

BREAKFAST

6:30AM-11 AM DAILY



STARTERS

STRAWBERRY BANANA SMOOTHIE 7 GF

Greek yogurt, honey
add protein powder 1.5

SEASONAL FRUIT 11.5

prickly pear syrup, banana bread

GREEK YOGURT PARFAIT 7.5

housemade granola, berry compote

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. GF=Gluten Free

062018

MAINS

SUNDANCE BUFFET* 26

Enjoy our full buffet selection of fruits, cereals, yogurts and fresh-baked breakfast breads, Chef Ernesto's famous posole, daily chef's special, hot items and made-to-order cage-free eggs and omelets, juices, coffee & tea.

THE CONTINENTAL 17

A selection of fruits, cereals, yogurts, fresh-baked breakfast breads from the buffet with juices, smoothies, coffee & tea

Buffet & Continental open until Noon on Sat. & Sun.

SMOKED SALMON BAGEL* 15

smoked salmon, cucumbers, tomatoes, red onion, capers, cream cheese on choice of toasted plain, sesame or everything bagel

EGGS YOUR WAY* 15.5 GF

two cage-free eggs and choice of applewood smoked bacon, ham, turkey or pork sausage, served with Southwest hash browns and choice of toast

CREATE AN OMELET* 16 GF

two cage-free eggs with choice of bell peppers, spinach, onions, mushrooms, tomatoes, cheddar, feta, queso fresco, ham or sausage, served with Southwest hash browns and choice of toast

BREAKFAST BURRITO* 15

cage-free scrambled eggs, seasoned potatoes, bell peppers, onions, Monterey Jack and cheddar cheeses with choice of applewood smoked bacon, chorizo, pork or turkey sausage

SOUTHWEST EGGS BENEDICT* 14.5

English muffin, Canadian bacon, poached cage-free eggs, chipotle hollandaise with Southwest hash browns

IRISH STEEL-CUT OATMEAL 13

walnuts and blueberries

SPINACH & EGGS* 15.5 GF

two poached cage-free eggs, focaccia, spinach, asparagus, tomato, mushrooms, quinoa, queso fresco

HUEVOS RANCHEROS* 15

crisp tortillas, refried beans, cage-free fried eggs, ranchero sauce, roasted corn, black beans, queso fresco add chorizo 2



EL CONQUISTADOR SIGNATURE DISH

SUNDANCE FRENCH TOAST* 12

brioche, housemade strawberry jam, powdered sugar, whipped cream

THREE PANCAKE STACK 10

Three pancakes served with whipped butter and warm maple syrup
add blueberries, banana or chocolate chips 2

STRAWBERRY WAFFLE 11

strawberry syrup, whipped cream

SIDES

BREAKFAST MEATS* 4.5 GF

ham, applewood smoked bacon, chorizo, turkey or pork sausage

TOAST 3.5

country white, multigrain, wholewheat, rye, sourdough or gluten-free bread

NEW YORK BAGEL 5

whipped butter or cream cheese, fruit preserves

BREAKFAST BEANS* 3.5 GF

refried beans, cheese, chorizo

SOUTHWEST HASHBROWNS 3.5

bell peppers and onion, roasted garlic seasoning

BEVERAGES

HOT TEA & COFFEE 4

Royal Cup Taraza Blend coffee, Mighty Leaf loose leaf teas

SOFT DRINKS, ICED TEA & LEMONADE 4

EL CONQUISTADOR PRICKLY PEAR LEMONADE 5

JUICES reg 4 Ig 6.5

orange, apple, cranberry, V8, tomato, grapefruit, pineapple

MILK reg 4 Ig 6.5

whole, 2%, skim, almond, soy

EL BLOODY GEORGE 12

St George Green Chile Vodka, Clamato, spiced to order

SPARKLING WINE

Presto Prosecco
Italy 6/28

Roederer Estate Brut
Anderson Valley, NV 6/24

Sauvage, Gruet
Albuquerque, NM 9/36

WHITE WINE

Charles Krug Chardonnay
Napa, CA 10/38

La Spinetta Moscato
Piedmont, Italy 15/45

RED WINE

Baileyana Pinot Noir
Edna Valley, CA 12/45

Rodney Strong Cabernet Sauvignon
Sonoma, CA 12/42