

Breakfast

Small Plates

Parfait Trifle 15

Layered with pumpkin bread, cranberry-orange jam, Greek yogurt, blueberries and house-made granola. V+

Overnight Steel-Cut Oats 8

Tender, steel-cut oats served with a cran-blackberry spiced compote. V+

Golden Waffle 12

Malted waffle batter with a hint of vanilla, iron-fried golden and served with a toasted pecan maple syrup. V

Avocado Toast 17

Your choice of toast topped with rich avocado spread, pickled red onion, toasted pepitas, "everything" bagel seasoning and Mexican crema. Topped with two soft-poached eggs. GFA, V

Brioche French Toast 13

Braided brioche bread, custard-dipped and fried golden. Topped with an apple-cranberry pecan compote, butter & warm maple syrup. V

Sweet Cream Pancakes 12

Two pancakes fried golden, served with an orange-marmalade butter. V

Eggs Your Way 17

Two eggs your way, accompanied by country breakfast potatoes, sausage or bacon and your choice of toast. GFA

Biscuits and Gravy 16

Fluffy, farmhouse jalapeno-cheddar biscuits topped with sausage gravy, served with country breakfast potatoes and two eggs your way.

GF: Gluten Free V: Vegetarian

GFA: Gluten Free Available

V+: Vegan

Entrees

Chuck Roast Hash 18

Tender, slow-roasted beef, shredded and sauteed with country breakfast potatoes, topped with horseradish stone-ground mustard crema, green onions and crispy kale. Accompanied by two eggs your way. GF

Florentine Frittata 15

A classic Italian egg dish with spinach, goat cheese, green onion and a tomato-tarragon coulis. Accompanied by country breakfast potatoes. GFA, V

Ham Steak & Eggs 18

Pan-seared, bone-in ham steak topped with red-eye gravy and accompanied by Booeys hot sauce-infused cheddar grits. GF

Bacon Cheese Frittata 17

A savory frittata with eggs, smoked bacon, cheddar cheese and Mexican crema. Served with country breakfast potatoes.

Beverages

Cravens Coffee 4

Hotel Indigo Blend, regular or decaf

Smith Tea Company Hot Tea 4

Assorted flavors

Naked Smoothies 6

Assorted flavors

Juice 4

Apple, Orange or Cranberry

Coca Cola Fountain Drinks 4

San Pellegrino Sparkling Water 5

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Breakfast

Kids Menu

Kids French Toast	7
Braided brioche bread, dipped in rich custard and fried golden, served with butter and warm maple syrup. V	
Kids Waffle	6
Malted waffle batter with a hint of vanilla, iron-fried golden and served with butter and warm maple syrup. V	
Kids Way Eggs	8
Two eggs your way, accompanied by country breakfast potatoes and your choice of toast. GF	
Kids Bacon Cheese Frittata	8
A savory frittata with eggs, smoked bacon, cheddar cheese and Mexican crema. Served with your choice of toast. GFA	

Sides

Fruit Cup	6
Fresh, seasonal cut fruit.	
Bagel with Cream Cheese	5
Plain or Everything bagel, toasted and served with a side of cream cheese spread. V	
Cheddar-Jalapeno Biscuit	4
A fluffy, farmhouse jalapeno-cheddar biscuit, served warm with butter. V	
Toast	2
Your choice of wheat, white or sourdough. GFA	
Impossible Sausage	5
Vegetarian, plant-based sausage patty. GF	

Cocktails

Morning Mimosa	9
A classic made with orange juice and JP Chenet Blanc de Blancs champagne.	
Wake-Up Call Bloody Mary	11
A zesty cocktail with Titos vodka and traditional accompaniments.	
Spiked Fruit Punch	8
Hawaiian red punch with rum and a splash of orange juice.	

Our Story

The Hotel Indigo was built in 1911 as the Willard Hotel, a place for transient railroad workers who rented small rooms and shared a communal bathroom on each floor. The hotel changed hands and names many times through the years. It has been called the Willard, the Atlantic, the Milner and the Earle before finally becoming the Otis in 1956.

After undergoing a full, 3-year extensive renovation, the hotel reopened as Hotel Indigo in spring of 2020. The facility is a blend of historic charm with modern amenities, located in the heart of the downtown Spokane arts district.

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Dinner

Starters

House Salad	10
Mixed greens with radicchio, dried cranberries, blue cheese, dehydrated pear and a maple-Dijon vinaigrette. V	
Caesar Salad	14
Romaine and radicchio, classic Caesar dressing, shaved Parmesan, pickled red onion, pancetta crisp and shaved crostini crouton. GFA	
French Onion Soup	8
A classic blend of beef stock, port wine, cream sherry, caramelized sweet onions, toasted crostini with Gruyere cheese.	
Beetroot Hummus	12
A not-so-classic twist with parsley, black walnut and black sesame seed dukkah, served with house-made rye crackers. V, GFA	
Charcuterie Board for Two	29
Assorted Italian meats, dried fruit, imported and domestic cheeses, fresh grapes, pistachios & wine jelly. Served with crostini. GFA	
Carrot Starter	12
Roasted carrots with acorn squash puree, fried sage, whipped Feta, pomegranate, pepitas and radish sprouts. V, GF	
Poutine	11
A hearty classic from Quebec, Canada! Our hand-cut fries, fried golden and topped with mozzarella cheese curds and a savory brown gravy.	

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Entrees

Butternut Squash Ravioli	20
Tender, stuffed ravioli with sage brown butter & pepitas. V	
Seared Salmon	28
Seared Alaskan sockeye, with parsnip mash, sauteed brussel sprouts & collard greens with a mustard-maple glaze. GF	
Pork Loin Chop	35
A 12oz bone-in Duroc pork loin chop, served with herb-roasted potatoes, roasted apples, black garlic and a Calvados-spiked cream sauce. GF	
Chicken Thighs	19
Roasted chicken thighs accompanied by Nappa cabbage, an apple cider reduction, an apple-walnut-nutmeg infused butter, Gruyere cheese & pommes puree. GF	
Sauteed Shrimp	22
Locally raised shrimp with Potlatch seasoning, sauteed and served over ham hock rice & collard greens. GF	
Deluxe Burger & Fries	20
Chargrilled with a bacon-onion marmalade, Mama Lils cheese spread on a Brioche bun.	
Cauliflower Steak	18
A Vadouvan-curry cauliflower steak, seared and served with black beluga lentils, red pepper Romesco and red onion sambal. V+	
Sirloin Steak	32
An 8oz Sirloin, charbroiled and served with au poivre sauce, atop pommes puree with sauteed brussel sprouts and collard greens.	
Classic Burger & Fries	19
Charbroiled and served with red onion, green leaf lettuce, cheddar cheese & tomato. GFA	

Dessert

Creme Brulee

7

A classic custard made with egg yolks, vanilla, heavy cream, cane sugar, with a hint of orange and spices.

Affogato

6

Vanilla bean ice cream with freshly brewed espresso poured over top. Accompanied by an almond tuile cookie.

Turtle Cheesecake

9

Classic vanilla cheesecake, with graham cracker crust. Topped with chocolate, caramel, toasted pecans and a dollop of whipped cream.

Brownie Stack

9

Our latest signature dessert created with a chocolate brownie stack, layered with a chocolate cremeux, chocolate soil and fresh raspberries.

Chefs Choice Cobbler

8

Enjoy the Chefs whim of cobbler, with assorted fruit, cane sugar and a savory crust. Topped with vanilla bean ice cream.