

From The Pantry

***Avocado Toast V**

Eight Grain Toast, Pumpkin Seeds
Black Beans, Roasted Red Pepper, Cotija Cheese 14
*Add Honey Smoked Salmon for 6/*One Egg for 3*

Fresh Fruit Parfait V

House made Kaibab Granola, Arizona Honey-Vanilla Greek Yogurt
Fresh Berries, Pine Nuts 14

Acai Bowl GF, V

Acai Purée, Greek Yogurt, Banana, Toasted Coconut, Chia Pudding, Berries 12

McCann's Steel Cut Irish Oats VG

Almonds, Brown Sugar, Dates, Goji Berries, Milk 11

House made Kaibab Granola with Milk 8 V

El Tovar Signature Cinnamon Roll 8 V

Selection of Cold Cereal 7 V

Add Banana 1

Entrée

Buckwheat Cakes V

Apple Walnut Butter, Maple Syrup 13

El Tovar Pancake Trio V

Buttermilk, Native American Blue Cornmeal & Harvey Girl Orange Cake
Arizona Honey Pine Nut Butter, Arizona Prickly Pear Syrup 14

Harvey Girl "Peaches & Cream" Griddle Cakes V

Maple Peach Compote, Chantilly Cream, Walnuts 14

Pistachio Waffle V

Pomegranate Whipped Cream, Dried Blueberries, Pure Maple Syrup 17

Santa Fe Rail Corn Flake French Toast V

Brioche, Banana, Pecans, Caramel, Whipped Cream, Maple Syrup 18

House-Made Quiche

Chef's Choice Daily Style, Fresh Fruit Salad or Breakfast Potatoes 18

Vegan Breakfast Burrito VG

Spinach Tortilla, Morning Star Vegan Chorizo Crumbles, Black Beans
Quinoa, Ranchero Sauce, Potato, Avocado, Fresh Fruit Salad 18

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

GF Gluten Free V Vegetarian VG Vegan

Vegetarian and Gluten-free variations are available upon request but we cannot guarantee that meal preparation or meals will be allergen or gluten-free while precautions will be taken. Allergen information for all food available upon request.





Chef's Recommendation

(Children's portions available for 1/2 price)

* Blue Cornmeal Crusted Rainbow Trout

*Pan Seared Fillet, Two Eggs Any Style
Breakfast Potatoes, Choice of Toast 29*

* Huevos Rancheros

*Crispy Corn Tortilla, Ranchero Sauce, Bison Chorizo
Green Chili Black Bean Purée, Avocado, Cotija, Cilantro Lime Crema
Two Eggs Sunny Side Up, Breakfast Potatoes 24*

Bison Chorizo Omelet

*House-Made Chorizo, Hatch Green Chile, Sharp Cheddar
Breakfast Potato or Fresh Fruit Salad, Choice of Toast 20*

Smithfield Ham, Mushroom and Gruyere Omelet

Breakfast Potato or Fresh Fruit Salad, Choice of Toast 18

Asparagus Omelet **V**

*Roasted Red Peppers and Goat Cheese
Breakfast Potato or Fresh Fruits Salad, Choice of Toast 18*

* Eggs Benedict

*English Muffin, Hollandaise, Smoked Paprika
Poached Eggs, Choice of Smoked Salmon or Canadian Bacon
Fresh Fruits Salad or Breakfast Potato 18*

* Harvey House Breakfast

*Two Eggs Any Style, Choice of Bacon, Ham Steak or Sausage Links
Breakfast Potatoes or Fresh Fruit Salad, Choice of Toast 17*

Roasted Tomato, Spinach & Herbed Cheese Omelet **V**

Breakfast Potato or Fresh Fruit Salad, Choice of Toast 17

Sides

Bagel with Whipped Cream Cheese 6
Morning Star Vegan Sausage Patty 6 **VG**
Pancake 5 **V**

English Muffin, Toast 5 **V**
Bacon, Sausage Links, Ham Steak 5 **GF**
Breakfast Potato 4
*One Egg 3

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Breakfast Menu



Fall 2025

El Tovar

FROM THE BAR

Fred Harvey's Hot Chocolate

House-Made Belgium Hot Chocolate, Bulleit Bourbon 18

Mary Colter's Mimosa

La Marca Prosecco, Orange Juice 14

El Tovar Signature Bloody Mary

House-Made Mix, Stolichnaya Vodka 13

Baileys & Coffee

Fresh Ground Coffee, Vanilla & Sweet Chocolate Cream 13

Kahlua & Coffee

Fresh Ground Coffee with a Mexican Flare 13

Screw Driver

Orange Juice, Vodka 13

Salty Dog

Grapefruit Juice, Choice of Gin or Vodka 13

HOT BEVERAGES

Espresso or Americano	7
Cappuccino, Latte or Mocha	7
House-Made Belgium Hot Chocolate	7
Coffee (Hot/Cold)	5
Tea (Hot/Cold)	5

NON-ALCOHOLIC BEVERAGES

Orange Juice	5
Cranberry Juice	5
Grapefruit Juice	5
Apple Juice	5
Assorted Soft Drinks	4
Grand Canyon Still Water	3.50
Kopu Sparkling Water	10

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