

Geraldine's

COUNTER

BREAKFAST, BRUNCH & LUNCH EVERY DAY



Start with one of our
brunch-tastic drinks!



BRUNCH FAVORITES



Our Bloody Marys use Demitri's award-winning mix and are garnished with a pickled asparagus spear, olive and citrus wedge. The ultimate brunch companion!

MARY YOUR WAY — Pick your poison:

Mixed with vodka 13

Mixed with mezcal 13.5

Mixed with tequila 13.5

THE DEVIL MADE ME DO IT MARY 13.5

A fiery twist on the classic, mixed with spicy pepper-infused PNW vodka

BLOODY CAESAR 13.

Canada's national drink, mixed with vodka and Clamato juice

MIMOSA YOUR WAY 9.5

Choose from cranberry, fresh orange, or grapefruit juice, and let the bubbly do the rest. Cheers to sipping your style!

MANMOSA 8.5

Fresh orange juice mixed with Rainier beer

SPECIALTY MIMOSA OF THE MONTH 10.5

Ask your server!

G-FIZZ 12.

Gin, fresh strawberry lemonade and sparkling wine

NEW FUZZ 12.

Peach liqueur, fresh orange juice and sparkling wine

AUTUMN BUBBLES 12.

Pear liqueur, fresh apple juice and sparkling wine

BERRY CRUSH 12.

Creme de violet, elderflower liqueur, lime juice and sparkling wine

COCKTAILS



SCREWDRIVER

Vodka mixed with fresh orange juice

12.

SALTY DOG

Vodka and fresh grapefruit juice with a salted rim

12.

CRANTASTIC

Cranberry, lemonade and vodka on the rocks

12.

GERALDINE'S GINGER

Jameson with ginger beer served in a copper mug

12.

MARGA-RAH-RAH

Tequila, house-made syrup and fresh orange and lime juice

13.

SEATTLE SUNSET

Blanco tequila, fresh grapefruit juice and a float of Aperol with a salted rim

13.

NEW WEST

Rye whiskey, fresh grapefruit juice and a float of Aperol

13.

APEROL SPRITZ

Aperol, sparkling wine, soda with orange garnish

13.

BEERS



ROTATING SEASONAL

7.

FLYING LION SEASONAL

7.

RAINIER TALL BOY (CAN)

6.

WARMERS



Coffee made
boozy!

BAILEYS & COFFEE

Topped with whipped cream

13.

IRISH COFFEE

Coffee, Jameson and sugar topped with whipped cream

13.

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



GERALDINE'S FAVORITES

OUR FAMOUS FRENCH TOAST 16.50

Changes daily — ask your server!
With powdered sugar and fresh topping of the day. Served with 100% pure maple syrup.
1/2 order 11. / single 5.5

THREE PANCAKES OF THE DAY 13.5

Changes daily — ask your server!
With powdered sugar and fresh topping of the day. Served with 100% pure maple syrup.
1/2 order 9. / single 4.5

SLAMMIN' 18.

The ultimate breakfast knockout! Your choice of sausage patty, chicken sausage or bacon, paired with eggs cooked to your liking and our delicious pancakes of the day.
Sub French Toast for pancakes +2.

CHICKEN FRIED STEAK & EGGS 18.5

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

B&G 16.5

Large house-made biscuit, cut in half and topped with meaty pork sausage gravy. Served with two eggs any style and hash browns.

BACON, EGG & ARUGULA SANDWICH 18.

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 16.

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 +2.

Sub a biscuit for toast +2.

Sub fruit or tomatoes for hash browns +2.



SPECIAL OF THE DAY (M-F only) MP

Brunch meets lunch — ask your server!

COUNTER SPECIAL 12.5

Two eggs cooked to your liking, paired with crispy, golden hash browns.

Add bacon (2pc), chicken sausage or sausage patty +5.5 Add Beyond patty +7.

CORNED BEEF HASH 19.

Two poached eggs over a hearty mix of locally sourced corned beef, butternut squash, bell peppers, potatoes, onions and celery. A farm-to-table take on a breakfast classic!

GERALDINE'S CASSEROLE 18.

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

AVOCADO & PEPPER JACK OMELET 18.

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

SPINACH FETA BASIL TOMATO OMELET 16.5

Served with hash browns.

HERBED OMELET 16.5

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

Add smoked salmon +6.

PESTO SCRAMBLE 17.

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

ORGANIC SWEET CORN, HAVARTI & HERB SCRAMBLE 17.

Served with hash browns.

EMERALD CITY SCRAMBLE 18.

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



MUGS 15.

- Black
- Cobalt Blue



TEES 25.

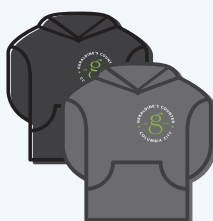
- Taupe
- Navy Heather



Adult: S, M, L, XL, XXL

HOODIES 55.

- Black
- Dark Heather



Adult: S, M, L, XL

ONESIES 15.

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



Infant: 6-12M / 12-18M

BIBS 10.

- Royal Blue
- Bright Green



Colors may vary — ask your server!

MORE BREAKFAST

GERALDINE'S HOUSE-MADE GRANOLA 13.5

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

STEEL CUT OATMEAL 11.

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

BREAKFAST SIDES

HOUSE-MADE COFFEE CAKE 6.

HOUSE-MADE BISCUIT 3.5

Fluffy, flaky and buttery perfection baked fresh daily

3 SLICES OF HAND-CUT THICK BACON 7.5

CASCIOPPO CHICKEN SAUSAGE 5.5

ISERNIOS PORK SAUSAGE PATTY 5.5

SINGLE FRENCH TOAST 5.5

SINGLE PANCAKE 4.5

FRESH FRUIT 7.

SAUSAGE GRAVY 6.

TOAST 3.

Multigrain or English muffin

Sourdough 3.5

Gluten-free 4.5

ONE EGG 3.

Any style (except omelet or scrambled)

TWO EGGS 6.

Any style (except omelet)

AVOCADO MP

COTTAGE CHEESE 3.

COLESLAW 3.

HASH BROWNS 6.

100% PURE MAPLE SYRUP 2.

WHIPPED CREAM 1.

HOUSE-MADE PICO DE GALLO 2.

SOUR CREAM 1.

HOUSE-MADE DRESSING OR 1.5

DIPPING SAUCES



We accept Mastercard, Visa and Discover with EMV chips ONLY — we charge an additional 3% to offset processing costs. This amount is not more than what we pay in fees. We do not surcharge debit cards.

Don't like fees? Pay your full tab with all cash and receive one Geraldine's Buck for every \$10 spent (before tax).

For parties of 6 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 10. / CUP 6.

GERALDINE'S GREENS 8.

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

CAESAR SALAD 14. / SMALL 8.

Tossed with house-made croutons and Parmesan.

Add grilled chicken breast +6.

Add smoked salmon +6.

COBB SALAD 18.

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

CHOP CHOP SALAD 18.

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

SOUTHWEST SALAD 17.

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

GRILLED BREAD SALAD 16.

Mixed greens tossed with grilled sourdough, fresh mozzarella, tomatoes and basil in our balsamic vinaigrette.

Add grilled chicken breast +6.

SIDES & APPETIZERS

TATER TOTS 7.

FRENCH FRIES 6.

SWEET POTATO FRIES 7.

KICK-BUTT CHILI CHEESE FRIES 14.

Topped with shredded cheddar cheese, sour cream and scallions.

MOZZARELLA STICKS 9.

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 +3.

Sub sweet potato fries +2.5

Sub tater tots +2.

Sub salad or soup +3.5

Sub Kick-Butt Chili +5.



ALL-NATURAL BURGER 18.

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 +1.5 Choose from blue, cheddar, havarti or pepper jack

Add avocado +MP Add bacon (2pc) +5.5

BEYOND BURGER (VEGAN) 18.

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

BODACIOUS BLT 16.5

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 16.5

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

GRILLED THREE-CHEESE SANDWICH 15.

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 +1.5 Add avocado +MP

Add bacon (2pc) +5.5

COLUMBIA CITY CORNED BEEF 18.5

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 17.5

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

MEATLOAF SANDWICH 18.

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 15.

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!

Add bacon (2 pc) +5.5

Add grilled chicken breast +6.

CHICKEN POT PIE W/ BISCUIT TOPPING 15.5

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 12. / CUP 8.

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 6.

FRESH APPLE JUICE, GRAPEFRUIT JUICE OR ORANGE JUICE 5.

FRESH LEMONADE 5.

FRESH STRAWBERRY LEMONADE 5.5

TOPO CHICO 5.5

KISS GRAPEFRUIT SODA 5.

AMERICANA HUCKLEBERRY SODA 5.

AMERICANA HONEY LIME GINGER ALE 5.

SIOUX CITY ROOT BEER 5.

GINGER BEER 5.

COKE • DIET COKE • SPRITE 4.

QED COFFEE 4.5

FRESHLY BREWED BARNES & WATSON ICED TEA 4.5

SELECTION OF LOCAL TEAS 5.

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

Barnes & Watson: Chamomile • Earl Grey • Genmaicha

HOT COCOA 4.

Topped with whipped cream