
BREAKFAST

Served Daily Monday-Friday 6:30am-10:00am
Saturday & Sunday 7:00am-11:00am

CLASSIC BREAKFAST

All American* 21

Two eggs - your way

Meat –bacon, ham, chicken sausage links or pork sausage patty

Toast –white, wheat, sourdough or English muffin

Good Start 16 [v]

Oatmeal, cold cereal, or granola with fresh berries or banana, milk, and choice of toast, bagel or muffin.

Fast Fare* 21

Scrambled eggs, diced ham, hash browns.

Served with a side of toast.

NOTABLE HEARTY

Veggie Scramble* 19 [v] [gf]

Scrambled eggs, mushrooms, onions, and tomatoes.

Served with hash browns

Add bacon, chicken sausage, or pork patty 8

Brown's Skillet* 23 [gf]

Seasoned potatoes, onions, mushrooms and chicken sausage topped with 2 sunny side up eggs

Homestead Breakfast Bowl 21 [vegan] [gf] [446 Calories]

Potatoes, broccolini, and mushrooms sautéed in pesto.

Topped with grilled tomatoes and sliced avocado

MODERN DELIGHTS

Broken Yolk Sandwich* 19

Two over medium eggs, bacon, and cheddar cheese on sourdough bread. Choice of Fruit or hash browns

Redmond Way Sandwich* 21

Two scrambled eggs, sausage patty and cheddar cheese, topped with arugula on an everything bagel. Choice of Fruit or hash browns

The Marymoor* 19 [v]

Egg whites, Havarti cheese, tomato, avocado, and arugula on an English muffin. Choice of Fruit or hash browns

Breakfast Tacos* 25

Scrambled eggs and chorizo sausage topped with cheddar cheese, avocado, and green onions. Served with salsa and sour cream. Choice of Fruit or hash browns

Lox of Goodness* 27

Plain bagel, smoked salmon, red onions, capers, herbed cream cheese. Dressed arugula. Served with a side of fruit or hash-browns

Avocado Toast 23 [vegan]

9 grain bread, pesto, dressed arugula and freshly sliced tomatoes. Green onion garnish. Served with a side of fruit.

Hey you.....More delectables on the other side

REDMOND, WA

BROWN'S

STOCKYARD EXCHANGE

[vegan] vegan | [v] vegetarian | [gf] gluten friendly

* consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions

BREAKFAST

Served Daily Monday-Friday 6:30am-10:00am
Saturday & Sunday 7:00am-11:00am

3-Egg Omelets*

All Omelets comes with a choice of fruit or hash browns

Classic Ham and Aged Cheddar 21 [gf]

Forager— Mushrooms, Arugula, Goat Cheese **23** [v] [gf]

R Town—Bacon, Sausage, Chicken Sausage, Cheddar Cheese **25**
[gf]

Egg whites, Lox Salmon, Cherry Tomatoes, Onions 27 [gf] [462
calories with fruit]

SAVORY CLASSICS*

All Benedicts comes with a choice of fruit or hash browns

The Classic 21

Poached eggs and ham, served over an open-faced English muffin.
Topped with a savory hollandaise sauce.

The Cali 23 [v]

Poached eggs, tomato, arugula, and avocado served over an open-
faced English muffin. Topped with a savory hollandaise sauce.

The Lox 25

Poached eggs and smoked salmon served over an open-faced
English muffin with just the right amount of hollandaise sauce.
Fried caper topping.

SOMETHING MORE

Belgian Waffle 19 [v]

Belgian waffle served with butter and maple syrup

Crunchy French Toast *21 [v]

Corn flake crusted, strawberries, bananas, lite syrup

ETC.

Snoqualmie Falls Oatmeal [vegan] [330 calories] **12**

Served with raisins, brown sugar and milk

Add Berries **5**

Muffins Blueberry, banana nut or apple streusel **5**

Bagel + Cream Cheese Plain, raisin, blueberry, everything **6**

Yogurt and Granola Parfait Plain yogurt, granola, berries [401
calories] **12**

Yogurt Strawberry, blueberry or vanilla **5**

Fruit Cup 8

Breakfast Potatoes 6

Breakfast Meats Bacon, Chicken Sausage link, pork patty, ham **8**

Sliced Tomato 4

BEVERAGES

Juices-Orange, Apple, Cranberry, Pineapple, V8 or Tomato **6**

Starbucks Coffee or Teavana Hot Tea 7

Espresso- single **6** double **8**

Cappuccino, Latte or Americano— single **9** double **10**

Milk or Chocolate Milk 6

Soft Drink 5

Pepsi, Diet Pepsi, Sierra Mist, Mountain Dew or Dr. Pepper

Acqua Panna 500ml 7

San Pellegrino 500ml 7

BROWN'S

STOCKYARD EXCHANGE

STARTERS

| | |
|--|-----------|
| Brussel Sprouts | 15 |
| Shaved Parmesan, Garlic, and Lemon [v] [gf] | |
| Roasted Red Pepper Hummus Plate [vegan] | 17 |
| Served with Grilled Pita Bread, Carrots, Celery, Cucumber, and Assorted Olives | |
| Chicken Wings* | 19 |
| Served with Celery, Carrots, and Ranch or Bleu Cheese Dressing | |
| Choice: Plain, Buffalo, BBQ, or Thai Chili Sauce | |
| Fried Calamari | 19 |
| Spicy Marinara | |

SOUP & SIDES

| | |
|--|------------------------|
| Tomato Basil Soup [v] Or Soup Du Jour | Cup 9 Bowl 13 |
| Cup of Soup & Half House Salad Combo | 17 |
| Cup of Soup & Half Caesar Salad Combo | 19 |
| French Fries | 7 |
| Onion Rings | 9 |
| Truffle Fries | 11 |

SALAD

| | |
|--|---------------------|
| House Salad [vegan] [gf] | 15 Half 9 |
| Spring Mix, Cucumber, Tomatoes, Red Onion, and Carrots | |
| Caesar Salad* | 17 Half 11 |
| Romaine Hearts with Croutons and Shaved Parmesan | |
| Chopped Salad [gf] | 19 Half 13 |
| Romaine, Fresh Mozzarella, Salami, Capicola, Onion, Tomato, Garbanzo Beans, Black Olives, Basil, and Green Onion | |
| Add Chicken Breast* \$13 Salmon** \$15 Flat Iron Steak* \$19 | |

FLATBREADS

| | |
|--|-----------|
| Apple and Gorgonzola | 23 |
| Granny Smith Apple, Gorgonzola, Candied Pecans, Arugula, Balsamic Glaze | |
| BBQ Chicken | 25 |
| Fresh Mozzarella, Chicken, Pineapple, Red Onion, Chopped Green Onion, BBQ Sauce | |
| Spicy Italian | 27 |
| Capicola, Fresh Mozzarella, Red Onion, Banana Peppers, Spinach, Spicy Tomato Sauce | |

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**Regarding the safety of consuming fresh partially cooked fish, information is available upon request.

HANDHELD

All Handheld Entrees are served with choice of French Fries or Side Salad

Upgrade sides for \$5 | Truffle Fries, Onion Rings, or Caesar Salad*

BSE Burger* 19

Lettuce, Tomato, and Mayo on a Kaiser Roll

Add Cheddar Cheese \$2 | Bacon \$4 | Avocado \$2

Veggie Burger [v] 17

Black Bean Burger, Lettuce, Tomato, Avocado, and Mayo on a Kaiser Roll

Add Cheddar Cheese \$2

Turkey Panini 23

Turkey, Granny Smith Apple, Arugula, and Brie on Toasted Sourdough

Salmon Tacos** 29

Three Blackened Salmon Tacos. Cabbage, Pico De Gallo,

and Cilantro Crema in Flour Tortillas | **Add Avocado \$2**

STEAKS

Filet Mignon* 8oz [gf] 49

Flat Iron Steak* 9oz [gf] 39

Steaks Served with Roasted Fingerling Potatoes [gf] and

Choice of Veggie: Green Beans [gf], Asparagus [gf], or Broccolini [gf]

Choice of Sauce: Mushroom Demi-Glace, Horseradish Cream, or Chimichurri [gf]

Add Sides for \$5 | Truffle Fries, Onion Rings, or Caesar Salad*

FORK & KNIFE

Blackened Salmon** 37

8oz Salmon Filet

Served with Avocado Corn Salad

Penne Pasta [v] 23

Penne, Tomatoes, Spinach, Onion, Peppers, and Mushroom

Choice of Sauce: Pesto or Red Curry Coconut Cream

Add Chicken Breast* \$13 | Salmon \$15 | Flat Iron Steak* \$19**

SWEETS

Flourless Chocolate Cake [gf] 11

Served with Chocolate Sauce and Seasonal Berries

A La Mode \$4

Chocolate Lava Cake 13

Served with Chocolate Sauce and Seasonal Berries

A La Mode \$4

Cheesecake 13

Raspberry sauce and Seasonal Berries

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Happy Hour

4pm—6pm daily

Appetizers

Brussel Sprouts [v] [gf] 10

Shaved Parmesan, Garlic, and Lemon

Roasted Red Pepper Hummus Plate [vegetarian] 10

Grilled Pita Bread, Carrots, Celery, Cucumber
and Assorted Olives

Chicken Wings* 12

Plain, Buffalo, BBQ, or Thai Chili

Served with Carrots, Celery and Ranch or Bleu Cheese Dressing

Fried Calamari ** 12

Spicy Marinara

French Fries 5

Onion Rings 6

Truffle Fries 7

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REDMOND, WA

BROWN'S

STOCKYARD EXCHANGE

Seattle Marriott Redmond
7401 164th Ave NE | Redmond, WA 98052

All Roads Lead To Redmond

The city of Redmond, long-storied and legendary in status, has a rich and illustrious background in the logging industry. The early days of Redmond are filled with tales of prohibition-era shenanigans, late night dancing and revelry, and houses of ill repute. Some of these establishments were built by the forefathers of our great city, industrial entrepreneurs and politicians alike. Much beloved, these great men and women helped lay the groundwork for this popular NW destination.

We've created Brown's Stockyard Exchange as a fitting tribute to this notorious time and place.

Ask any Redmond resident, and they'll beam with pride about their fair city. But, they'll never reveal the secrets held within its walls-for that, you'll just have to discover yourself.

To the raconteurs, the upstarts, the industrious legends that helped shape our town: Stock up on good times and exchange the everyday for the exceptional.

Welcome to Brown's Stockyard Exchange.

BSE

Happy Hour

4pm—6pm daily

Desserts

| | |
|--|-----------|
| Flourless Chocolate Torte [gf] | 11 |
| Served with Chocolate Sauce and Seasonal Berries | |
| A La Mode 4 | |
| | |
| Chocolate Lava Cake | 13 |
| Served with Chocolate Sauce and Seasonal Berries | |
| A La Mode 4 | |
| | |
| Cheesecake | 13 |
| Served with Raspberry Sauce and Seasonal Berries | |

Drink Specials

| | |
|--|----------|
| Wine | 7 |
| House Red or White | |
| | |
| Well Cocktails | 7 |
| (Martini + 3) | |
| | |
| Bottled Domestics | 5 |
| Budweiser, Bud Light, Coors Light, Michelob Ultra | |
| | |
| Imported Beer | 6 |
| Corona Extra, Guinness Draught, Heineken, Modelo Especial, Stella Artois | |
| | |
| Draft | 7 |

Ask Your Bartender for other local favorites

And what's on draft!

Redmond Way Old Fashioned **16**

Woodinville Whisky, sugar cube, and bitters garnished with fresh orange peel & brandied cherries

Lavender Bees Knees **16**

Tanqueray Gin, lavender bitters, muddled lemon, honey, simple syrup

Yoshino Cherry Mule **18**

Ketel One Vodka, ,Fever Tree Ginger Beer, freshly squeezed lime juice, & cherry bitters

Lavender Fields Lemonade **18**

Grey Goose Vodka, freshly squeezed lemon juice, freshly squeezed lime juice, soda water, lavender bitters, and lavender simple syrup

Oaxaca Old Fashioned **18**

Don Julio Reposado Tequila, mescal, orange bitters, sugar cube, garnished with orange peel

747 Aviation **16**

Aviation Gin, Crème de Violette, maraschino liquor, freshly squeezed lemon juice with Filthy black cherry garnish.

Ginger Bees Knees (NA) **14**

Lyres Gin, honey syrup, freshly squeezed lemon juice, topped with Fever Tree Ginger Beer & lemon twist garnish

Time to Wine down...Reds **3oz/6oz/9oz/BTL**

Pinot Noir

Browne Heritage, Willamette Valley, OR 8/15/22 | 58
A to Z Wineworks, Willamette Valley, OR 9/17/24 | 66
Erath, Willamette Valley, OR 9/17/24 | 66
Meiomi, Sonoma County, CA 82

Red Varieties

Austin Hope "Troublemaker", Central Coast, CA 8/15/22 | 58
Joel Gott, Palisades, CA 65

Merlot

J. Lohr Estates, "Los Osos" Central Coast, CA 5/10/14 | 38
Chateau Ste. Michelle Indian Wells, Columbia Valley, WA 9/17/24 | 66
Northstar, Columbia Valley, WA 9/17/24 | 66
St. Francis, Sonoma County, CA 52

Syrah/Malbec

Alamos Malbec, Mendoza Argentina 5/9 /13 | 34
Waterbrook Malbec, Columbia Valley, WA 7/14/20 | 34
Tenet "The Pundit," Columbia Valley, WA 11/16/23 | 62

Cabernet Sauvignon

Columbia Crest, H3, Horse Heaven Hills, WA 5/10/14 | 38
14 Hands, Columbia Valley, WA 6/12/17 | 46
Waterbrook Cabernet, Columbia Valley, WA 7/14/20 | 54
Browne Heritage, Columbia Valley, WA 8/15/22 | 58
Black Stallion, Napa Valley, CA 9/17/25 | 66
The Hess Collection "Allomi Vineyard," Napa Valley, CA 66

Time to Wine down...Whites

Chardonnay

3oz/6oz/9oz/BTL

| | |
|--|--------------|
| Waterbrook, Columbia Valley, WA | 7/13/19 50 |
| Canoe Ridge The Expedition, Horse Heaven Hills, WA | 8/15/22 56 |
| Sonoma Cutrer, Russian River Valley, CA | 9/17/24 66 |
| Meiomi, Sonoma County, CA | 70 |

Pinot Grigio

| | |
|---|--------------|
| Acrobat Pinot Gris, Willamette Valley, OR | 6/12/17 46 |
| Pighin, Fiuli-Venezia-Giulia, Italy | 7/14/20 54 |

Sauvignon Blanc

| | |
|---|--------------|
| Brancott Estate, Marlborough, New Zealand | 7/12/17 46 |
| Kim Crawford, Marlborough, New Zealand | 7/14/20 66 |

Rose/Fun Whites

| | |
|---|--------------|
| Chateau St. Michelle Riesling, Columbia Valley | 7/12/17 42 |
| Fleur de Prairie Rose, Cote de Provence, France | 9/17/25 62 |
| The Beach Rose, Provence, France | 64 |

Sparkling

| | |
|--|-----|
| Mionetto Prosecco DOC Brut, Veneto, Italy (187 ml) | 12 |
| Domaine St. Michelle Brut, Columbia Valley, WA | 52 |
| Chandon Rose, Brut, Napa Valley, CA | 117 |
| Veuve Cliquot Yellow Label, Brut, Reims, France | 168 |

Bourbon Palmer

16

Bulleit Bourbon, freshly squeezed lemon juice, iced tea, and simple syrup

Pineapple Daiquiri

16

Bacardi Silver Rum, pineapple juice, freshly squeezed lime juice, and simple syrup,

Spring 75

16

Cruzan light rum, prosecco, freshly squeezed lime juice, honey, simple syrup and bitters

Aperol Spritz

16

Aperol, prosecco, soda water

Prohibition Permitted

| | |
|---------------|---|
| Hot Chocolate | 5 |
| Coffee | 7 |
| Americano | 9 |
| Latte | 9 |
| Cappuccino | 9 |
| Soft Drink | 5 |
| Pellegrino | 7 |
| Acqua Panna | 7 |
| Iced Tea | 5 |
| Juice | 6 |

Bourbon

Angel's Envy
Baker's
Basil Hayden's
Buffalo Trace
Bulleit
I.W. Harper
Michters

Makers Mark
Wild Turkey Rare Breed
Woodinville
Woodford Reserve
Suntory Toki Whisky

Whisky

Bulleit Rye
Canadian Club Whisky
Crown Royal Canadian Whisky
Jack Daniels Tennessee Whisky
Gentleman Jack Tennessee Whisky

Jameson Irish Whiskey
Knob Creek Kentucky Straight
Knob Creek Straight Rye Whisky
R & R Canadian Whisky
Redemption Rye

Scotch

Chivas
Dewar's White Label
Glenfiddich 12yr
Glenlivet 12yr
Glenmorangie 10yr
J & B
Johnnie Walker 18yr
Johnnie Walker Black 12yr

Johnnie Walker Blue
Johnnie Walker Red
Laphroaig 10yr
Macallan 12yr
Macallan 18yr
Oban 14yr
Orphan Barrel Forager's Keep
26yr

Draft 10

Georgetown Johnny Utah
Mac n' Jack Amber Ale
Black Raven Trickster IPA
Georgetown Lucille IPA

Ask For Seasonal Selections!

Local Bottled and Canned Beer 9

Elysian Space Dust IPA
Georgetown, Bodhizafa IPA
Fremont Brewing, Skykraken Hazy Pale Ale
Iron Horse, Timothy Haz-y IPA
Seattle Cider Company Semi-Sweet
Seattle Cider Company Dry
Locust Seasonal Cider

Domestic 7

Budweiser
Budlight
Coors Light
Michelob Ultra
Samuel Adams Boston Lager
Blue Moon Belgium White

Import 8

Corona Extra
Guinness Draught
Heineken
Modelo Especial
Stella Artois
Heineken 0.0

Happy Hour

4pm—6pm Daily

STARTERS

| | |
|--|----|
| Chicken Wings* | 12 |
| Plain, Buffalo, BBQ, or Thai Chili Celery, Carrots, Ranch or Bleu Cheese Dressing | |
| Fried Calamari | 12 |
| Spicy Marinara | |
| Roasted Red Pepper Hummus Plate [vegan] | 10 |
| Grilled Pita Bread, Carrots, Celery, Cucumber, Olives | |
| Brussel Sprouts | 10 |
| Shaved parmesan, Garlic and Lemon | |
| Truffle Fries | 7 |
| Onion Rings | 6 |
| French Fries | 5 |

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Happy Hour

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DRINK SPECIALS

| | |
|--|---|
| Wine | 7 |
| House Red or White | |
| Well Cocktails | 7 |
| (Martini +3) | |
| Domestics Beer | 5 |
| Budweiser, Bud Light, Coors Light, Michelob Ultra | |
| Imported Beer | 6 |
| Blue Moon Belgium White, Corona Extra, Guinness Draught, Heineken, Modelo Especial, Stella Artois | |
| Draft Beer | 7 |
| Georgetown Johnny Utah, Mac n' Jack Amber Ale Black Raven Trickster IPA, Georgetown Lucille IPA Fremont Pilsner, Silver City Tropic Haze, Locust Honey Pear Cider | |