



STARTERS AND CEREAL

Grande Cinnamon Roll Drizzled with Warm Cajeta Caramel	\$6
Assortment of Kellogg's Cereals With Choice of Milk	\$5
Vanilla Scented Fruit Parfait Low Fat with Organic Granola	\$8
Selection of Dannon Yogurts With Fresh Berries	\$7
Steel Cut Oatmeal With Brown Sugar, Dried Cherries and Milk	\$8

CHEF'S SPECIALTIES

Breakfast Burrito Scrambled Eggs and Chorizo, Potatoes with Jack Cheese, Salsa Fresca, Rolled in a Large Flour Tortilla with Red Chili Sauce	\$12
Smoked Chicken Sweet Potato Hash Two Poached Eggs* on a Hash of Sweet Potatoes, Peppers, Onions, Fresh Herbs and Pulled Smoked Chicken with Chipotle Hollandaise	\$14
Jalapeño-Cheddar Biscuits & Red Eye Gravy Freshly Baked Biscuits Smothered in Spiced Sausage Country Gravy with Two Eggs Any Style*	\$13
Ranchers' Steak & Eggs Spice Rubbed NY Strip Steak Served with a Wild Mushroom White Truffle Hash and Two Eggs Any Style*	\$18

BREAKFAST SIDES

Applewood Smoked Bacon	\$4
Maple Pepper Bacon	\$5
Grilled Ham Steak	\$4
Traditional Pork or Chicken Habanero Sausage	\$4
Scallion Hash Brown or Country Potato	\$4
Fruit Bowl	\$7
Bowl of Seasonal Berries	\$8

18% gratuity will be added to parties of 8 or more.

Chef de Cuisine Sam Murillo

*Consuming raw or undercooked meats, seafood, poultry, shellfish or eggs may increase your risk of food borne illness.

TRADITIONAL FAVORITES

Blue Sage Breakfast Buffet A Bountiful Choice of Traditional and Regional Offerings. From Fruits and Cereals to Egg Specialties and Breakfast Meats. Choose from a Variety of Fresh Pastries and Omelets Made to Order	\$21
Continental Breakfast Buffet	\$16
All American Breakfast Two Eggs Any Style, Choice of Breakfast Meat, Scallion Hash and Toast*	\$13
Blue Plate Special Two Eggs Any Style, Choice of Breakfast Meat, Two Blue Corn Soufflé Pancakes and Breakfast Potatoes*	\$15
Southwest Eggs Benedict Two Poached Eggs on Green Chile Brioche with Pulled Corned Beef, Baby Spinach and Cilantro Hollandaise*	\$15

GRIDDLE SPECIALTIES

Malted Waffles Served with Fruit Compote and Whipped Cream, Choice of Blueberries or Chocolate Chips	\$14
Stone Ground Blue Corn Soufflé Pancakes Maple Syrup and Blueberry Butter	\$14
Blue Sage French Toast Rustic Ciabatta Bread, Sautéed Apples, Cajeta Caramel and Cider Apple Glaze	\$14



FIT FOR YOU

Healthy Start Seasonal Fruit Plate (Low Carb) Citrus, Melon, Berries and Banana Nut Bread, Piña Colada Dip	\$12
Egg White Panini (Low Cholesterol) Scrambled Egg Whites, Sun Dried Tomato Pesto, Low Fat Mozzarella, Prosciutto Di Parma and Fresh Basil on Panini Grilled Sour Roll	\$12
Huevos Rancheros (Low Fat) Two Sunnyside-Up Eggs*, Layered with Corn Tortillas, Black Bean Puree and a Spicy Ranchero Sauce	\$13
Egg White Omelet (Low Fat) Stuffed with Local Goat Feta Cheese, Roasted Vegetables, Topped with Creamed Spinach and Tomatoes	\$12

These items have been selected to meet the diverse dietary needs of our guests. Your server will be happy to answer any questions you may have.