

BREAKFAST
6:30AM - 11 AM DAILY



MAINS

SUNDANCE BUFFET 28

Enjoy our full buffet selection of fruits, cereals, yogurts and fresh-baked breakfast breads, Conquistador famous posole, daily chef's special, hot items and made-to-order farm-fresh eggs and omelets, juices, coffee & tea. **DINE-IN ONLY**

CONTINENTAL 18

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

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

SMOKED SALMON BAGEL 17 GF

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

EGGS YOUR WAY 16 GF

two farm-fresh eggs and choice of Applewood-smoked bacon, ham, turkey or pork sausage, Southwest hash browns and choice of toast

CREATE AN OMELET 16 GF

two farm-fresh eggs and choice of 3: bell peppers, spinach, onions, mushrooms, tomatoes, cheddar, feta, queso fresco, ham or sausage; Southwest hash browns and choice of toast

BREAKFAST BURRITO 17

farm-fresh scrambled eggs, seasoned potatoes, bell peppers, onions, Monterey Jack and cheddar cheeses, choice of Applewood-smoked bacon, chorizo, pork or turkey sausage

CLASSIC EGGS BENEDICT 17 GF

English muffin, Canadian bacon, poached farm-fresh eggs, hollandaise, Southwest hash browns, salsa verde

BREAKFAST SALAD 16

organic spinach and arugula, roasted salmon, hardboiled egg, red onion, capers, tomato, fresh dill vinaigrette

VEGGIE SKILLET BOWL 15 GF, V

sautéed diced sweet potatoes, squash, mushrooms, peppers, asparagus, spinach, chili-spiced black beans; add avocado 4, add fried egg 4

HUEVOS RANCHEROS 17 GF

crisp tortillas, refried beans, fried farm-fresh eggs, ranchero sauce, roasted corn, black beans, queso fresco; add chorizo 2

SUNDANCE FRENCH TOAST 13

brioche, house-made strawberry compote, whipped cream

PANCAKE STACK 12

three pancakes, whipped butter, warm maple syrup; add blueberries, banana, chocolate chips 2

SALTED CARAMEL WAFFLE 13

Belgian waffle, salted caramel, whipped cream

SIDES

FRESH FRUIT CUP 4.5 GF

seasonal selections

BREAKFAST MEATS 5.5 GF

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

TOAST 4

country white, multigrain, wholewheat, rye, sourdough or gluten-free bread, whipped butter fruit preserves

NEW YORK BAGEL 5

whipped butter or cream cheese, fruit preserves

SOUTHWEST HASH BROWNS 4

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

PRICKLY PEAR LEMONADE 5

JUICES 4

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

MILK 4

whole, 2%, skim, almond, soy

EYE OPENERS

MIMOSA 10

orange juice & prosecco

MEGMOSA 10

grapefruit juice & prosecco

POINSETTIA 10

cranberry juice & prosecco

EL CON BLOODY MARY 12

house mix with jalapeño-infused vodka

IRISH COFFEE 10

Irish whiskey, coffee and raw brown sugar

AFTERNOON DELIGHTS

SCREWDRIVER 10

orange juice & vodka

GREYHOUND 10

grapefruit juice & vodka

COLIBRI COOLER 10

cranberry juice, pineapple juice & rum

CLASSIC MARGARITA ON THE ROCKS 12

SANGRIA 10

house recipe

SPIKED PRICKLY PEAR LEMONADE 10

choice of bourbon or vodka

BOTTLED BEERS 7

Dos Equis, Bud Light, Michelob Ultra, Coors or Miller

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.  denotes specialty item.
GF = gluten free; V = vegan 030620

To best meet the needs of our gluten-free and vegan guests, please ask your server for any other meal accommodations.