









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, Plain and Chocolate Croissants with Local Butter & House Preserves		Yogurt and Fresh Berries (V, GF) 	\$8
Steel Cut Oats (V+, GF)	\$8	Assorted Cereal (V)	\$6
with Brown Sugar, Golden Raisins, and Apples		(V+ or GF Upon Request) with Bananas or Fresh Berries. Choice of Froot Loops, Cheerios, 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, Hollandaise 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

Breakfast Potatoes (V+, GF)	\$6	Bacon (GF) 
Breakfast Sausage (GF) 		Veggie Sausage Patties (V)  
Smoked Salmon (GF) 		

DRINKS

Mimosa - \$14	Juice - \$8
Bloody Mary - \$14	Apple, Orange,
Coffee - \$10	Grapefruit, Cranberry,
Selection of Art of Tea - \$12	V8, Pineapple, & Prune
French Press Coffee - \$14 / \$16	

 Dairy  Egg  Shellfish  Fish

 Wheat  Peanuts/Treenuts/Coconut/Sesame  Pork

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

No additional gratuities are expected. Menus are subject to change based on seasonality and availability. 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 9:30 PM
For service, please dial 2364 to place an order

BEVERAGES

Bottles of Water	5
Saratoga Sparkling Water <i>sm / lrg</i>	8 / 14
Coffee <i>per person</i>	10
French Press Coffee <i>sm / lrg</i>	14 / 16
Assorted Harney & Sons Teas	10
<i>English Breakfast, Earl Grey, Peppermint, Chamomile, Lemon Herbal, Japanese Sencha Green, Paris, Hot Cinnamon Spice</i>	
Hot Chocolate	8
Juice	8
<i>Apple, Orange, Grapefruit, Cranberry, Pineapple, V8, Prune</i>	
Soft Drinks	6
<i>Pepsi, Diet Pepsi, Ginger Ale, Sprite</i>	
Assorted Seltzers	6
<i>Plain, Black Cherry, Orange, Lemon Lime</i>	
Red Bull Energy Drinks <i>Regular, Sugar-Free</i>	7.50
Starbucks Espresso Double Shots	7.50

KIDS MENU

Macaroni and Cheese	12
Pasta Marinara with Parmesan Cheese	12
<i>gluten free upon request</i>	
Kids Spaghetti and Meatballs	12
<i>gluten free upon request</i>	
Crispy Chicken Tenders with French Fries	12
Cheeseburger on Brioche Bun with French Fries	12
<i>gluten free upon request</i>	
Mixed Green Salad with Tomatoes and Cucumbers	10
<i>gluten free upon request</i>	
Fresh Fruit Bowl with Yogurt Dip	10
Kids Assorted Steamed Vegetables	10
French Fries	10

SNACKS

12" Cheese or Pepperoni Pizza	30
<i>gluten free cauliflower crust upon request</i>	
Assorted Deep River Chips	3.75
<i>Sea Salt, Rosemary & Olive Oil, Dill Pickle, Sour Cream & Onion</i>	
Assorted Chobani Greek Yogurts	3.50
<i>Plain, Blueberry, Strawberry</i>	
Orchard Valley Organic Trail Mix	4.75
KIND Bars <i>Dark Chocolate</i>	6.75
CLIF Peanut Butter Protein Bars	6.75
Dried Mango Pack	7.25
Popinsanity Popcorn	8
<i>Cinnamon Swirl, Classic Caramel</i>	
Smart Pop White Cheddar Popcorn	4.50
Organic Gummy Bears <i>Vegan</i>	7.25
Fruit Bliss Dried Fruit	7.25
Savor by Suzie Pretzels	6
<i>Sea Salt, Roasted Garlic & Herb</i>	
Barkeater Chocolate	6.50
<i>Peanut Butter Cups, Dark Chocolate Espresso, Sea Salt</i>	

WINE & COCKTAILS

Mimosa	14
Prosecco <i>Mionetto, Veneto, IT, 187ml</i>	18
Cabernet Sauvignon <i>Hahn Estate, CA, 2021</i>	62
Chardonnay <i>Dough, Sonoma County, CA, 2019</i>	62
Brut Champagne <i>Sadi Malot, Blanc de Blancs, FR</i>	139

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

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