



# MORNING MENU

SERVED DAILY | 7AM - 11AM

## CLASSIC BREAKFASTS:

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### 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:

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### GREENHORN BREAKFAST\* - 14

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

## À LA CARTE ITEMS

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### 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 Spa 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.

# BEVERAGE MENU

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	6.5	MODELO ESPECIAL	7
FLYING HORSE LAGER	14	STELLA ARTOIS	7.5
LAGUNITAS IPA	8.5		

## RED WINE

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

## WHITE WINE

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

## BUBBLY

	9 oz	Bottle
Prosecco, <b>LaMARCA</b>	10	40
<b>LaMARCA MIMOSAS</b>	10	

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