

# BREAKFAST



## HEALTH

### SMOOTHIES GF, V

- Strawberry** – chia seeds, raw coconut
- Arizona Orange** – hibiscus, fresh ginger
- Banana** – dark cacao nibs, salted caramel

### ACAI BOWLS GF, V

- Bowl of the Gods**  
Acai seeds, almond ricotta, fresh banana, local oranges, local strawberries

### Sunnyside

Barrel cactus fruit, fresh cubed melon, local and dried berries, toasted granola

### Hot Mess

Green tea soaked quinoa, banana, peanut butter, chocolate, berries, golden pineapple

### PARFAIT GF, VEG

Sheep's milk yogurt, fresh cubed melons, pineapple, strawberries, homemade granola

### GREEN APPLE & QUINOA PORRIDGE DF, GF, V

Green tea infused quinoa, almond milk, dried cranberries, sun-soaked apricots

### JUST FRUIT... DF, GF, V

Honeydew, cantaloupe, orange, pineapple, strawberries, resort grown mint

## CLASSICS

### AVOCADO TOAST VEG

Smashed, fresh herbs, cotija cheese, toasted pumpkin seeds on multigrain bread

### FRENCH TOAST OF THE MONTH VEG

Flavor changes seasonally, warm maple syrup, soften butter

### FLAP JACKS VEG

Blueberry or Banana - prickly pear maple syrup, butter, powder sugar dust

9

10

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17

15

16

## EGG CRITERIA\*

### OMELETTE

Choice of:

**Eggs:** Cage Free | Egg Whites | Egg Beaters

**Hormone-Free Proteins:** Country Ham | Applewood Bacon | Chicken Apple Sausage

**Churned Cheeses:** Tillamook Cheddar | Gruyère | American

**Veggies:** Spinach | Vine Ripe Tomatoes | Onion | Sweet Peppers | Mushrooms

18

### EGGS YOUR WAY...

Locally sourced brown farm eggs, duck fat poached fingerling potatoes, farmer toast

Choice of Protein: applewood bacon or chicken apple sausage

15

### CORNED BEEF HASH & EGGS

Eggs your way, homemade corned beef, peppers onions, fresh thyme, hollandaise sauce

17

### BENNIE'S

**Vegan** GF, DF, V

Grilled tomatoes, avocado, shallot, spinach, EVOO, smoked salt

16

### Sonoran

Poached eggs, chorizo, black beans, tortillas, chile spiced emulsion

### Classic

Poached eggs, caramelized country bacon, toasted english muffin, hollandaise sauce,

## DRINKS

**SODA** Sierra Mist, Diet Pepsi or Pepsi

6

**COFFEE POT**

9

**TEA POT**

7

**ICED TEA** Prickly Pear or Country

6

**VOSS BOTTLED WATER** Still or Sparkling

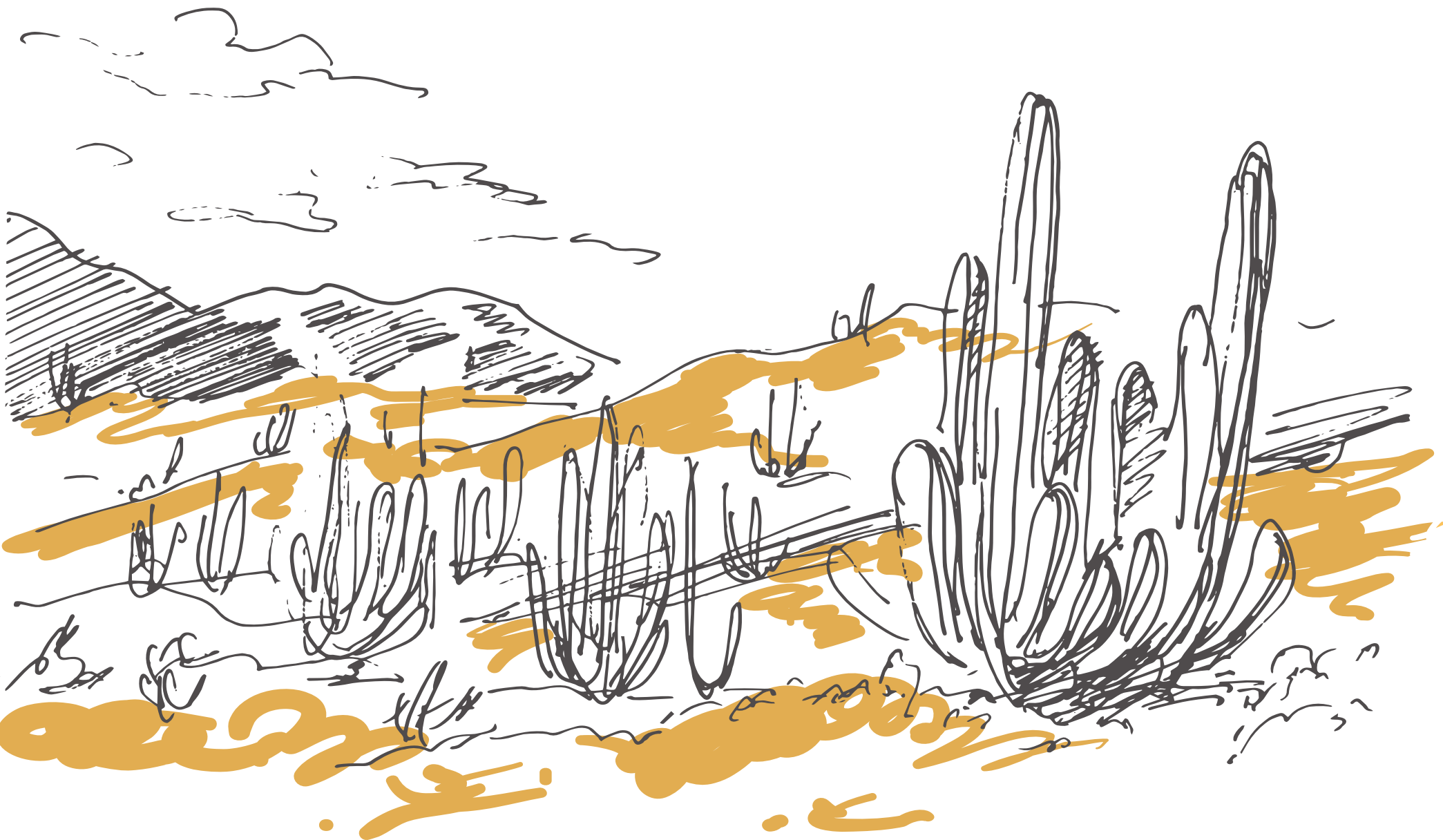
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\*Consuming raw and undercooked food may be hazardous to your health. | Prices are exclusive of tax and gratuity

DF - DAIRY-FREE | GF - GLUTEN FREE | V - VEGAN | VEG- VEGETARIAN

## COCKTAILS

<b>MIMOSA</b>	<b>10</b>
<b>BELLINI</b>	<b>10</b>
<b>BLOODY MARY</b>	<b>10</b>



## WESTWARD LOOK HISTORY

The property was built in 1912, just after Arizona became a state. By the 1940s, it became a thriving dude ranch, and by the 1960s, it was well on its way to becoming the 244-room property it is today.

In 1972, Westward Look named its premier restaurant The Gold Room, and began a 25 year tradition of tuxedoed waiters preparing tableside Continental dishes on linen covered tables.

In 1996, The Gold Room evolved to GOLD, still serving fine cuisine but in a more casually elegant setting. The menu focused on the Southwest and Sonoran ingredients so prevalent in Southern Arizona.

Today, under the direction of Executive Chef Todd Sicolo, GOLD guests will enjoy a menu that was thoughtfully based on the freshest ingredients that are currently available.

The menu features items grown in the Chef's Garden on property, or from the many local partners, supplying Farm to Fork dining experiences.