



Breakfast

The Continental		15	
our daily selection of freshly baked pastries, jam and honey choice of hot beverage and juice			
Irish Oatmeal		8	
Demerara brown sugar, macerated raisins and glazed pine nuts add bananas 3 or berries 5			
Assorted Cereals		6	
corn flakes – special K - rice krispies - raisin bran - cheerios – go lean – heart to heart add bananas 3 or berries 5			
Yogurt and House-made Granola		11	
add bananas 3 or berries 5			
Blue Corn Pancakes		14	
plain or blueberry, warm maple syrup			
Brioche French Toast		14	
toasted hazelnuts, cherry compote			
Ken’s Farm Fresh Eggs Any Way You Like		15	
Nueske’s bacon or house-made green chile sausage, hash browns choice of toast, tortillas or English muffin			
Omelet of the Day		16	
green chile hash browns, choice of toast, tortillas or English muffin			
Betty’s Benedict		18	
farm eggs, Nueske’s Canadian bacon, cheddar biscuit, green chile hollandaise			
Egan Burrito		16	
egg “roll” with smoked Gouda cheese, bacon, green chile, black beans			
‘Morning After’ Eye Opener		17	
beef short rib hash, Yukon potatoes, pickled jalapeños, sunny-side-up eggs			
Huevos El Rancho		17	
two Ken’s Farm eggs over easy, corn tortillas, black beans, “Christmas” sauces			
H&H New York Bagel and Applewood-smoked Salmon		16	
capers, sliced tomato, cream cheese, lemon			
Add Ons		Beverages	
toast, croissant, muffin or daily pastry	4	fresh pomegranate-strawberry or carrot juice	7
H&H bagel and cream cheese	5	fresh orange or grapefruit juice	6
Nueske’s bacon	5	apple, cran, or tomato juice	5
Terra green chile sausage	5	hot chocolate or milk	4
mixed berries	9	Equator coffee	5
fruit salad in exotic mint syrup	7	espresso 4 double espresso	6
green or red chile sauce	3	cappuccino, latte, macchiato	6
		Equator loose leaf teas	5

A 20% gratuity will be added to parties of six or more
Charles Dale, Executive Chef