



BREAKFAST

SPRING 2024

CONTINENTAL BUFFET 6AM TO 9AM
A LA CARTE BREAKFAST 6AM TO 11AM

BREAKFAST

Continental Breakfast | 12 non-hotel guest options may change daily: waffle bar, fresh baked pastries and bread, seasonal fruits cereal, juice, coffee, and tea

Buttermilk Pancakes | 8
choice of cinnamon streusel, blueberries, or lemon curd **veg**

Macadamia Nut Pancakes | 12
creamy macadamia sauce
lemon essence **veg, gf**

Chilaquiles | 14
braised pork, tomatillo chili sauce, scrambled egg, poblano, tomatoes, cilantro, cotija corn chips, queso fresco **gf,s**

Brioche Breakfast Sandwich | 12
scrambled eggs, tomato, uncured bacon ham, sharp cheddar, mayo

Baja Breakfast Burrito | 12
scrambled eggs, tomato, uncured bacon ham, sharp cheddar, mayo

Drunken French Toast | 12
Madagascar vanilla, maple-butter syrup **veg**

Smashed Avocado Crostini | 10
radish, grape tomato, cucumber salad with your style of egg **veg**

Boulder Breakfast Hash | 14
andouille sausage, bacon jam, Yukon potatoes, yellow onion, red & yellow peppers, Tillamook cheddar, over easy eggs

Build Your Own Omelet | 13
choice of 3 delicious items: mushroom, bell pepper, spinach, heirloom tomato, uncured bacon, red onion, sharp cheddar, or swiss

Nourishing Hope Sunrise | 10
two eggs any style, uncured bacon or turkey sausage, breakfast potatoes, toast

Breakfast Muesli | 8
Chobani yogurt, maple toasted granola seasonal berries **veg**

EGGS, YOUR WAY

all eggs are cage free

Two Eggs | 3

Three Eggs | 4

Four Eggs | 5

A LA CARTE SIDES

Uncured Hickory Bacon | 2 for 3

Nitrate-free Turkey Sausage | 2 for 3

Fingerling potatoes with onions and peppers | 5

COLD BEVERAGES

smoothies and juices made to order

Walnut Chia Smoothie | 7
almond milk, walnuts, berries, chia seeds
maple syrup, vanilla

Lean and Green Smoothie | 7
Granny Smith, spinach, banana, chia seeds
pineapple, yogurt, orange juice

Banana Berry Smoothie | 7
blueberry, strawberry, banana, Greek yogurt

HOT BEVERAGES

all hot beverages are made to order

Hot Tea | 4

Latte | 5 single, 7 double

Americano | 4

Drip Coffee | 4

Cappuccino | 5 single, 7 double

Espresso | 4 single, 5 double

gf gluten-free | **veg** vegetarian | **v** vegan | **s** spicy



FERNANDO RODRIGUEZ, CHEF DE CUISINE
Fernando Ramirez, Sous Chef | Yadira Landin, Sous Chef
Adam Ha, Food & Beverage Manager
Christian Eggerling (CEC, ACE, CDM, CFPP), Executive Director of Hospitality & Culinary Operations



*Please note, a 20% auto-gratuity will be added to parties of 6 or more.