

HOT OATS

Traditional Steel Cut Oatmeal \$12 GF . V 355 . 53 . 12 . 13 . 7 . 21 (20)
organic oats, fresh blueberries, toasted walnuts, cinnamon & honey

GRANOLA, YOGURT & FRUITS

Melon, Greek Yogurt & House Made Granola \$14 GF 455 . 71 . 19 . 12 . 7 . 200 (37)
fresh berries, sugar cube melons, honey, petite mint

FRESH EGGS

All American Classic Breakfast*

2 eggs \$18 | 3 eggs \$20 545 . 65 . 25 . 21 . 7 . 744 (14)
grilled yukon potatoes, uncured bacon or chicken sausage, house made toast & jam

Avocado Toast & Poached Egg* \$18 450 . 39 . 20 . 23 . 7 . 514 (3)
grilled house made ciabatta – served with a petite endive, watercress & tangerine salad with a strawberry verjus vinaigrette

Omelet & Tofu Scramble \$18

Whole egg 595 . 50 . 28 . 25 . 7 . 477 (11)

Egg white 380 . 56 . 27 . 5 . 8 . 493 (11)

Tofu V 355 . 43 . 24 . 10 . 8 . 493 (12)

Served with grilled yukon potatoes, house made toast & jam.

Choose from: spinach, tomato, bell pepper, roasted chile, onions, cremini mushrooms, and a choice of cheddar, swiss, mozzarella, feta or goat cheese

SPECIALTY OMELETS

Served with a petite endive, watercress & tangerine salad with a strawberry verjus vinaigrette.

Beef Chorizo, Avocado, Cheddar & Cilantro \$20 GF 340 . 16 . 27 . 24 . 4 . 394 (3)

Crispy Bacon, Spinach, Onion & Cheddar \$20 GF 315 . 17 . 25 . 21 . 3 . 418 (4)

OFF THE GRIDDLE

Caramelized Pineapple Pancakes \$16 495 . 72 . 12 . 19 . 7 . 584 (26)
lavender vanilla hibiscus maple syrup

Strawberry Rhubarb Stuffed French Toast \$16 460 . 58 . 11 . 20 . 3 . 312 (19)
coconut milk bread, toasted cinnamon oats, Vermont maple syrup

BREADS

TOASTED BREADS \$6

Whole Grain English Muffin | Ciabatta | Whole Wheat | Apple Walnut Sourdough
Udi's Gluten-Free Bread | Bagels – sesame, wheat, plain, everything, gluten free everything

BREAKFAST BREADS \$8

Daily Muffins | Canyon Ranch Signature Banana Bread | Coffee Cake

BREAKFAST



Chosen as Nevada's Best Healthy Restaurant by Eat This, Not That 2021

NUTRIENT ANALYSIS - APPLIES TO BOTH BREAKFAST AND LUNCH MENUS

Calories . carb grams . protein grams . fat grams . fiber grams . sodium mg (sugar grams) tr = trace (less than 1 gram)

PLEASE INFORM YOUR SERVER IF YOU HAVE ANY FOOD ALLERGIES

GF = Gluten-Free (no wheat, rye or barley) V = Vegan (contains no animal product.)

*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. We offer a variety of gluten-free items (no wheat, rye or barley), however our kitchens are not gluten-free environments.