



From Our Pantry

Southwest Avocado Toast \$13.50 V
One slice of House-Made Nine Grain Toast, Guacamole
Black Beans, Roasted Red Pepper, Cotija Cheese

Breakfast Smoothie \$7.00 V
Strawberries, Bananas, Vanilla Greek Yogurt, Honey
Add White Rum \$3

Acai Bowl \$10.00
Pureed Acai, Greek Yogurt, Banana, Fresh Berries, Toasted Coconut **GF, V**

Selection of Cold Cereals with Milk \$5.50 V
with Banana \$6.00

Fresh Baked Pastry \$5.00 V

El Tovar Signature Cinnamon Roll \$4.00 V

McCann's Steel Cut Irish Oats, Dried Fruits \$8.75

Entrées

Eggs Benedict \$15.00
Toasted English Muffin, Traditional Hollandaise
Poached Eggs, Choice of Honey Smoked Salmon or Canadian Bacon

El Tovar Pancake Trio \$11.50 V
Buttermilk, Native American Blue Cornmeal and Buckwheat Pancakes
Honey Pine Nut Butter, Arizona Prickly Pear Syrup

*** Harvey House Breakfast \$14.50**
Two Eggs any style with your choice of Bacon, Ham Steak or Sausage Links
Breakfast Potatoes or Fresh Fruit Salad and Choice of Toast

*** Roasted Tomato, Asparagus and Goat Cheese Omelet \$13.00 V**
Breakfast Potato or Fresh Fruit Salad, Choice of Toast

*** Chorizo, Avocado and Sour Cream Omelet \$13.00**
Breakfast Potato or Fresh Fruit Salad, Choice of Toast

Chef's Signature House-Made Quiche \$12.50
Fresh Fruit Salad, Breakfast Potatoes
Vegetarian option available

Brioche French Toast \$10.50 V
Brioche Bread, Cinnamon, Vanilla
Fresh Berries, Whipped Cream, Warm Syrup

Malted Waffle \$10.50 V
Apple-Cinnamon Compote, Whipped Cream, Maple Syrup

Sides

Toast	\$3.50
English Muffin	\$3.75
One Egg	\$2.20
Breakfast Potato	\$4.50
Pancake	\$4.50
Bacon, Sausage Links, Ham Steak	\$5.00

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.

ET Breakfast 01/14/21





From The Bar

El Tovar Signature Bloody Mary House-Made Mix, Western Son Vodka	\$13.00
Mary Colter's Mimosa La Marca Prosecco, Orange Juice	\$11.50
Kahlua & Coffee Fresh Ground Coffee with a Mexican Flare	\$11.90
Baileys & Coffee Fresh Ground Coffee, Vanilla & Sweet Chocolate Cream	\$11.90
Fred Harvey's Hot Chocolate House-Made Belgium Hot Chocolate, Bulleit Bourbon	\$11.90

Non-Alcoholic Beverage

Coffee	\$3.50	Assorted Coca-Cola Products	\$3.50
Iced Coffee	\$3.50	Espresso or Americano	\$4.50
Hot Tea	\$3.50	Cappuccino, Latte or Mocha	\$4.50
Iced Tea	\$3.50	House-Made Belgium Hot Chocolate	\$4.50

Juices

Orange Juice	\$4.00	Cranberry Juice	\$4.00
Grapefruit Juice	\$4.00	Apple Juice	\$4.00

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