

Geraldine's

COUNTER

BREAKFAST, BRUNCH & LUNCH EVERY DAY



Start with one of our
brunch-tastic
Bloody-s or Mimosas!



BRUNCH FAVORITES



HOT MONKEY MARY 12.
Bloody mary made with Hot Monkey Vodka

BLOODY CAESAR 12.
Vodka, Clamato and bloody mary mix

MEZCAL MARY 12.
Bloody mary made with mezcal

BLOODY MARIA 12.
Bloody mary made with tequila

MIMOSA YOUR WAY 9.
Fresh orange, cranberry or grapefruit
juice mixed with sparkling wine

MANMOSA 8.
Fresh orange juice mixed with Rainier beer

SPECIALTY MIMOSA OF THE MONTH 10.
Ask your server!

APEROL SPRITZ 11.
Aperol, sparkling wine, soda with orange garnish

GIN FIZZ 11.
Strawberry lemonade and a float of sparkling wine

NEW FUZZ 11.
Sparkling wine, peach liqueur and fresh
orange juice

AUTUMN BUBBLES 11.
Pear liqueur, sparkling wine and apple juice

BERRY CRUSH 11.
Creme de violet, sparkling wine, elderflower
liqueur and lime juice

COCKTAILS



BLOOD ORANGE SCREWDRIVER 12.
Vodka mixed with blood orange

SALTY DOG 11.
Vodka and fresh grapefruit juice with a salted rim

CRANTASTIC 11.
Cranberry, lemonade and vodka on the rocks

GERALDINE'S GINGER 11.
Jameson with ginger beer served in a copper mug

MARGA-RAH-RAH 11.
Tequila, fresh lime, house-made syrup and
fresh orange juice

SEATTLE SUNSET 11.
Blanco tequila, fresh grapefruit juice and a float of
Aperol with a salted rim

NEW WEST 12.
Rye whiskey, fresh grapefruit juice and a float
of Aperol

WINE

HOUSE WINES **WHITE 9. / ROSE 9.**
Ask your server for current selections

BEERS



Make it a Boilermaker +4.

ROTATING SEASONAL 6.

FLYING LION SEASONAL 6.

RAINIER TALL BOY (CAN) 5.

WARMERS

BAILEYS & COFFEE 11.
Topped with whipped cream

IRISH COFFEE 11.
Coffee and Jameson topped with whipped cream

Please tell your server of any food allergies or special requests **PRIOR TO ORDERING**. Thank you!



GERALDINE'S FAVORITES

OUR FAMOUS FRENCH TOAST 15.

Changes daily — ask your server!

With powdered sugar and fresh topping of the day. Served with 100% pure maple syrup. *1/2 order 10. / single 5.*

THREE PANCAKES OF THE DAY 12.

Changes daily — ask your server!

With powdered sugar and fresh topping of the day. Served with 100% pure maple syrup. *1/2 order 8. / single 4.*

SLAMMIN' 16.

Your choice of sausage patty, chicken sausage or bacon, any style of eggs and pancakes of the day. *Sub French Toast for pancakes +2.*

CHICKEN FRIED STEAK & EGGS 17.

Served with our meaty pork sausage gravy, hash browns and two eggs any style.

BISCUITS & GRAVY 15.

House-made biscuits topped with meaty pork sausage gravy. Served with two eggs any style and hash browns.

BACON, EGG & ARUGULA SANDWICH 16.

With tomato, aioli and scrambled eggs on sour batard. Served with hash browns. *Don't eat meat? Sub avocado for bacon — no charge.*

EGGS A LA MEXICANA 15.

Eggs scrambled with pepper jack and chilies, and served with black beans, house-made pico de gallo, sour cream and corn tortillas.

OMELETS & SCRAMBLES

ITEMS BELOW SERVED WITH TOAST

Multigrain, sourdough or English muffin.

Sub gluten-free toast +1.5

Sub a biscuit for toast +1.5

Sub coffee cake for toast +3.

Sub fruit or tomatoes for hash browns +1.5



SPECIAL OF THE DAY (M-F only) MP

Changes daily — ask your server!

COUNTER SPECIAL 11.

Two eggs any style, with hash browns.

Add bacon (2pc), chicken sausage or sausage patty +5. Add Beyond patty +7.

CORNED BEEF HASH 17.

Two poached eggs over corned beef, butternut squash, bell peppers, potatoes, onions and celery.

GERALDINE'S CASSEROLE 16.

Eggs, pork sausage, cream, hash browns, pepper jack & cheddar cheeses, layered and baked. Topped with house-made pico de gallo.

AVOCADO & PEPPER JACK OMELET 16.

Topped with house-made pico de gallo and sour cream. Served with hash browns.

SPINACH FETA BASIL TOMATO OMELET 15.

Served with hash browns.

HERBED OMELET 15.

Fresh herbs, goat cheese and caramelized onions. Served with hash browns.

Add smoked salmon +6.

PESTO SCRAMBLE 15.

House-made pesto, zucchini, cherry tomatoes and parmesan. Served with hash browns.

SWEET WHITE CORN, HAVARTI & HERB SCRAMBLE 15.

Served with hash browns.

EMERALD CITY SCRAMBLE 16.

Pork sausage, hash browns, spinach, sweet bell peppers, onions, eggs and pepper jack cheese.



MUGS 15.

- Black
- Cobalt Blue



TEES 20.

- Taupe
- Navy Heather



Adult: S, M, L, XL, XXL

HOODIES 55.

- Black
- Dark Heather



Adult: S, M, L, XL

ONESIES 12.

- Green (bacon)
- Lt. Yellow (egg)
- Black (logo)
- Lt. Heather (logo)



Infant: 6-12M / 12-18M

BIBS 8.

- Royal Blue
- Bright Green



MORE BREAKFAST

GERALDINE'S HOUSE-MADE GRANOLA 12.

House-made granola with almonds, dried fruit, coconut and topped with vanilla bean yogurt.

STEEL CUT OATMEAL 10.

Topped with fresh fruit and served with brown sugar and milk.

BREAKFAST SIDES

HOUSE-MADE COFFEE CAKE 5.

HOUSE-MADE BISCUIT 3.

3 SLICES OF HAND-CUT THICK BACON 6.

CASCIOPPA CHICKEN SAUSAGE 5.

ISERNIOS PORK SAUSAGE PATTY 5.

SINGLE FRENCH TOAST 5.

SINGLE PANCAKE 4.

FRESH FRUIT 6.

SAUSAGE GRAVY 5.5

TOAST 2.5

Multigrain or English muffin

Sourdough 3.

Gluten-free 4.

ONE EGG 2.25

Any style (except omelet or scrambled)

TWO EGGS 4.5

Any style (except omelet)

AVOCADO 3.5



COTTAGE CHEESE 2.5

COLESLAW 2.5

HASH BROWNS 5.

100% PURE MAPLE SYRUP 1.5

WHIPPED CREAM .75

HOUSE-MADE PICO DE GALLO 1.5

SOUR CREAM .75

HOUSE-MADE DRESSING OR DIPPING SAUCES .75

We accept Mastercard, Visa and Discover with EMV chips ONLY.

Pay your full tab with all cash and receive one Geraldine's Buck for every \$10 spent (before tax).

For parties of 8 or more, a 20% gratuity will be added to your bill.



SALADS & SOUP

HOUSE-MADE SALAD DRESSINGS

- Balsamic Vinaigrette
- Chipotle Ranch
- Creamy Dill Ranch
- Honey Lemon Vinaigrette
- Italian Herb Vinaigrette
- Thousand Island



CREAMY TOMATO BASIL SOUP 9. / CUP 5.

GERALDINE'S GREENS 7.

Arugula and mixed greens tossed in a honey lemon vinaigrette, topped with Parmesan crisps and pear slices.

CAESAR SALAD 12. / SMALL 7.

Tossed with house-made croutons and Parmesan.

Add *grilled chicken breast* +5.

Add *smoked salmon* +6.

COBB SALAD 16.

Assorted greens tossed with chicken, blue cheese, tomatoes, hard boiled egg, avocado, bacon and chives in our creamy dill ranch dressing.

CHOP CHOP SALAD 15.

Assorted greens tossed with salami, chicken, garbanzo beans, tomato, mozzarella, basil and scallions in an Italian herb vinaigrette.

SOUTHWEST SALAD 15.

Assorted greens tossed with chicken, tomato, corn, avocado, black beans, tortillas, pepper jack, chives and chipotle ranch dressing.

GRILLED BREAD SALAD 14.

Mixed greens tossed with grilled sourdough, fresh mozzarella, tomatoes and basil in our balsamic vinaigrette. Add *grilled chicken breast* +5.

SIDES & APPETIZERS

TATER TOTS 6.

Add *truffle salt* +.50

FRENCH FRIES 5.

SWEET POTATO FRIES 6.

CHILI CHEESE FRIES 12.

Topped with shredded cheddar cheese, sour cream and scallions.

MOZZARELLA STICKS 8.

Served with house-made marinara sauce with scallions.

See back of menu for more lunch options →

SANDWICHES & BURGERS

ALL SANDWICHES SERVED WITH FRIES

Sub gluten-free bread +2.5

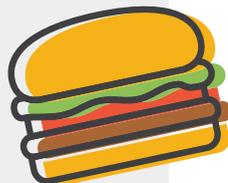
Sub sweet potato fries +2.

Sub tater tots +1.5

Add truffle salt +.50

Sub salad or soup +2.5

Sub Kick-Butt Chili +3.



ALL-NATURAL BURGER 16.

Hand formed, all-natural, third-pound flame-grilled burger, perched on a potato bun with tomato, lettuce, aioli and house-made balsamic onion relish.

Add cheese +1. Choose from blue, cheddar, havarti or pepper jack

Add avocado +3.5 *Add bacon (2pc)* +5.

BEYOND BURGER (VEGAN) 17.

Plant based patty topped with red onion, tomato and lettuce, served on a potato bun.

BODACIOUS BLT 14.5

There are BLT's and then there's this BLT: thick-sliced bacon, vine-ripened tomatoes, arugula and aioli layered on toasted sour batard bread. *Don't eat meat? Sub avocado for bacon — no charge.*

GRILLED VEGETARIAN SANDWICH 14.5

Grilled red pepper, zucchini, with caramelized onion and goat cheese, on sourdough with aioli.

GRILLED THREE-CHEESE SANDWICH 12.5

For the kid in us all. Cheddar, havarti and gruyere on sour batard bread, grilled golden brown in real butter. This nostalgic bite transports you back to childhood. *Add tomato* +1.25 *Add avocado* +3.5 *Add bacon (2pc)* +5.

COLUMBIA CITY CORNED BEEF 17.

If you love Reubens, you'll kvell over this beauty: we pluck the brisket from steaming brine, pile it on Jewish rye, coleslaw, gruyere and thousand island made just for this sandwich.

CHICKEN BURGER 15.5

A grilled chicken breast topped with pepper jack, avocado, house-made pico de gallo and aioli on a ciabatta bun.

MEATLOAF SANDWICH 16.5

All-natural grass-fed beef, hand-formed in-house with house spices. Served on sourdough and topped with house-made marinara and mozzarella.

COMFORT FOOD

MACARONI AND CHEESE 13.5

We guarantee this to be best-of-class. Not entirely typical — and all the better for it, we think — it blends five cheeses, garlic, chopped tomato, a few jalapenos, cream and magic spices. Once you've had our mac, you can't go back!

CHICKEN POT PIE W/ BISCUIT TOPPING 14.

A lighter rye — no cream here — with hearty chunks of chicken, peas, carrots, garlic, onion, mushrooms and bell peppers. Topped with a house-made biscuit. Another beloved classic.

KICK-BUTT CHILI 10. / CUP 6.

Everybody has their own favorite chili recipe, but before you get all lathered up, try ours. Loaded with three meats, red beans and enough spice to perk you up, but not burn you out. Topped with sour cream, chives and cheddar cheese.



BEVERAGES

SEASONAL KOMBUCHA 5.

FRESH APPLE JUICE, GRAPEFRUIT JUICE OR ORANGE JUICE 4.5

FRESH LEMONADE 4.5

FRESH STRAWBERRY LEMONADE 5.

KISS GRAPEFRUIT SODA 4.5

AMERICANA HUCKLEBERRY SODA 4.5

AMERICANA HONEY LIME GINGER ALE 4.5

SIOUX CITY ROOT BEER 4.5

GINGER BEER 4.5

COKE • DIET COKE • SPRITE 3.5

TOPO CHICO 4.

QED COFFEE 3.75

Enjoy in a Geraldine's mug and take it home +13.

FRESHLY BREWED BARNES & WATSON ICED TEA 4.

SELECTION OF LOCAL TEAS 4.25

Market Spice: Ginger-Lemon • Herbal Mint • NW Breakfast • Spicy Seattle Chai

Barnes & Watson: Chamomile • Earl Grey • Genmaicha

HOT COCOA 3.75

Topped with whipped cream