



MORNING MENU

DIAL 2674

on your guest room telephone to place your food and beverage order

MONDAY – SUNDAY: 7 AM – 11 AM

CLASSIC BREAKFASTS:

RANCH HAND BREAKFAST* - 21

two free range eggs, honey cured bacon, savory sausage links, served with Flying Horse signature potatoes, and a biscuit topped with house-made sausage gravy

EUROPEAN BREAKFAST - 26

fresh baked pastry, charcuterie and fromage, fresh fruit, hardboiled egg

AVOCADO TOAST* - 14

wheat toast, sliced avocado, grape tomatoes, drizzled with evoo and served with one free range poached egg on a bed of arugula

FLYING HORSE PANCAKES - 14

maple syrup, whipped butter

FRESH FRUIT PARFAIT - 15

melon and seasonal berries with Greek yogurt, mixed berry coulis and house-made quick bread

FOR OUR LITTLE RANCH HANDS:

GREENHORN BREAKFAST* - 14

one free range egg, choice of sausage or bacon, one pancake

À LA CARTE ITEMS

FREE RANGE EGGS* [2] - 5

FRESH FRUIT - 9

HONEY CURED BACON [3] - 7

BISCUITS & COUNTRY GRAVY - 6

CHOICE OF TOAST - 5

WHOLE GRAIN | WHITE | MARBLED RYE | SOURDOUGH | ENGLISH MUFFIN

*GLUTEN FREE BREAD AVAILABLE UPON REQUEST

served with butter and jam

(GF) These items are gluten free. Most menu items can also be prepared gluten free. Please ask your server.

All In-Room Dining orders will be assessed a 25% service charge, 2.95% Retail Sales Fee (RSF), & 8.2% Local Tax Rate.

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



DRINK MENU

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SERVED DAILY | 7 AM – 10 PM

N/A BEVERAGES

SOFT DRINKS - 5

coke, diet coke, sprite, dr. pepper

JUICE - 7

apple, cranberry, grapefruit, orange

ORGANIC HOT TEA - 7

LATTE OR CAPPUCCINO - 8

FLYING HORSE COFFEE BLEND

CARAFE - 19 | CUP - 7

Flying Horse Coffee and Espresso is sourced locally from Barista, a local, small batch, micro roaster. We are proud to offer an exclusive single origin 2-bean blend consisting of Peruvian Fair-Trade Organic and Sumatra beans.

BOTTLED BEER

COORS LIGHT	5.5	MODELO ESPECIAL	6
FLYING HORSE LAGER	12	LAGUNITAS IPA	7.5

RED WINE

	9 oz	Bottle
Pinot Noir, EVOLUTION	22	66
Merlot, CHATEAU ST MICHELLE	18	54
Cabernet Sauvignon, NINER	26	78
Montepulciano D'Abruzzo, ZACCAGNINI	22	66

WHITE WINE

	9 oz	Bottle
Pinot Grigio, TIEFENBRUNNER	15	45
Sauvignon Blanc, BABICH	18	54
Chardonnay, CAMBRIA	20	60
Moscato d'Asti, MICHELE CHIARLO "Nivole"	18	54

BUBBLY

	9 oz	Bottle
Prosecco, LaMARCA	10	40
LaMARCA MIMOSAS	10	

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