From The Pantry

Heritage Grain Avocado Toast 15 *V*
Smashed Hass Avocado atop Toasted Heritage Grain Bread with Roasted Peppers
Heirloom Black Beans, Toasted Pumpkin Seeds, and Crumbled Cotija.
Finished with Citrus Olive Oil and Flaky Sea Salt
Add Honey Smoked Salmon for 6/*One Egg for 3

Arizona Honey & Vanilla Parfait 15 *V*
House-Crafted Kaibab Granola Layered with Arizona Honey-Vanilla Greek Yogurt
Seasonal Berries, Toasted Pine Nuts

Mountain Berry Acai Bowl 15 *GF, V*
Organic Acai Puree Blended with Greek Yogurt and Banana
Finished with Pumpkin Chia Pudding, Toasted Pecans & Seasonal Berries

McCann's Steel Cut Irish Oats 13 *VG*
Traditional Irish Oats Served with Dates, Goji Berries
Brown sugar, and Chilled Milk

House made Kaibab Granola with Milk 11 *V*
Toasted Oats, Nuts, Dried Fruit, Served with Your Choice of Chilled Milk

El Tovar Signature Cinnamon Roll 9 *V*
A Timeless El Tovar Tradition, Baked Fresh Daily and Finished with Warm Vanilla Icing

Selection of Cold Cereal 6 *V*

Entrée

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

Pistachio Waffle 19 *V*
Pistachio Waffle Crowned with Pomegranate Whipped Cream, Dried Blueberries
Bittersweet Chocolate, and Grade A Maple Syrup

Santa Fe Rail Corn Flake French Toast 19 *V*
House-Cut Brioche Enrobed In Crisp Cornflakes, Finished Sliced Caramelized Bananas,
Toasted Pecans, Fresh Whipped Cream, and Caramel Sauce

Vegan Breakfast Burrito 19 *VG*
Spinach Tortilla Wrapped Around Morning Star Vegan Chorizo, Black Beans, Quinoa,
Roasted Potatoes, Avocado and Ranchero Sauce,
Accompanied By Seasonal Fruit

**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)

* Huevos Rancheros 26

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

Bison Chorizo Omelet 21

A Signature El Tovar Favorite Featuring House Made Bison Chorizo,
Roasted Hatch Chile, and Aged Cheddar, Folded into Fluffy Farm Eggs.
Served with Breakfast Potatoes or Seasonal Fruit
and Your Choice of Artisan Toast

* Grand Canyon Eggs Benedict 19

Perfectly Poached Farm Eggs Atop a Toasted English Muffin
with Your Choice of Smoked Salmon or Canadian Bacon.
Finished with Silky Hollandaise and a Hint of Smoked Paprika.
Served with Breakfast Potatoes or Seasonal Fruit

* Harvey House Breakfast 18

A Timeless Breakfast Inspired by the Legendary Harvey House,
Featuring Two Farm-Fresh Eggs Prepared Your Way, with Your Choice of
Applewood-Smoked Bacon, Grilled Ham Steak, or Premium Sausage Links.
Served with Breakfast Potatoes or Seasonal Fruit and Artisan Toast

Roasted Tomato, Spinach & Herbed Cheese Omelet 18 *V*

Three Farm-Fresh Eggs Folded Around Oven Roasted Tomatoes,
Baby Spinach, and Creamy Herb Cheese.
Served with Breakfast Potatoes or Seasonal Fruit and Your Choice of Artisan Bread

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

**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.