



THE ART OF BREAKFAST

Omni Hotels believes breakfast should be the inspiring start to your day.

So we are committed to providing a culinary experience which tempts your palate and stimulates your senses.

Our breakfast nourishes on another level in terms of the products we have sourced.

We serve specialty bacon and sausage which is humane-certified and contains no antibiotics, hormones or other additives. Our bagels are from the famous H&H ovens in New York City and our cereal selection includes organic choices. Our morning tea features whole-leaf teas and rough cut herbs in silken infusers from Tea Forté, and we proudly brew Starbucks® coffee.

Welcome to the Art of Breakfast – to inspire, satisfy and enrich your day.

BEVERAGES

♥Fresh Orange, Grapefruit, Cranberry, Pineapple, Prune, V-8 or Tomato Juice	4
Regular or Decaffeinated Coffee	3
Espresso	3
Café Latte	5
Soy Latte	5
Cappuccino	5
Tea Forté Hot Tea (rich flavor, all natural whole leaf teas)	4

SPECIALTY DRINKS

Bellini (Peach Nectar and Champagne)	9
Mimosa (Orange Juice and Champagne)	9
La Mansión del Rio Signature Texas Bloody Mary	9

SIDE DISHES

♥Choice of Toast or English Muffin	3
Blueberry or Banana Nut Muffin	3
French Croissant	3
H&H Bagel and Cream Cheese	3
Breakfast Potatoes	3
Specialty Bacon or Sausage	5
♥Chilled Texas Halved Grapefruit	3
♥Fresh Seasonal Fruits and Lemon Poppy Seed Bread	6
Fresh Berries and Sweet Cream	6
♥Natural or Fruit Flavored Yogurt	4
Double Stacked Buttermilk Pancakes and Love Creek Spiced Apple Syrup	5

♥Las Canarias Lifestyle Cuisine - Items lower in fat and/or calories



CEREALS, GRAINS AND BAKERIES

Maple Roasted Granola with Sun Dried Fruits and Nuts	6
Hot Irish Oatmeal with Brown Sugar, Cinnamon and Raisins	5
La Mansión's Basket of Pastries	6
Choice of Cereals with Whole Milk	4

LA MANSIÓN'S BREAKFAST ENTRÉES

Bircher Muesli	6
House-Made Granola Mixture of Yogurt, Apples, Berries and Agave Nectar	
Two Eggs Any Style	12
Potatoes, Specialty Bacon, Sausage or Ham	
Three Egg Omelet	12
Choice of Country Ham or Smoked Salmon, Tomatoes, Peppers, Onions, Mushrooms, Aged Cheddar or Swiss Cheese	
Served with Toast and Breakfast Potatoes	
Eggs Benedict	13
Canadian Bacon, Grilled Asparagus, Hollandaise and Fingerling Potatoes	
Grilled Beef Tenderloin and Farm Fresh Eggs	16
Breakfast Potatoes and Ancho Hollandaise	
Roasted Anaheim Huevos Rancheros	10
Refried Beans, Crisp Tortilla, Queso Fresco, Ranchero and Tomatillo Salsa	
Epazote House-Smoked Salmon	12
Toasted H&H New York Bagel, Cream Cheese, Capers, Shallots and Tomato	

** Egg Dishes Can Be Substituted with Egg Beaters or Egg Whites*

FROM THE GRIDDLE

Belgian Waffle	10
Mascarpone, Candied Pecans and Spiced Cider Syrup	
Lemon Ricotta Pancakes	10
Pine Nuts and Raspberries	
Raisin Brioche French Toast	11
Warm Vermont Maple Syrup and Fresh Berries	

Executive Chef
John Brand

Executive Sous Chef
Stephen Paprocki

Sous Chef
Nicholas Melbourne