

## From The Pantry

### **Avocado Toast V**

*Eight Grain Toast, Pumpkin Seeds*  
*Black Beans, Roasted Red Pepper, Cotija Cheese 15*  
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 15*

### **Acai Bowl GF, V**

*Acai Purée, Greek Yogurt, Banana, Toasted Coconut, Chia Pudding, Berries 13*

### **McCann's Steel Cut Irish Oats VG**

*Almonds, Brown Sugar, Fresh Berries, Milk 13*

### **House made Kaibab Granola with Milk 11 V**

### **El Tovar Signature Cinnamon Roll 9 V**

### **Selection of Cold Cereal 6 V**

*Add Banana 1*

## Entrée

### **Buckwheat Cakes V**

*Sour Cherry Butter, Maple Syrup 14*

### **El Tovar Pancake Trio V**

*Buttermilk, Native American Blue Cornmeal & Harvey Girl Orange Cake*  
*Arizona Honey Pine Nut Butter, Arizona Prickly Pear Syrup 16*

### **Harvey Girl "Peaches & Cream" Griddle Cakes V**

*Maple Peach Compote, Chantilly Cream, Walnuts 15*

### **Pistachio Waffle V**

*Pomegranate Whipped Cream, Fresh Berries, Chocolate Chips, Pure Maple Syrup 19*

### **Santa Fe Rail Corn Flake French Toast V**

*Brioche, Banana, Pecans, Caramel, Whipped Cream, Maple Syrup 19*

### **House-Made Quiche**

*Chef's Choice Daily Style, Fresh Fruit Salad or Breakfast Potatoes 19*

### **Vegan Breakfast Burrito VG**

*Spinach Tortilla, Morning Star Vegan Chorizo Crumbles, Black Beans*  
*Quinoa, Ranchero Sauce, Potato, Avocado, Fresh Fruit Salad 19*

*\*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 31*

### \* 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 25*

### Bison Chorizo Omelet

*House-Made Chorizo, Hatch Green Chile, Sharp Cheddar  
Breakfast Potato or Fresh Fruit Salad, Choice of Toast 21*

### Smithfield Ham, Mushroom and Gruyere Omelet

*Breakfast Potato or Fresh Fruit Salad, Choice of Toast 19*

### Asparagus Omelet **V**

*Roasted Red Peppers and Goat Cheese  
Breakfast Potato or Fresh Fruits Salad, Choice of Toast 19*

### \* Eggs Benedict

*English Muffin, Hollandaise, Smoked Paprika  
Poached Eggs, Choice of Smoked Salmon or Canadian Bacon  
Fresh Fruits Salad or Breakfast Potato 19*

### \* Harvey House Breakfast

*Two Eggs Any Style, Choice of Bacon, Ham Steak or Sausage Links  
Breakfast Potatoes or Fresh Fruit Salad, Choice of Toast 18*

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

*Breakfast Potato or Fresh Fruit Salad, Choice of Toast 18*

## Sides

Bagel with Whipped Cream Cheese 7  
Morning Star Vegan Sausage Patty 7 **VG**  
Pancake 6 **V**

English Muffin, Toast 6 **V**  
Bacon, Sausage Links, Ham Steak 5 **GF**  
Breakfast Potato 5  
\*One Egg 4

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ET Breakfast Menu



Summer 2026