

9600 GRILL

BREAKFAST MENU

BREAKFAST BUFFET
HOT 14.95 | COLD 11.95

FRUITS + CEREALS

FRESH FRUIT & YOGURT PARFAIT TOPPED WITH HOUSE MADE GRANOLA	9.50
SEASONAL FRUIT & BERRIES 🌱🌱	8.50
BLUEBERRY BREAKFAST SMOOTHIE 🍷	8.00
STEEL CUT OATMEAL WITH BROWN SUGAR, RAISINS, AND MILK	5.00
ASSORTED CEREALS DAILY SELECTION	6.00

EGGS + OMELETS

ALL EGG DISHES ARE SERVED WITH CHOICE OF HASH BROWNS OR FRUIT, AND CHOICE OF TOAST. EGG BEATERS, OR EGG WHITES ARE AVAILABLE UPON REQUEST.

TWO EGGS ANY STYLE CHOICE OF BACON, SAUSAGE, OR GRILLED HAM	10.00
EGG WHITE OMELET ASPARAGUS, SPINACH, AND FRESH MOZZARELLA TOPPED WITH SLICED TOMATOES	11.00
DENVER OMELET HAM, PEPPERS, ONIONS, CHEDDAR, AND JACK CHEESE	11.00
CREATE YOUR OWN OMELET CHOICE OF UP TO FOUR FILLINGS BACON, HAM, SAUSAGE, ONIONS, TOMATOES, GREEN PEPPERS, MUSHROOMS, SPINACH, JALAPEÑOS, CHEESE	11.00
ADDITIONAL FILLINGS	.75

BEVERAGES

COFFEE, DECAF, OR HOT TEA	3.00
ORANGE, CRANBERRY, PINEAPPLE, APPLE, OR TOMATO JUICE	3.00
BLOODY MARY OUR SPECIAL BLEND OF BLOODY MARY MIX & HOUSE VODKA GARNISHED WITH CELERY, PEPPERONCINI, OLIVES, AND LIME WITH A SPICED RIM	7.00
MIMOSA BRUT CHAMPAGNE TOPPED WITH A SPLASH OF ORANGE JUICE	7.00

BREAKFAST SPECIALTIES

ATLANTIC COLD SMOKED SALMON CAPERS, ONIONS, CREAM CHEESE, AND CHOICE OF TOASTED BAGEL	12.00
BREAKFAST BURRITO SCRAMBLED EGGS, CHEDDAR CHEESE, CHORIZO, AND GREEN ONIONS FOLDED IN A WARM FLOUR TORTILLA. SERVED WITH RANCHERO SAUCE AND FRESH PICO DE GALLO	12.00
EGG SANDWICH GRILLED CIABATTA WITH TWO FRIED EGGS AND CHEDDAR CHEESE. YOUR CHOICE OF BACON, SAUSAGE, OR GRILLED HAM	10.00
BUTTERMILK PANCAKES STACK OF FIVE TOPPED WITH POWDERED SUGAR AND WARM CARAMELIZED APPLES	10.00
BREAD PUDDING FRENCH TOAST SERVED WITH FRESH BERRIES	11.00
HUEVOS RANCHEROS 🍷 EGGS, REFRIED BEANS, PICO DE GALLO, CORN TORTILLAS	12.00
BELGIUM WAFFLES TOPPED WITH HONEY WHIPPED BUTTER AND MIXED BERRY COMPOTE	12.00
TRADITIONAL BENEDICT TWO POACHED EGGS ON TOP OF CANADIAN BACON AND AN ENGLISH MUFFIN TOPPED WITH HOLLANDAISE	11.00
COLORADO BENEDICT TWO POACHED EGGS ON TOP OF VENISON SAUSAGE AND BUTTERMILK BISCUITS WITH ANCHO CHILI HOLLANDAISE	12.00

SIDES

LOW FAT COTTAGE CHEESE 🍷	5.00
LOW FAT COTTAGE CHEESE WITH FRUIT 🍷 SERVED WITH MANDARIN ORANGES, PINEAPPLE, AND WHOLE GRAIN TOAST	8.00
INDIVIDUAL FRUIT YOGURTS 🍷	4.50
HASH BROWNS 🌱🌱	4.00
BACON, SAUSAGE, OR GRILLED HAM	6.00
SIDE OF FRUIT 🍷🌱	6.00

Consuming raw or uncooked meat, poultry, seafood, shellfish and eggs may increase your risk of food borne illness.

🍷 Gluten Free

🌱 Vegan

*Vegan Style Available