# ROOM SERVICE BREAKFAST

Served from 7:30 a.m until 9:30 a.m.

# FRUIT, CEREAL & HEALTHY FARE

Pastry Basket (V)	\$12	Fresh Seasonal Fruit Salad (V+, GF)	\$8
Apple Cinnamon Bread, Assorted Muffins,		Yogurt and Fresh Berries (V, GF)	\$8
Plain and Chocolate Croissants			
with Local Butter & House Preserves	:	Assorted Cereal (V)	\$6
		(V+ or GF Upon Request)	
Steel Cut Oats (V+, GF)	\$8	with Bananas or Fresh Berries.	
with Brown Sugar, Golden Raisins,		Choice of Froot Loops, Cheerios,	
and Apples		Raisin Bran, Rice Chex, or Corn Flakes	
Half Grapefruit (V+, GF)	\$6	Toasted Bagel (Plain or Everything)	\$6

## **EGGS & SPECIALTIES**

Served with Breakfast Potatoes and Toast

### **Mohonk Mountain House Signature Lobster Omelet (GF)** \$22

Maine Lobster with Asparagus, Onions, Tomatoes, Scallions, and Swiss Cheese

Western Omelet (GF) \$18

with Ham, Onion, Green Pepper, and Cheddar Cheese

**Vegetarian Omelet** (V) \$18

with Asparagus, Onion, Tomato, Scallion, Green Bell Pepper, and Cheddar Cheese

#### Eggs Benedict with Choice of Canadian Bacon or Smoked Salmon \$20

Poached Eggs on English Muffin, Tomatoes, Tomatoes, Hollendaise Sauce, and Chives (V or GF Upon Request)

### Two Eggs Any Style \$18

with Choice of Meats and Toast (V or GF Upon Request)

Mini Belgian Waffles (V) \$12

## **SIDES**

\$6

Breakfast Potatoes (V+, GF)
Breakfast Sausage (GF)
Smoked Salmon (GF)

**Bacon** (GF) **Veggie Sausage Patties** (V)

## **DRINKS**

Mimosa - \$14
Bloody Mary - \$14
Coffee - \$10
Selection of Art of Tea - \$12
French Press Coffee - \$14 / \$16

**Juice** - \$8 Apple, Orange, Grapefruit, Cranberry, V8, Pineapple, & Prune

GF = GLUTEN FREE | V = VEGETARIAN | V+ = VEGAN

No additional gratuities are expected. We cannot guarantee the absence of cross-contamination. Please let your server know if you have any food allergies.

# **DRINKS & SNACKS**

Served from 7:30 AM to 10 PM For service, please dial 2364 to place an order

## **DRINKS**

## FEATURED WINE & COCKTAILS

<b>Bottles of Water</b>	5
Saratoga Sparkling Water (sm / lrg)	8 / 14
Coffee (per person)	10
French Press Coffee (sm / lrg)	14 / 16
Assorted Art of Tea Box (7 bags)	12
(earl grey creme, english breakfast, happy, tali's masala chai,	
dark choclate peppermint, mint green)	
(caffeine free - pacific mint, french lemon ginger,	
white coconut creme, egyptian chamomile)	
Hot Chocolate	8
Juice	8
(apple, orange, grapefruit, cranberry, pineapple, V8 & prune)	
Soft Drinks	6
(pepsi, diet pepsi, ginger ale, sprite)	
Assorted Seltzers	6
(plain, black cherry, orange, lemon lime)	
Red Bull Energy Drinks (regular or sugar free)	7.50
Starbucks Espresso Double Shots	7.50
Raspberry Yerba Mate Herbal Energy Drink	7.50

Mimosa 14
Bloody Mary 14
White Claw 9
(raspberry, mango)
Cabernet Sauvignon 62 btl
Hahn Estate, CA, 2021
Chardonnay 62 btl
Dough, Sonoma County, CA, 2019

Full Bar and Wine List Available 12 PM To 9:30 PM

## **KIDS MENU**

Served From Noon to 9:30 P.M

House-Made Macaroni and Cheese	
House- Made Pasta Marinara with Parmesan Cheese	
(gluten free upon request)	
Kids Spaghetti and Meatballs	12
(gluten free upon request)	
Crispy Chicken Tenders with French Fries	12
Cheeseburger on Brioche Bun with French Fries	
(gluten free upon request)	
Fresh Tossed Salad with Tomatoes and Cucumbers	
(choice of house dressing)	
Fresh Fruit Bowl with Yogurt Dip	10
Kids Assorted Steamed Vegetables	10

## **SNACKS**

12" Cheese or Pepperoni Pizza	
(gluten-free cauliflower crust available)	
Assorted Deep River Chips (per bag)	3.75
(sea salt, rosemary & olive oil, dill pickle, sour cream & onion)	
Assorted Chobani Greek Yogurts	
(plain, blueberry, strawberry)	
Orchard Valley Organic Trail Mix	4.75
KIND Bars	6.75
(dark chocolate)	
CLIF Peanut Butter Protein Bars	6.75
Dried Mango Pack	7.25
Grass Fed Beef Jerky	6.50
Smart Pop White Cheddar Popcorn	4.50
Organic Gummy Bear Packs (vegan)	7.25

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