



BREAKFAST MENU

DIAL 2635

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

MONDAY – SATURDAY: 7 AM – 11 AM | SUNDAY: 7 AM – 12 PM

ENTRÉES:

FRESH FRUIT PARFAIT - 15

array of fresh fruit, melon and seasonal berries with greek yogurt, mixed berry sauce and house-made quick bread

RANCH HAND BREAKFAST* - 20

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

SMOTHERED BURRITO - 22

TOPPED WITH GREEN CHILI **or**
COUNTRY SAUSAGE GRAVY

hand-pressed flour tortilla loaded with; 5 oz. beef tenderloin, crimini mushrooms, scrambled farm fresh eggs, red bell pepper, onion & white cheddar cheese

THREE-EGG OMELETS**

**EGG WHITES OR VEGAN EGGS ARE AVAILABLE UPON REQUEST

our chef will prepare your omelet fresh to order; all omelets served with Flying Horse signature potatoes and your choice of toast

• SPINACH OMELET - 20

baby spinach, mushrooms, three cheese blend

• COLORADO OMELET - 20

potato, onion, Colorado green chili, roasted pork, cotija

NON-ALCOHOLIC BEVERAGES:

CARAFE OF FLYING HORSE COFFEE BLEND - 19

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.

CARAFE OF JUICE

SMALL - 9 | LARGE - 14

apple, cranberry, grapefruit, orange

(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 20% 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.