

Breakfast

6:30 am | 10:30 am

Entrees

Caprese Omelette.....15

Eggs with fresh mozzarella, diced tomatoes and fresh basil. with pesto and balsamic drizzle.

Spokane Falls Omelette.....16

Four eggs, smoked salmon, cream cheese topped with fresh dill.

Chicken & Waffles.....18

Waffles topped with boneless fried chicken, maple syrup and dusted with powdered sugar.

Inland Berry Waffles.....15

Waffles Topped with fresh berries, whipped cream and maple syrup.

Sides

- Toast..... 2
- Two eggs..... 5
- Pork sausage..... 4
- Bacon (3)..... 5
- Impossible sausage..... 4
- Breakfast potatoes..... 5
- Chef selection pastries..... 6

River City Avocado Toast.....16

Artisan bread topped with mashed avocado, cherry tomatoes, seasoned pumpkin seeds, and pickled red onions.

Centennial Breakfast.....15/13

Served as a breakfast burrito or on brioche bun.

Scrambled eggs, sausage or bacon, cheddar cheese, fresh peppers.

Dean's List Breakfast Burger.....15

85/15 choice ground patty, Fresh sliced tomato, pepper jack, chipotle mayo, served open face with fried egg and breakfast potatoes.

Magnolia Breakfast.....18

Three eggs, with toast and a choice of bacon or sausage served with breakfast potatoes.

fresh

Madison's 1st Parfait.....15

Greek yogurt folded with local honey, granola, and fresh seasonal berries.p.

Local Fruit Bowl.....10

A selection of seasonal fruit. Served with greek yogurt and local lavender infused honey.

All egg products, fresh, liquid, and whites are cage free.

Dona Magnolia

110 S Madison St, Spokane, WA 99201

(509) 862-6410

Cocktails

- Morning Mimosa..... 8
- Wake-up Call Bloody Mary.... 10
- Fresh Spiked Fruit Punch..... 8

Drinks

- Coca-Cola Fountain Drinks..... 3
- Orange Juice..... 4
- Apple Juice..... 4
- Naked Smoothie 5
- Assorted Loose Leaf Tea..... 4
- Coffee..... 5
- Sparkling Water..... 3

Our Story

A glimpse into history: Hotel Indigo Spokane

Built in 1911 during Spokane's railroad boom, this historic downtown building first welcomed travelers arriving in a city quickly becoming the commercial hub of the Inland Northwest. More than a century later, Hotel Indigo Spokane Downtown continues that tradition of hospitality, blending historic character with a modern sense of place. Our restaurant continues that tradition, offering a welcoming space for locals and visitors to gather over great food in the heart of the city.

Kids

- Mini Pancakes..... 8
- Mini Pancakes served with a side of warm syrup and butter.
- French Toast Sticks..... 9
- French Toast Sticks served with warm syrup for dipping.
- Kids Magnolia Breakfast..... 10
- One Scrambled egg choice of bacon or sausage, toast breakfast potatoes.
- Oatmeal..... 8
- Bowl of creamy oatmeal with a sprinkle of cinnamon and drizzle of honey. Topped with fresh fruit.

All egg products, fresh, liquid, and whites are cage free.

Dinner

Small Plates

- Watermelon Salad** 10
Fresh, seedless watermelon, arugula, pepitas, shaved red onion & feta cheese, dressed with a creamy lemon vinaigrette.
- Northern Italy Caesar Salad** 14
Romaine hearts, chicory, prosciutto di Parma, Parmesan cheese, croutons, charred lemon & house-made Caesar dressing.
- Grilled Stone Fruit Burrata** 15
Shareable for two! Grilled stone fruit, Burrata cheese, fresh basil & pine nuts, served with a white balsamic reduction and grilled sourdough bread.
- Blistered Shishito Peppers** 9
Blistered Shishito peppers served with Romanesco sauce & Pecorino cheese.
- Charcuterie Board** 28
An assortment of Italian meats, dried figs, Turkish apricots, imported and domestic cheeses, wine jelly, fresh grapes & pistachios. Served with crostini. Serves two.
- Poutine** 11
Enjoy this classic created in Quebec, Canada! Our house-cut fries, fried golden and served with mozzarella cheese curds, topped with a savory brown gravy.
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- Coconut Shrimp** 21
Hand-battered black tiger shrimp made with our custom blend of coconut and Japanese style breadcrumbs. Served with white Kombu, star anise infused rice, chili roasted baby bok choy and an orange-soy dipping sauce.

Entrees

- House Burger** 18
Certified Angus beef patty, slab bacon, white cheddar, peppercorn aioli, frisee arugula, heirloom tomato, pickled red onion on brioche bun. Served with our hand-cut fries.
- Red Wine Braised Beef** 27
Red wine braised short rib served over house-made Yukon Gold mashed potatoes. Accompanied with brown butter & breadcrumbs.
- Jalapeno Cilantro Alfredo Pasta**
Fresh fettuccini pasta tossed in Alfredo sauce, with summer squash & heirloom tomatoes, topped with a jalapeno-lime gremolata.
- With chicken 24
With salmon 26
- Pan Seared Salmon** 25
Pan-seared & blackened wild Alaskan sockeye salmon served over a wild rice-red quinoa blend with seasonal vegetables and a roasted shallot & herb compound butter.
- Steak Frites** 28
An 8oz flatiron steak, chargrilled and topped with a red pepper chimichurri. Served with house-cut fries.
- Pork Chop with Stone Fruit** 29
A center-cut, brined pork chop, grilled and topped with a stone fruit chutney. Accompanied by garlic green beans and smashed red potatoes.