

the fiesta room.

the art of breakfast.

Omni Hotels believes that breakfast should be a stimulating and healthy start to your day. So we are committed to providing a culinary experience that tempts your palate and challenges the traditional breakfast fare. Combining national trends with regional flavors we have sourced cage-free eggs, organic fiber rich cereals, steel-cut oats, and gluten free breakfast breads. Our morning tea features whole-leaf tea and rough cut herbs. And we take great pride in our coffee which is directly sourced from the farmers and roasted with the highest standards. Welcome to the Art of Breakfast.....

the art of breakfast buffet.

- 25 **adult.** ages 12 and above for the full art of breakfast buffet.
- 15 **children.** 6-12 years of age. children 5 and under complimentary.

healthy fare.

- 14 **fresh fruit.** local melons | oui french cream yogurt | whole grain roasted granola | zucchini bread.
- 12 **greek yogurt “parfait”.** fage greek yogurt | local honey | house made granola | seasonal berries.
- 12 **fresh wild berries.** the season’s freshest berries with hand whipped cinnamon cream. *gf*
- 14 **oatmeal brulée.** steel-cut oats | sliced bananas | strawberries | bruleéd with caramelized turbinado sugar. *gf*
- 6 **cereal.** choose from traditional cereals | gluten free or organic selection. with whole | skim | 2% or soy milk.
- 17 **house cured salmon.** gravlax | caper | red onion | soft boiled egg | ny style bagel | whipped dill crema.

eggs to order.*

*served with breakfast potatoes | cinnamon-sugar buttered toast
choice of: applewood smoked bacon | green chile cilantro sausage links | blueberry maple sausage patties.*

- 17 **tucson national trio.** two cage-free eggs any style | applewood smoked bacon | green chile cilantro sausage link blueberry maple sausage patty. *gf*
- 18 **eggs benedict.** poached eggs | nueske’s canadian bacon | wolferman’s english muffin | hollandaise sauce.
- 17 **the morning omelet.** cage-free eggs with choice of: cheddar | swiss | american | pepper jack | ham | bacon | bell peppers | poblano pepper | jalapeño | mushroom | onion | tomato | spinach. *gf*
- 17 **garden frittata.** cage-free egg whites | roasted portobello | wilted spinach | sunburst squash | bell pepper | parmesan. *gf*
- 15 **breakfast panini.** cage-free fried eggs | applewood smoked canadian bacon | white cheddar cheese | ciabatta.
- 15 **breakfast burrito.** scrambled cage-free eggs | blueberry maple sage sausage | cheddar | tomatillo salsa | guacamole.

chef specialties.*

- 17 **chorizo biscuits & gravy.** house spicy chorizo | over easy egg | red eye chorizo gravy | jalapeño drop biscuit.
- 22 **steak & eggs.** 4 oz. filet | baked eggs | molcajete tomatillo | flour tortilla | queso fresco | breakfast potatoes.
- 17 **macerated waffles.** candy coated waffles | muddled berries | cinnamon whip | blueberry maple sage sausage patty.
- 17 **chocolate waffles.** blueberry compote | mascarpone | walnut | blueberry maple sage sausage patty. *gf*
- 17 **quiche lorraine.** nueske’s smoke applewood bacon | onion | prairie breeze cheddar | crème fraiche | arugula pear salad.

from the griddle.

served with hand whipped cinnamon cream | whipped butter | pure vermont maple syrup.

- 16 **brioche french toast.** hand cut brioche bread dipped in cinnamon egg wash and griddled golden brown.
- 16 **multi-grain waffle.** choice of: sliced bananas | toasted pecans | fresh blueberries | fresh strawberries | chocolate chips.
- 15 **buttermilk pancakes.** choice of: sliced bananas | toasted pecans | blueberries | strawberries | chocolate chips.
- 16 **ricotta stuffed crepes.** choice of: sliced bananas | toasted pecans | blueberries | strawberries | chocolate chips.
- 16 **chocolate cherry tamale.** choice of: sliced bananas | toasted pecans | blueberries | strawberries | chocolate chips.

accompaniments.

- | | | | |
|---|---|---|--|
| 7 | basket of breakfast breads or pastries.
freshly baked croissant muffin assorted pastry
banana nut bread or zucchini bread. | 5 | wolferman’s english muffin. |
| 7 | applewood smoked bacon
green chile cilantro sausage links
blueberry maple sausage patties. | 4 | toast. white wheat sourdough marble rye
gluten-free served with cinnamon-sugar butter. |
| 4 | breakfast potatoes. | 6 | ny style bagel. plain cinnamon raisin
everything served with whipped cream cheese. |
| | | 2 | tomatillo salsa house guacamole. |

morning beverages.

- | | | | |
|---|--|----|--|
| 4 | medium blend shade grown coffee.
regular decaf. | 5 | juice. apple cranberry pineapple. |
| 6 | tea forte. earl grey english breakfast
chamomile citron jasmine green. | 8 | acqua panna. |
| 5 | milk. whole 2% skim chocolate soy. | 8 | san pellegrino sparkling. |
| 6 | freshly squeezed orange grapefruit juice. | 16 | bottomless mimosas. {single 9} |
| | | 12 | bloody mary. |

*consuming raw or undercooked meats, poultry, shellfish or eggs increases your risk of foodborne illness.
gf - denotes gluten free, other items can be prepared upon request. 18% service charge will be added to parties of 6 or more.

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the art of breakfast, made to order “buffet”.

choose from any of the items listed below and we will serve them
to you fresh and unlimited from our kitchen.
either one course at a time or all together.
includes coffee, tea and juice.

\$25
per person

breakfast breads and pastries.

fresh breakfast breads | pastries | bagels | muffins | croissant | english muffin | toast.

fresh fruit plate.

seasonal melons | fresh seasonal berries.

greek yogurt.

assorted fruit flavors.

oatmeal brulée.

sliced banana | strawberries | caramelized turbinado sugar.

kashi organic cereals.

assortment of kashi cereals | choice of: whole | 2% | skim | soy.

sliced house cured salmon.

ny style bagel | red onion | capers | soft boiled egg.

pancakes | multi-grain waffle.

choice of: sliced bananas | toasted pecans | blueberries | strawberries | chocolate chips.
served with hand whipped cinnamon cream | whipped butter | pure vermont maple syrup.

cooked to order cage-free eggs.

your choice of an omelet or eggs cooked your way.

breakfast meats.

applewood smoked bacon | green chile cilantro sausage links | blueberry maple sausage patties.

breakfast potatoes.

skillet fried red potatoes | bell peppers | onions.

gluten free options.

chef specialties and breakfast breads available upon request.