

Southwestern Avocado Toast \$13.95 V

One slice of House-Made Nine Grain Toast, Guacamole Black Beans, Roasted Red Pepper, Cotija Cheese Add Smoked Norwegian Salmon \$6 / *Add One Egg \$2.20

Acai Bowl \$10.95

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

McCann's Steel Cut Irish Oats, Dried Fruits \$7.95 VG

Breakfast Smoothie \$7.95 V, GF

Strawberries, Bananas, Vanilla Greek Yogurt, Honey

*Add White Rum \$3**

Selection of Cold Cereal \$6.75 V

Add Banana \$1.00

El Tovar Signature Cinnamon Roll \$5.95 V

CHEF'S SPECIALS

* Huevos Rancheros \$16.95

Crispy Corn Tortilla, Ranchero Sauce, Beef Chorizo, Green Chili Black Beans Avocado, Cotija, Two Eggs Sunny Side Up, Roasted Breakfast Potatoes

* Harvey House Breakfast \$15.95

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

Vegan Breakfast Burrito \$14.95 VG

Spinach Tortilla, Beyond Chorizo, Black Beans Quinoa, Ranchero Sauce, Potato, Fresh Avocado, Fresh Fruit Salad

Roasted Tomato, Asparagus, Herbed Cheese Omelet \$15.95 v

Breakfast Potato or Fresh Fruit Salad, Choice of Toast

House-Made Quiche \$14.95

Fresh Fruit Salad, Breakfast Potatoes

.....

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.





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



ENTRÉES

* Blackened Rainbow Trout \$18.95

Pan Seared Fillet, Two Eggs Any Style, Tomatillo Salsa Breakfast Potatoes, Choice of Toast

* Eggs Benedict \$16.95

English Muffin, Hollandaise, Smoked Paprika Poached Eggs, Choice of Smoked Salmon or Canadian Bacon

El Tovar Pancake Trio \$14.95 V

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

Smoked Ham, Mushroom, Gruyere Omelet \$15.95

Breakfast Potato or Fresh Fruit Salad, Choice of Toast

Bananas Foster French Toast \$13.95 V

Brioche, Caramel, Sliced Bananas Pecans, Pure Maple Syrup

Gingerbread Waffle \$12.95 V

Cinnamon Whipped Cream, Almonds, Pure Maple Syrup

49ers Flap Jacks \$ 11.95 *v*

Three Flap Jacks, Choice of Pure Maple Syrup or Fruit Preserves

SIDES

Bacon, Sausage Links, Ham Steak	\$4.50	
Beyond Meat Sausage Patty	\$4.50	VC
Breakfast Potato	\$4.50	
Pancake	\$4.50	
Toast	\$3.50	
English Muffin	\$3.75	
* One Egg	\$2.20	

^{*} 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.

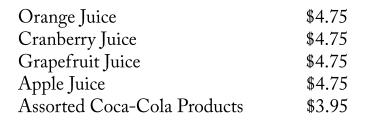








NON-ALCOHOLIC BEVERAGES





HOT BEVERAGES

Espresso or Americano	\$4.95
Cappuccino, Latte or Mocha	\$4.95
House-Made Belgium Hot Chocolate	\$4.95
Coffee (Hot/Cold)	\$4.25
Tea (Hot/Cold)	\$4.25



FROM THE BAR

El Tovar Signature Bloody Mary \$13.00 House-Made Mix, Western Son Vodka

Kahlua & Coffee \$11.90 Fresh Ground Coffee with a Mexican Flare

Baileys & Coffee \$11.90 Fresh Ground Coffee, Vanilla & Sweet Chocolate Cream

Fred Harvey's Hot Chocolate \$11.90 House-Made Belgium Hot Chocolate, Bulleit Bourbon

> Mary Colter's Mimosa \$11.50 La Marca Prosecco, Orange Juice

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.

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