

The Garnet Cafe

315 E Walnut Ave 83814-3332 · +12086672729 · Updated: Jan 14, 2026

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VEGAN/ VEGETARIAN - SAVORIES 6

CLASSIC BREAKFAST \$12.00

NW potatoes, two eggs any style & toast, with vegetarian sausage patties or tofu.

HERBIVORE BREAKFAST \$13.00

Crispy house-made falafel patty topped with fresh veggies (varies) and our Citrus Champagne Vinaigrette, choice of NW potatoes or sautéed veggies & toast.

BONNER OMELET/ SCRAMBLE \$13.00

Spinach, Onions, Zucchini, summer squash, Mushrooms, red peppers, & Goat Cheese.

VEGGIE HASH \$13.00

Spinach, Onions, Zucchini, Summer Squash, Mushrooms, Red Peppers, & Avocado, served with NW potatoes & toast.

SPAGHETTI & EGGS \$16.00

Spaghetti noodles are sautéed in a light olive oil sauce, with sundried tomatoes, garlic, and red chili flakes. Pesto added if you want it. Topped with shaved parmesan and goat cheese, 2 eggs any style & toast.

BEANS & EGGS (can be made vegan) \$12.00

Great Northern White Beans, sautéed with roasted garlic, onions, red peppers & thyme, topped with crème Fraiche. Served with 2 eggs any style & toast.

VEGAN/ VEGETARIAN - SWEETS 5

OATMEAL (vegan) \$8.00

Prepared à la minute. Snoqualmie Falls Oats served with blueberries, raisins, brown sugar and soy or oatmilk.

FRUIT & YOGURT BOWL \$8.00

Honey vanilla Greek yogurt with granola, raisins, & freshfruit.

DAD'S FRENCH TOAST \$10.00

Two slices of brioche bread dipped in a sweet egg bath, cooked golden brown, topped with powdered sugar.

WHOLE WHEAT PANCAKES (vegan) AVAILABLE OPTIONS

Two fluffy whole wheat pancakes. \$6.00
add blueberries: \$6.00

STUFFED FRENCH TOAST AVAILABLE OPTIONS

• NUTELLA & BANANA Sliced banana and Nutella, topped with powdered sugar. • SWEET CREAM & WILDBERRY Whole: \$12.00
Sweetcream, fresh berry compote, with powdered sugar & whipped cream. Half: \$8.00

GARNET CLASSICS 13

CLASSIC BREAKFAST	\$12.00
NW potatoes, two eggs any style & toast, with one of the following: thick-cut bacon, house-smoked pork links, house made pork patties, thick cut ham steak, falafel, or veggie sausage patties.	
CLASSIC EGGS BENEDICT	\$13.00
2 poached eggs and ham slices on an english muffin, topped with house-made hollandaise	
DUCK SAUSAGE PATTIES & EGGS	\$16.00
2 house made duck patties, NW potatoes, 2 eggs any style & toast.	
STEAK & EGGS	\$19.00
8oz Sirloin, topped with bleu cheese crumbles, NW potatoes, 2 eggs any style & toast.	
GREEN EGGS & HAM	\$13.00
Thick ham steak, NW potatoes, 2 eggs any style, topped with basil pesto, shaved parmesan cheese, & toast.	
PORK FRIED STEAK & EGGS	\$15.00
Hand-breaded pork loin, fried golden brown, topped with house-made gravy, NW potatoes, 2 eggs any style & toast.	
DUCK CONFIT & EGGS	\$19.00
Fork-tender duck leg, served over seasoned white beans, with NW potatoes, 2 eggs any style & toast.	
SALMON AND EGGS	\$17.00
NW potatoes, two eggs any style & toast, with a petite salmon fillet, topped with a lemon herb cream sauce, garnished with fried capers	
CORNED BEEF HASH	\$14.00
House-made corned beef hash, 2 eggs any style & toast	
SPAGHETTI & EGGS	\$16.00
Spaghetti noodles sautéed in a light olive oil sauce, with sundried tomatoes, garlic, and red chili flakes. Topped with shaved parmesan and goat cheese, 2 eggs any style & toast.	
BEANS & EGGS	\$12.00
Great Northern White Beans, sautéed with roasted garlic, onions, red peppers & thyme, topped with crème fraiche. Served with 2 eggs any style & toast.	
THE MCLOVIN...our brekfast sandwich	\$12.00
House made duck patty, spinach, sprouts, onion, cream cheese & cheddar cheese, choice of egg, served on an English muffin, with NW potatoes.	
COUNTRY BENEDICT	\$16.00
A Garnet classic from the early days: house made biscuit with our pork sausage & a poached egg on each half, smothered in our made-from-scratch country gravy. *note this does not include hollandaise	

OMELETS/ SCRAMBLES/ HASH 6

NORTHWEST	\$15.00
Smoked Salmon Lox, Zucchini, Onions, Tomatoes & Goat Cheese.	
BONNER	\$13.00
Spinach, Onions, Yellow Squash, Zucchini, Mushrooms, Red Peppers & Goat Cheese.	

SANDPOINT	\$16.00
Bacon, Pork Sausage, Ham, Sautéed Onions & Cheddar Cheese, topped with a house-smoked Pork Link.	
HAYDEN	\$13.00
Bacon, Avocado, Tomatoes & Cheddar Cheese.	
KOOTENAI	\$14.00
Smoked NY STEak shaved thin, msuhrooms, tomatoes, caramelized onions , & bleu cheese crumbles	
PAYETTE	\$15.00
Chorizo, shaved NY Steak, Onion, Red Peppers, Jalapeños and Cream Cheese, topped with Cheddar Cheese.	

FOR YOUR SWEET TOOTH 7

FRUIT & YOGURT BOWL	\$8.00
Honey Vanilla Greek yogurt with granola, raisins & fresh fruit.	
OATMEAL	\$8.00
Snoqualmie Falls Oats served with peaches and blueberries, topped with a small scoop of vanilla ice cream.	
WHOLE WHEAT PANCAKES	\$6.00
Two fluffy whole wheat pancakes. (Add blueberries or candied pecans and bananas for an additional charge)	
CINNAMON ROLL PANCAKES	\$10.00
Two fluffy cinnamon swirl pancakes with a sweet cream cheese drizzle	
DAD'S FRENCH TOAST	\$10.00
Two slices of thick white bread dipped in a sweet egg bath, cooked golden brown, topped with powdered sugar.	
NUTELA & BANANA STUFFED FRENCH TOAST	AVAILABLE OPTIONS
Sliced bananas, Nutella spread, between 2 slices of thick French toast, topped with powdered sugar.	
	Whole: \$12.00
	Half: \$8.00
SWEET CREAM & WILD BERRY STUFFED FRENCH TOAST	AVAILABLE OPTIONS
Sweet cream, fresh wild berry sauce, between 2 slices of thick French toast, topped with powdered sugar and whipped cream.	
	Whole: \$12.00
	Half: \$8.00

MEATS 10

BACON	AVAILABLE OPTIONS
	2PC: \$3.00
	4PC: \$6.00
DUCK PATIES(2)	\$7.00
SAUSAGE PATIES(2)	\$5.00
DUCK CONFIT (1leg)	\$9.00
8oz NY STEAK	\$9.00
SMOKED SAUSAGE LINKS (2)	\$5.00

HAM STEAK	\$5.00
CORNE D BEEF HASH	\$7.00
VEGGIE SAUSAGE (3PC)	\$5.00
SPAM (3PC)	\$4.00

SAVORIES 9

BISCUITS & GRAVY	\$6.00
SAUSAGE GRAVY	\$2.00
FALAFEL PATTIES	\$6.00
TOFU (3PC)	\$5.00
NEW POTATOES	\$4.00
BEANS	\$4.00
VEGGIES (sauteed)	\$4.00
TOAST	\$2.00
GF TOAST	\$3.00

EGGS 3

EGGS (2)	\$1.50
FF EGGS (2)	\$2.50
FF DUCK EGGS (2)	\$3.00

SWEETS 4

PANCAKE (1)	\$4.00
1/2 FRENCH TOAST	\$6.00
YOGURT	\$3.00
FRESH FRUIT	\$5.00

OTHERS 7

PEANUT BUTTER	\$1.00
REAL MAPLE SYRUP	\$2.00

SOUR CREAM	\$0.50
AVACADO	\$2.00
GOAT CHEESE	\$2.00
SALSA	\$1.00
NUTELLA	\$1.50

ADULT BEVERAGES 9

BLOODY MARY	\$7.00
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Sake, house-made bloody mary mix, assorted pickled veggies

DELUXE BLOODY MARY	\$10.00
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Sake, house-made bloody mary mix, assorted pickled veggies, house pickled egg & slice of thick-cut bacon

GREYHOUND	\$6.00
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Sake & pink grapefruit juice

SCREWDRIVER	\$6.00
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Sake & fresh-squeezed orange juice

MIMOSA	\$6.00
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Champagne w/ your choice of orange, cranbery, orange-cran, or pink grapefruit

DELUXE MIMOSA	AVAILABLE OPTIONS
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\$16.00

PROSECCO UPGRADE: \$19.00

THE BIG BOTTLE WITH A CARAFE OF JUICE (BOTTLE ONLY):

\$13.00

CHELADA	\$7.00
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(can be made NA with O’Doul’s NA) Our made-from-scratch michelada mix, Pacifico, served on the rocks.

BRASS MONKEY “Yo baby, what’s up??”	\$7.00
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Old English 800 Malt Liquor (42oz.) & Orange Juice

MAN-MOSA	\$5.00
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hard cider w/juice, ask for curent flavor

ONLY AT THE GARNET MIMOSAS 10

STAR GARNET	\$8.00
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Hibiscus Lavender Tea

MOSCOW MULE MIMOSA	\$8.00
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Muddle Lime, ginger beer, over ice

HUCKLEBERRY CITRUS MIMOSA	\$7.00
huckleberry lemonade	
PEACH BELLINI	\$9.00
Prosecco with peach nectar	
ROSÉ SANGRIA	\$8.00
rose wine, muddled fruit, over ice	
GINGER GRAPEFRUIT MIMOSA	\$8.00
Ginger beer, pink grapefruit	
CUCUMBER MINT BELLINI	\$9.00
muddled mint, cucumber, over ice	
LAVENDER HARD LEMONADE	\$9.00
lavender lemondade, prosecco	
ORANGE DREAMSICLE	\$8.00
orange juice, NA triple sec, cream	
BLOOD ORANGE MIMOSA	\$8.00
Blood orange puree	

BOTTLES AND CANS
15

Bud Light	\$3.00
Montucky Cold Snack Lager	\$3.50
Pacifico	\$3.50
O’Doul’s NA	\$3.00
PBR Hard Coffee	\$4.75
“805” Firestone Walker	\$4.75
Halo Huckleberry	\$4.75
503 Cocktails Tea & Lemon	\$4.75
Cutwater White Russian	\$4.75
10 Barrel Mango Margarita	\$4.75
2 Towns Prickly Pear Cider	\$4.75
2 Towns Saison Peach Cider	\$4.75
2 Towns Saison Easy Squeeze	\$4.75
2 Towns Saison Pineapple Cider	\$4.75

Bodhizafa IPA

\$4.75

NO BUBBLES 18

UNION ROASTERS ORGANIC COFEE (Mexico Roast)

\$3.00

Add O'Mara's Irish Cream (2oz)

\$3.00

Add heavy cream (4oz)

\$1.50

Add soy milk, oatmilk (4oz)

\$1.00

UNION ROASTERS ORGANIC DECAF COFFEE

\$3.00

HOT CHOCOLATE: (w/WHIPEDCREAM)

\$3.50

PEPERMINT HOT CHOCOLATE:(w/WHIPEDCREAM)

\$3.50

HOT TEA

\$3.00

EARL GREY, ENGLISH BREAKFAST, IRISH BREAKFAST (Bary's Gold Blend), BLACK TEA W/VANILABEAN, ROBIOS CHAI (no caffeine), MARKET SPICE, WEDDING TEA (whitetea,rose,vanila), PEPPERMINT, YELLOW & BLUE (lavender, chamomile, cornflower), EGYPTIAN CHAMOMILE, MARAKESH MINT, TROPICAL GREEN, RASPBERRY HERBAL.

LOCALLY BLENDED LOOSE-LEAF TEA

\$4.00

ORGANIC CHOCOLATE MILK

\$2.50

OAT OR SOY MILK

AVAILABLE OPTIONS

8oz: \$3.00

12oz: \$4.50

WHOLE MILK

AVAILABLE OPTIONS

8oz: \$3.00

12oz: \$4.50

JUICE

AVAILABLE OPTIONS

Fresh-squeezed Orange Juice, Grapefruit, Apple, Tomato, Cranbery

8oz: \$3.00

12oz: \$4.50

ICED TEA

\$3.50

LEMONADE

\$3.50

HUCKLEBERRY LEMONADE

\$4.00

HIBISCUS LAVENDER ICED TEA (one refill)

\$4.50

ARNOLD PALMER (one refill)

\$4.00

BUBBLES 8

PELLIGRINO

\$4.00

one liter bottle

ITALIAN SODA	\$2.50
ask for flavors	
CREAM ITALIAN SODA	\$3.50
add dash of cream, topped with whipped cream	
COKE, DIET COKE, SPRITE, DR PEPPER (one refill)	\$3.00
ROOT BEER, CREAM SODA, GINGER BEER	\$3.50
SHIRLEY TEMPLE OR ROY ROGERS	\$4.00
RED BULL CAN	\$3.50
FLAVORED RED BULL (no refills)	\$4.50

THE SOUP 1

House made every week	AVAILABLE OPTIONS
	Cup: \$3.50
	Bowl: \$7.00

THE SALADS 3

DON'T-CALL-ME-CHEF SALAD	\$14.00
Spinach and arugula mix, cherry tomatoes, cucumbers, hardboiled eggs, avocado, bacon, ham, and turkey, served with one of our house dressings, topped with bleu cheese crumbles.	
INCA SUN BOWL	\$12.00
Quinoa and grains topped with Spinach and arugula mix, tomatoes, cucumbers, onion, mint, and parsley, served with Citrus Champagne Vinaigrette. Topped with an egg and feta cheese.	
BRIAN'S SUMMER DAYS	\$12.00
Mixed berries, red onion, goat cheese, candied pecans, grains, and mozzarella, on a bed of spinach and arugula, served with Citrus Champagne Vinaigrette.	

THE SANDWICHES 6

POLITICIAN	\$12.00
Our BLT. Thick cut bacon, tomatoes, arugula, avocado and garlic aioli, on artisan sourdough or whole grain bread.	
THE COUNT	\$15.00
A riff on the classic Monte Cristo. Smoked turkey, ham, sliced cheddar, and Havarti, between two fluffy slices of bread, dipped in an egg bath and cooked golden brown. Topped with powdered sugar, served with Raspberry Bacon jam.	
REUBEN	\$14.00
You know the one. House-made corned beef, caramelized onion, kraut, Swiss cheese, and 1000 Island dressing, on marble rye.	
STEAK SANDWICH	\$14.00
Every menu needs one. Shaved sirloin steak, sautéed onion and red peppers, Swiss cheese, and garlic aioli, on artisan sourdough bread.	

LITTLE SWISS BUNSHINE BURGER	\$14.00
Homage to Bob and his Burgers. Grass-fed beef burger on a brioche bun, with Swiss cheese, bacon, garlic aioli, and an egg.	
SWEET HOME AVOCADO VEGGIE BURGER	\$14.00
More homage to Bob and his Burgers. Black bean patty on a brioche bun, with pickled onion, goat cheese, arugula, garlic aioli, and avocado.	

THE COMBO 1

PICK 2 ITEMS	\$10.00
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