

From Our Pantry

Acai Bowl \$10.00

Pureed Acai, Greek Yogurt, Banana, Fresh Berries, Toasted Coconut GF, V

Southwest Avocado Toast \$13.00

One slice of House-Made Nine Grain Toast, Guacamole V
Black Beans, Roasted Red Pepper, Cotija Cheese

Fruit Smoothie of the Day GF, V \$7.00

Selection of Cold Cereals with Milk \$5.25 V

with Banana \$6.00

Fresh Fruit with Greek Yogurt and Granola \$9.75

Laura's Gourmet Granola from Tempe, AZ, Local Honey V

Fresh Baked Pastry V \$5.00

El Tovar Signature Cinnamon Roll V \$4.00

Mc Cann's Steel Cut Irish Oats, Dried Berries V \$8.50

Vegan Five Grain Porridge with Coconut Milk and Dried Berries VG \$8.75

From Our Griddle

El Tovar's Pancake Trio \$10.50

Buttermilk, Native American Blue Cornmeal and Buckwheat Pancakes
Honey Pine Nut Butter, Arizona Prickly Pear Syrup V

Flapjacks \$5.50

Two European Style, Thin Flapjacks, Powdered Sugar, Maple Syrup and a Selection of Preserves V

Cinnamon Apple Belgium Waffle \$10.50

Chantilly Cream, Warm Apple Compote V

Corn Flake Crusted French Toast \$10.50

Sourdough Bread dipped in Egg Batter, dredged in Crushed Corn Flakes V

GF Gluten Free V Vegetarian VG Vegan

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

Vegetarian and Gluten Free Variations Available Upon Request
A majority of El Tovar menu ingredients are locally sourced, sustainable or organic.



Chef's Specialties

Harvey House Breakfast \$14.00

Two Eggs* any style with your choice of Thick Cut, Hormone and Antibiotic Free Bacon
Smoked Pit Ham Steak, Turkey Sausage or House-Made Sustainably Farmed Pork Sausage Patties
Breakfast Potatoes or Fresh Fruit Salad and Choice of Toast

El Tovar Signature Prime Rib Hash \$14.50

Arizona Grown Prime Rib, Two Eggs* any style, Breakfast Potatoes
Fresh Bell Peppers, Roasted Tomato, Sweet Onions, Chipotle Hollandaise, Flour or Corn Tortillas

Poached Eggs Benedict \$14.50

Poached Eggs*, Canadian Bacon or Honey Smoked Salmon, Hollandaise Sauce, Breakfast Potatoes

Blackened Breakfast Trout \$13.00

Idaho Farm Raised Trout, Two Eggs* any style, Breakfast Potatoes or Fresh Fruit Salad, Choice of Toast

Sonoran Style Eggs, Beef Chorizo \$15.00

Tortilla bowl, Two Eggs* any style, House-Made Beef Chorizo, Black Beans, Roasted Red Peppers
Monterey Jack Cheese, Ranchero Sauce, Tomatillo Salsa, Mexican Crème, Flour or Corn Tortillas

Breakfast Quesadilla \$13.95

Flour Tortilla, Scrambled Eggs*, Seasoned Arizona Grown Beef, Roasted Red Pepper, Sautéed Onion,
Monterey Pepper Jack Cheese, Roasted Chile Sauce, Breakfast Potatoes

Chef's Signature House-Made Quiche \$12.50

Fresh Fruit Salad, Breakfast Potatoes

Vegetarian option available

House-Made Chorizo, Avocado, Sour Cream Omelette \$13.00

Breakfast Potatoes or Fresh Fruit Salad, Choice of Toast

Smoked Ham, Granny Smith Apple, Longhorn Cheddar Omelette \$13.00

Breakfast Potatoes or Fresh Fruit Salad, Choice of Toast

Roasted Tomato, Asparagus, Goat Cheese Omelette \$13.00

Breakfast Potatoes or Fresh Fruit Salad, Choice of Toast V

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Eye Openers

Coffee \$3.50	Assorted Coca-Cola Products \$3.50
Regular or Decaffeinated with Refill	Espresso or Americano \$4.50
Mighty Leaf Organic Hot Tea \$3.50	Cappuccino, Latte or Mocha \$4.50
Iced Tea or Flavored Tea \$3.50	El Tovar Belgian Hot Chocolate \$4.50
<i>Ask your server for featured flavors</i>	Iced Coffee \$3.50

Juices

Orange Juice \$3.80	Cranberry Juice \$3.80
Grapefruit Juice \$3.80	Apple Juice \$3.80

Morning Libations

Pir's Bloody Mary \$13.00
Mary Jane's Mimosa \$11.50

Sides

Toast	\$3.50
Choice of Whole Wheat, White, 12 Grain, Marble Rye, Sourdough	
English Muffin	\$3.75
Whole Wheat Bagel	\$5.00
Cream Cheese	\$1.50
Pancake	\$4.50
Bacon, Turkey Sausage, House-made Sausage, Ham Steak	\$5.00
One Egg	\$2.20
Two Eggs	\$4.75
Breakfast Potato	\$3.50

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