

IN ROOM DINING BREAKFAST MENU

LIGHT

Pastry Basket 18

Freshly Baked Pastries, Assorted Jams, Seasonal Fruit Juice, Coffee or Tea

Yogurt Bowl 16 GF

Greek Yogurt, House Granola, Chia Seeds
Sweet Coconut Flakes, Strawberry, Mango

Irish Steel Cut Oatmeal 14 GF

Brown Sugar, Raisins

Seasonal Fruit Plate 18 GF

Choice of Cottage Cheese or Yogurt

ALMOND AGAVE GRANOLA 14 GF

Fresh made Granola, Choice of Low-Fat Vanilla Yogurt or Milk, Seasonal Berries

Avocado Toast 20 Vegan

Avocado, Oven Roasted Tomatoes, Alfalfa Sprouts
Pickled Red Onion, Cilantro Pesto Multigrain Toast

FROM THE GRIDDLE

BUTTERMILK PANCAKES 19

Seasonal Berries, Maple Syrup, Whipped Butter

THICK CUT FRENCH TOAST 20

Whipped Dulce De Leche, Berry Compote
Fresh berries

SPECIALTIES

FARM FRESH EGGS 22

Two Eggs Your Way, with Applewood Smoked Bacon or Pork Sausage, Potatoes, Choice of Toast

FUEGO OMELET 26

Spinach, Tomato, Onion, Mushrooms, Cheddar Cheese Potatoes, Choice of Toast

BREAKFAST BURRITO 26

Scrambled Eggs, Jack Cheese, Crispy Potato Scallion, Salsa Quemada

ADD: Bacon +4 Pork Belly + 5 Steak +6

SIDES

APPLEWOOD SMOKED BACON 9

PORK SAUSAGE LINKS 9

BREAKFAST POTATOES 8

SHORT STACK 12

BAGEL & CREAM CHEESE 8

TOAST OR ENGLISH MUFFIN 6

BEVERAGES

COFFEE – SMALL POT 10

Locally Roasted - Serves 3 Cups

COFFEE – LARGE POT 14

Locally Roasted - Serves 5 Cups

TEA POT 9

Ask for our Daily Selections of Hot Teas - Serves 3 cups

2% OR SKIM MILK 6

ASSORTED JUICES 8

Orange, Cranberry, Apple, Grapefruit

CHILDREN'S BREAKFAST

PANCAKES 12

Maple Syrup and Butter

SCRAMBLED BREAKFAST 12

One Scrambled Egg with Bacon or Sausage
Choice of Toast



STARTERS

House Made Guacamole & Fire Roasted Salsa 18
Cilantro, Tomato, Red Onion, Tortilla Chips

QUESADILLA 18

Roasted Poblano Crema, Queso Fresco, Escabeche Vegetables, Charred Tomatillo Salsa

ADD: Chicken +8 Steak +8

Ancho Dusted Fried Calamari 21

Shishito Peppers, Yuzu Aioli, Chipotle Tomato Salsa

Crab Cakes 25

Jumbo Lump, Roasted Poblano Tartar Sauce
Pickled Cucumbers, Arugula

SALADS

Charred Heirloom Tomato Soup 16

Crema, Parmesan Bread crumbs

Chopped Caesar Salad 19

Avocado, Cotija, Pickled Onion, Pepita
Toasted Sourdough, Cascabel Caesar Dressing

ADD: Chicken +6 Steak +8 Salmon +12

Garden Salad 16

Radish, Heirloom Carrot, Cherry Tomato, Beet,
Manchego, Sherry Vinaigrette

ADD: Chicken +6 Steak +8 Salmon +12

SANDWICHES

Served with Choice of French Fries or Fruit

MAYAN BURGER 24

Half-Pounder Angus Patty with Cheddar or Swiss
cheese Lettuce, Tomato, Red Onion, Pickles

ADD: Valentina Piloncillo Bacon +3

AVOCADO TOAST 21 Vegan

Grilled Country Bread, Avocado, Aleppo
Pickled Onion, Heirloom Tomato, Arugula
Sal de Mar

ADD: Egg +6 | Pork Belly +8

DINNER ENTREES

Faroe Island Seared Salmon 40

Tamarillo Glaze, Carrots & Peppers
Poblano Cream, Peruvian Potato

Shrimp & Crab Crepes 46

Pepperjack, Ancho Brandy Cream, Pickled Carrots

Filet Mignon 58

Grilled Onions, Garlic Potato Puree
Asparagus, Chipotle Miso Demi-Glace

Grilled Pollo Al Pastor 42

Roasted Pineapple, Avocado, Black Beans
Cabbage Salad, Cilantro Crema

Maitake Mushroom 38

Grilled Cabbage
Chili Piquin Aioli, Parmesan, Chimichurri

DESSERTS

Dulce de Leche Flan 16

Fresh Berries, Chantilly

Cinnamon Sugar Churro Loops 15

Vanilla bean Ice Cream, Chocolate

Tres Leches 16

Moist Sponge Cake, Sweet Milk, Seasonal Berries

Raspberry Cheesecake 17

Dark Chocolate, Whipped Cream

CHILDREN'S DINNER

Served with Choice of French Fries or Fruit

Creamy Peanut Butter & Jelly Sandwich 10

Grilled Cheese Sandwich 12

Chicken Tenders with BBQ Sauce or Ranch 14

Cheese Quesadilla 14

Blend of Mexican Cheeses

Add: Chicken +2 | Skirt Steak +3