



FROM THE PANTRY

Avocado Toast \$14 *V*

One slice of House-Made Nine Grain Toast, Guacamole
Black Beans, Roasted Red Pepper, Cotija Cheese
*Add Smoked Norwegian Salmon \$6/*One Egg \$2*

Acai Bowl \$11

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

McCann's Steel Cut Irish Oats \$11 *VG*

Almonds, Brown Sugar, Golden Raisins

Quinoa Bowl \$9 *VG, GF*

Tri Color Quinoa Pudding, Almond Milk, Walnuts, Cranberries, Honey

Selection of Cold Cereal \$7 *V*

Add Banana \$1.00

El Tovar Signature Cinnamon Roll \$6 *V*

CHEF'S SPECIALS

Chef's Daily Feature Market Price

* Huevos Rancheros \$19

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

* Harvey House Breakfast \$17

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

Roasted Tomato, Spinach, Herbed Cheese Omelet \$17 *V*

Breakfast Potato or Fresh Fruit Salad, Choice of Toast

Vegan Breakfast Burrito \$18 *VG*

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

House-Made Quiche \$16

Fresh Fruit Salad, Breakfast Potatoes

** 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.

El Tovar

ENTRÉES

* **Blue Cornmeal Crusted Rainbow Trout** \$21 *GF*

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

* **Eggs Benedict** \$17

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

Smoked Ham, Mushroom, Gruyere Omelet \$18

Breakfast Potato or Fresh Fruit Salad, Choice of Toast

El Tovar Pancake Trio \$14 *V*

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

Roasted Banana Stuffed French Toast \$16 *V*

Brioche, Strawberries, Brie Cheese
Whipped Cream, Pure Maple Syrup, Pistachio

Gingerbread Waffle \$15 *V*

Pomegranate Whipped Cream, Pecans, Pure Maple Syrup

49ers Flap Jacks \$14 *V*

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

SIDES

Bacon, Sausage Links, Ham Steak \$5

Beyond Meat Sausage Patty \$5 *VG*

Breakfast Potato \$4

Pancake \$5

Toast \$4

English Muffin \$4

* One Egg \$3

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El Tovar

NON-ALCOHOLIC BEVERAGES

Orange Juice	\$5
Cranberry Juice	\$5
Grapefruit Juice	\$5
Apple Juice	\$5
Assorted Coca-Cola Products	\$4

HOT BEVERAGES

Espresso or Americano	\$6
Cappuccino, Latte or Mocha	\$6
House-Made Belgium Hot Chocolate	\$6
Coffee (Hot/Cold)	\$5
Tea (Hot/Cold)	\$5

FROM THE BAR

El Tovar Signature Bloody Mary \$13
House-Made Mix, Western Son Vodka

Mary Colter's Mimosa \$12
La Marca Prosecco, Orange Juice

Fred Harvey's Hot Chocolate \$12
House-Made Belgium Hot Chocolate, Bulleit Bourbon

Baileys & Coffee \$10
Fresh Ground Coffee, Vanilla & Sweet Chocolate Cream

Kahlua & Coffee \$9
Fresh Ground Coffee with a Mexican Flare

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