

From The Pantry



***Avocado Toast \$14 V**

*Eight Grain Toast, Pumpkin Seeds
Black Beans, Roasted Red Pepper, Cotija Cheese
Add Honey Smoked Salmon for \$6/*One Egg for \$3*

Fresh Fruit Parfait \$14 V

*House made Kaibab Granola, Arizona Honey-Vanilla Greek Yogurt
Fresh Berries, Pine Nuts*

Acai Bowl \$12 GF, V

Acai Purée, Greek Yogurt, Banana, Toasted Coconut, Chia Pudding

McCann's Steel Cut Irish Oats \$11 V
Almonds, Brown Sugar, Fresh Berries, Milk

Selection of Cold Cereal \$7 V
Add Banana \$1.00

House made Kaibab Granola with Milk \$8 V

El Tovar Signature Cinnamon Roll \$8 V

Entrée

Santa Fe Rail Corn Flake French Toast \$18 V
*Brioche, Banana, Pecans, Caramel Sauce
Vanilla Whipped Cream, Pure Maple Syrup*

Pistachio Waffle \$17 V
Pomegranate Whipped Cream, Fresh Berries, Pure Maple Syrup

***Roasted Tomato, Spinach & Herbed Cheese Omelet \$17 V**
Breakfast Potato or Fresh Fruit Salad, Choice of Toast

El Tovar Pancake Trio \$14 V
*Buttermilk, Native American Blue Cornmeal & Harvey Girl Orange Cake
Arizona Honey Pine Nut Butter, Arizona Prickly Pear Syrup*

Harvey Girl "Peaches & Cream" Griddle Cakes \$14 V
Maple Peach Compote, Chantilly Cream, Walnuts

Vegan Breakfast Burrito \$18 VG
*Spinach Tortilla, Morning Star Vegan Chorizo Crumbles, Black Beans
Quinoa, Ranchero Sauce, Potato, Avocado, Fresh Fruit Salad*

** 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.



TEL TOVAR



(Children's portions available for 1/2 price)

* **Blue Cornmeal Crusted Rainbow Trout** \$29
*Pan Seared Fillet, Two Eggs Any Style
Breakfast Potatoes, Choice of Toast*

* **Huevos Rancheros** \$22

*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** \$20

*House-Made Chorizo, Hatch Green Chile, Sharp Cheddar
Breakfast Potato or Fresh Fruit Salad, Choice of Toast*

* **Smithfield Ham, Mushroom and Gruyere Omelet** \$18
Breakfast Potato or Fresh Fruit Salad, Choice of Toast

* **Eggs Benedict** \$18

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

House-Made Quiche \$18

Chef's Choice Daily Style, Fresh Fruit Salad, 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*

Sides

Bagel w Whipped Cream Cheese \$6

Morning Star Vegan Sausage Patty \$6 **VG**

Pancake \$5 **V**

English Muffin, Toast \$5 **V**

Bacon, Sausage Links, Ham Steak \$5 **GF**

Breakfast Potato \$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	\$7
Cappuccino, Latte or Mocha	\$7
House-Made Belgium Hot Chocolate	\$7
Coffee (Hot/Cold)	\$5
Tea (Hot/Cold)	\$5

FROM THE BAR

Fred Harvey's Hot Chocolate \$18
House-Made Belgium Hot Chocolate, Bulleit Bourbon

Mary Colter's Mimosa \$14
La Marca Prosecco, Orange Juice

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

Baileys & Coffee \$13
Fresh Ground Coffee, Vanilla & Sweet Chocolate Cream

Kahlua & Coffee \$13
Fresh Ground Coffee with a Mexican Flare

Screw Driver \$13
Orange Juice, Vodka

Salty Dog \$13
Grapefruit Juice, Choice of Gin or Vodka

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