



BAR & GRILL

BREAKFAST

- CLASSIC BREAKFAST 14**
two eggs your way
· crispy bacon or sausage
· hashbrowns or breakfast potatoes
· white or wheat toast *
- BUCKY BREAKFAST BURRITO 13**
flour tortilla · sausage
· scrambled eggs · wi cheddar
· pico de gallo · crispy hashbrowns
· salsa verde
- BREAKFAST SANDWICH 10**
english muffin
· wi cheddar · scrambled eggs
· smoked ham, crispy bacon, sliced turkey,
or sausage
- FRENCH TOAST 12**
wild berries · wisconsin maple
· whipped cream
- MONTECRISTO SANDWICH 12**
savory toast · mozzarella · cheddar
· smoked ham or sliced turkey
- AVOCADO TOASTS 12**
la brea country white
· fresh smashed avocados
· cherry tomatoes · banana peppers
· pickled red onion · sesame seeds
· cilantro
add an egg +3
- AÇAÍ BOWL PARFAIT 14**
açai purée · fresh berries
· granola · toasted pecans
· coconut flakes · banana · maple

SIDES

- smoked ham 5 sliced turkey 4.50 breakfast potatoes 3.50
crispy bacon 6.50 1 egg your way 3 hashbrowns 3.50
sausage patties 5 white or wheat toast 2 fruit cup 4.50

BEVERAGES

- JUICES**
- ORANGE 4
APPLE 4
CRANBERRY 4
- COFFEE & TEA**
coffee is complimentary with breakfast
- TAZO TEA 3.50 ESPRESSO 3
HOT CHOCOLATE 3 CAPPUCCINO 5
- we proudly serve local true coffee roasters coffee & espresso

* Whether dining out or preparing food at home, consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

901 e washington ave / madison, wi / 608-455-8520 / palettegrill.com



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PALETTE

BAR & GRILL

DINNER

served 4:00-9:00pm
(10:00pm fri & sat)

Starters

AGHIOTE PORK NACHOS 18
tortillas, black beans, jalapeño pico,
w/ cheddar, habanero vinaigrette

AHI TUNA GYOZA TACOS 16
cucumber, mango, sweet thai aioli,
wasabi, sesame, nori

PORK BELLY BAO BUNS 17
cucumber, slaw, unagi sauce,
kimchi, cilantro

THAI CHICKEN LETTUCE WRAPS 22
ginger, jicama slaw, avocado, cashews†
sesame sauce, chili vinaigrette

DIPPERS
served with your
choice of 2 sides

HAND-BREADED CHEESE CURDS 14
yellow & white cheddar

FRIES 12
parmigiano reggiano

BAVARIAN SOFT PRETZEL BITES 11
garlic butter, sea salt

ranch
blue cheese
cilantro garlic aioli
chili aioli
beer cheddar fondue
san marzano marinara

Salads

ADD A PROTEIN
to any of our salads
chicken breast \$8
top sirloin \$16
shrimp \$9
salmon \$14

WEDGE 10
gorgonzola, bacon, cherry tomatoes,
palette dressing

OVER THE RAINBOW 10
greens, bacon, corn, tomatoes, garlic croutons,
lemon-honey vinaigrette

Soups

cup / bowl

BAKED POTATO SOUP 7.50 / 10.00
bacon, w/ cheddar,
spring onions

FRENCH ONION SOUP 6.50 / 8.50
house croutons, melted mozzarella

Palette Favorites

SICILIAN CHICKEN PARMIGIANA 22
house-made marinara, fettuccini, crostinis,
steakhouse garlic cream

ROASTED CAULIFLOWER 18
roasted poblano cream, crispy onions, fresh herbs,
roasted garlic, orange gochugaru, quinoa

POTATO GNOCCHI 19
san marzano marinara, stracciatella, bacon,
basil pesto†, pangritata

CITRUS MINT BEET SALAD 23
grilled chicken, house mesclun, beets, blueberries,
cucumbers, mint-honey vinaigrette
sub shrimp \$2 / salmon \$7 / top sirloin \$9

STEAK WEDGE SALAD* 22
grilled top sirloin, gorgonzola, bacon, onions,
cucumber, tomatoes, roasted beets, sweet pecans,
palette dressing

GRILLED SALMON* 24
cilantro coconut curry, ginger, citrus scented rice,
watermelon, watercress & edamame salad

Sides

CAULIFLOWER AU GRATIN
steakhouse garlic cream, smoked gouda 7

STREET CORN
cotija cheese, chili aioli, chile, lime, cilantro 8

FRIES
parmigiano reggiano 7

ROASTED POBLANO CAVATAPPI
seasoned breadcrumbs 7

MASHED BABY REDS
reggiano, chives 8

BRUSSELS SPROUTS
brown sugar, black pepper 8

From the Grill

ST. LOUIS RIBS* half 23 / full 32
chipotle orange bbq
served with your choice of two sides

ESPETADAS* 34
guajillo marinated pork, chicken thigh,
salsa roja
served with your choice of two sides

STEAKS

21-day aged 100% black Angus beef
served with your choice of soup or salad and one side

TOP SIRLOIN*
6oz 28

NY STRIP*
14oz 47

add french onion demi glaze to your steak 4

Handhelds

FISH TACOS 21
beer battered & breaded cod, garlic cilantro slaw,
chili dressing, avocado pico de gallo

MAPLE BOURBON PORK BELLY 16
crispy pork belly, w/ gouda, pickled jalapeño,
maple bourbon bbq, house ranch slaw,
grilled texas toast, fries

BISON BURGER* 23
caramelized onions, cornichon relish, melted brie,
three-peppercorn aioli, brioche bun, fries
vegetarian impossible burger available \$3.50

SALMON SESAME TERIYAKI* 23
salmon fillet, avocado, chili aioli,
jicama & cucumber cilantro slaw,
lemon soy vinaigrette, sesame seeds,
brioche bun, fries

PALETTE BURGER* 17
brioche bun, house beef patty, w/ cheddar,
bacon, cilantro garlic aioli, baby arugula,
beefsteak tomato, grilled onions, fries
vegetarian impossible burger available \$3.50

Weekend Specials

PALETTE PLEASERS
savor the artistry of our team's creations!
a new dish and handcrafted cocktail
available every friday & saturday

FRIDAY FISH FRY 18
cod, cole slaw, home-made tartar, fries

* Whether dining out or preparing food at home, consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

† We use nuts and nut-based oils in some of our menu items. If you are allergic to nuts or any other foods, please let your server know.



BAR & GRILL

LATE NIGHT MENU

Starters

AHI TUNA GYOZA TACOS 16
cucumber, mango, sweet thai aioli,
wasabi, sesame, nori

PORK BELLY BAO BUNS 17
cucumber, slaw, unagi sauce,
kimchi, cilantro

Dippers

served with your choice of 2 sauces

HAND-BREADED CHEESE CURDS 14
yellow & white cheddar

FRIES 12
parmigiano reggiano

BAVARIAN SOFT PRETZEL BITES 11
garlic butter, sea salt

ranch
blue cheese
cilantro garlic aioli
chili aioli
beer cheddar fondue
san marzano marinara

Handhelds

FISH TACOS 21
beer battered & breaded cod,
garlic cilantro slaw, chili dressing,
avocado pico de gallo

MAPLE BOURBON PORK BELLY 16
crispy pork belly, wi gouda, pickled
jalapeño, maple bourbon bbq, house
ranch slaw, grilled texas toast, fries

BISON BURGER* 23
caramelized onions, cornichon relish,
melted brie, three-peppercorn aioli,
brioche bun, fries
vegetarian impossible burger available \$3.50

SALMON SESAME TERIYAKI* 23
salmon fillet, avocado, chili aioli,
jicama & cucumber cilantro slaw,
lemon soy vinaigrette, sesame seeds,
brioche bun, fries

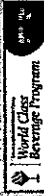
PALETTE BURGER* 17
brioche bun, house beef patty,
wi cheddar, bacon, cilantro garlic aioli,
baby arugula, beefsteak tomato,
grilled onions, fries
vegetarian impossible burger available \$3.50

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POPPETTES

BAR & GRILL

COCKTAILS FALL 2024



CLEAN SLATE 13
house-infused vodka,
lemon, apricot, and
raspberry powder
perfectly balanced

**ESPRESSO
EXPRESSION 15**
15 year in the
making masterpiece
café de olla reimagined
the espresso martini!

WATER COLOR 14
crystal clear
key lime inspired
margarita milk punch

NOVOCAINE 13
lingala, scotch,
lemon and ginger.
It takes the pain away

FRIDA LA HEAT 14
watermelon habanero
infused spicy margarita.
Inspired by Frida Kahlo's
last work.

DIRTY POINT 15
vodka & cinnamon,
in harmony with a
touch of citrus

RED VIN CHAI 13
grandma's favorite holiday
tradition - a brandy slush
topped with
chai-infused brandy

PASSION PROJECTS
decadent caramel and
luxurious passionfruit
with refreshing cava
on the side

THE 75 (colorized) 14
cranberry-infused
state fine american gin
with sparkling wine

**SLURREALIST
SMASH 15**
refined reshaping of
the bourbon smash,
featuring fernet brance
The perfect patio
cocktail!

**MARSHMALLOW
MASH 14**
bourbon, edgins &
marshmallows, a little
correction

**ROSEMARY
RENDERING 15**
rosemary syrup lifts
this rum negroni to
new heights

BEER

BOTTLES & CANS

ace berry cider 8.50
 blue moon 8.50
 caribless assorted 8.50
 coors light 6
 corona 8
 foggy geezer hazy ipa 9
 heinekken 8
 heinekken 0 (1/2) 7
 miller lite 6
 potol cave amber ale 8
 stella 8
 zombie dust ipa 9

DRAFT

capital brewing wisconsin amber 8.50
 great dane german pilsner 8
 guinness stout 8
 hopalicious ipa 7.50
 karben-4 fantasy factory ipa 8.50
 lake louie warped speed scotch ale 8
 new glarus spotted cow 7.50
 obbc the commuter kaiser 8
 tyronera chief black hawk porter 8.50
 rotating seasonal tap

WINE

SPARKLING & ROSE

cava brut reserva / campo viejo / penedes, spain 11-42
 sparkling moscato / cantina coil spumante / veneto, italy 14-52
 rose / jaine / columbia valley, washington 11-42
 n/a sparkling rose / kyle minogue / france 12-45

WHITE WINE

pinot grigio / zenato / delle venezie, italy 11-42
 sauvignon blanc / babich / marlborough, new zealand 12-44
 sauvignon blanc / duckhorn / north coast, california 15-58
 riesling / stad trems / kremsstal, austria 13-50
 chardonnay / colline aux fossiles / roussillon, france 13-50
 chardonnay / iconoclast / russiat river, california 14-54

RED WINE

pinot noir / sea sun / california 14-54
 malbec / catena / argentina 13-50
 zinandel / botshaker / lodi, california 12-44
 italian blend / rubrato / rina aglianico / campania, italy 12-46
 carmenere / casa silva / cochaiguia valley, chile 12-46
 red blend / serjal / paso robles, california 14-54
 cabernet sauvignon / bonanza / california 12-46
 cabernet sauvignon / cult / lodi, california 15-58

* Symbols in our wines that are sustainably farmed. Due to the limited availability of some wines, vintage are subject to change.

MOCKTAILS

THESE COLORIZED

are berry, honey, peach, lemon, lime, n/a sparkling rose

ESPRESSO EXPRRESSION 10

our signature espresso martini based on Cafe de Olla

CHICHA MORADA

traditional Peruvian chicha morada made with purple corn, love, citrus, brown sugar, apple juice, and pineapple

CLEAN SLUSH

orange, lemon, and raspberry powder

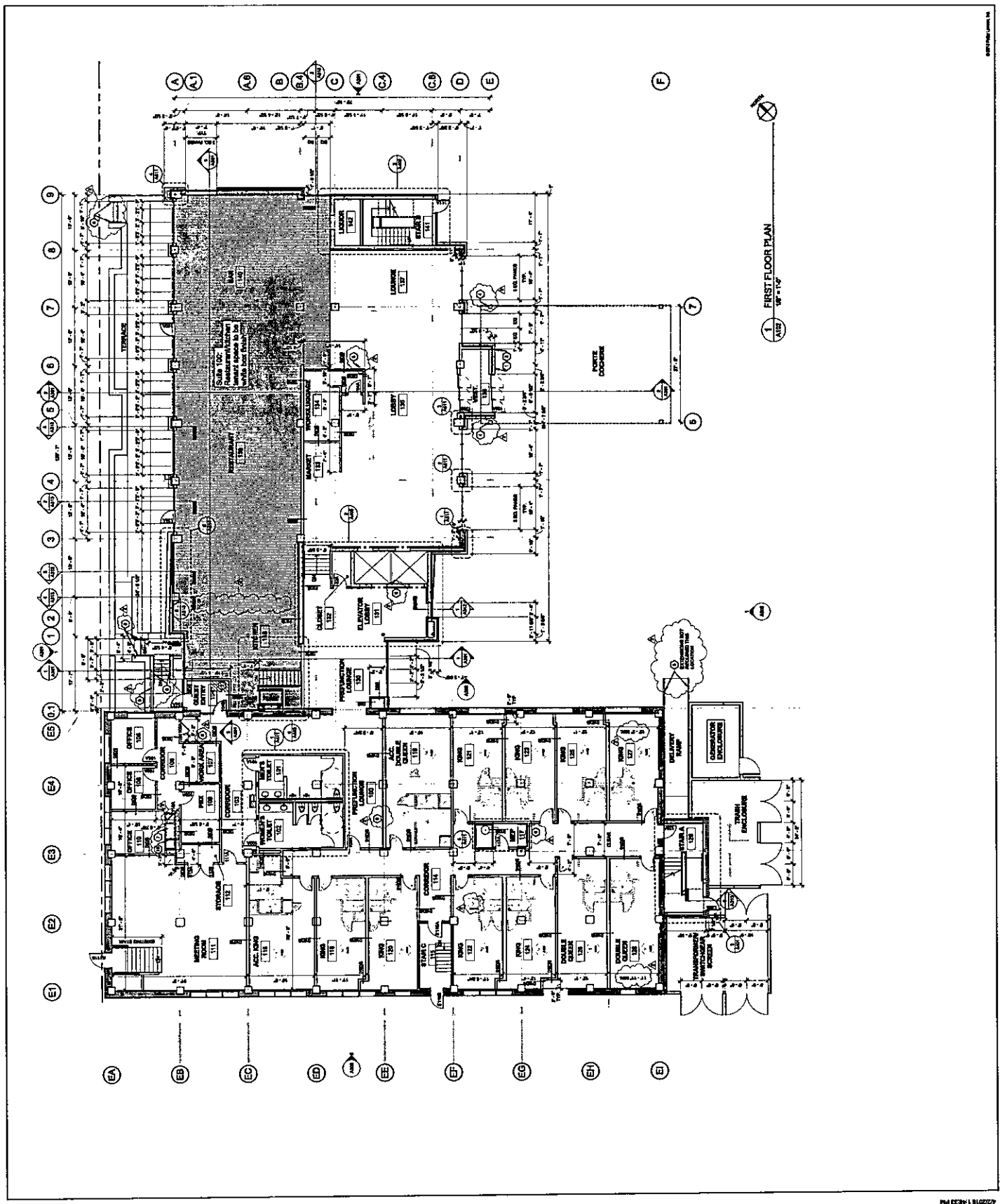
- GENERAL NOTES:**
1. SEE DRAWINGS FOR FINISHES AND MATERIALS.
 2. ALL WORK SHALL BE IN ACCORDANCE WITH THE CITY OF MADISON, WISCONSIN, ORDINANCES AND SPECIFICATIONS.
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Hotel Indigo - Madison
Kleiner Building, LLC
901 E Washington Ave
Madison, WI

2016.36.01

NO.	DATE	DESCRIPTION
1		ISSUED FOR PERMIT
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First Floor Plan
A102



1 FIRST FLOOR PLAN
16'-0" x 11'-0"

