

## SMALL PLATES

### GRANOLA

GREEK YOGURT, ALMONDS, BERRIES, HONEY 10

### STEEL CUT OATMEAL

SIMMERED OATS, CARAMELIZED BANANAS, TOASTED PECANS, BROWN SUGAR 9  
ADD BERRIES +2

### SEASONAL FRUIT & BERRIES

COTTAGE CHEESE, CHILI POWDER, DESERT HONEY 11

### SMOKED SALMON BAGEL

RED ONIONS, CAPERS, TOMATO, WHIPPED AVOCADO, DILL, CREAM CHEESE 15

### CEREAL

RAISIN BRAN, CORN FLAKES,  
CHEERIOS, SPECIAL K, RICE CRISPIES 6  
ADD BERRIES +2

## SIDE PLATES

ONE FARM FRESH EGG\* (ANY STYLE) 3

HERB ROASTED POTATOES 5

SMOKED BACON / TURKEY BACON /

SOUTHWEST SAUSAGE / GRILLED HAM 6

BAGEL 5  FRUIT 6  BERRIES 7  AVOCADO 3

SMOKED SALMON 6 BLUEBERRY MUFFIN 5 CROISSANT 5

SOUR DOUGH / WHITE / RYE / WHOLE WHEAT TOAST / ENGLISH MUFFIN 3

GLUTEN FREE TOAST 5



## SPIKED

MIMOSA 10 BELLINI 10

SALTROCK'S CRAFT BLOODY MARY 12

### JUICE 5

ORANGE, APPLE, PINEAPPLE, CRANBERRY, GRAPEFRUIT, TOMATO

ORGANIC COFFEE (REGULAR / DE-CAFFEINATED) 5

LATTE 6 ESPRESSO 5/6 CAPPUCCINO 6

HOT TEA 5

EXECUTIVE CHEF LOGAN STEPHENSON

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## LARGE PLATES

### BUTTERMILK WAFFLE

BERRIES, MAPLE SYRUP, WHIPPED VANILLA CREAM 11

### SEDONA BENEDICT\*

TWO POACHED FARM EGGS, ENGLISH MUFFIN, GLAZED HAM, PICO DE GALLO,  
HOLLANDAISE, HERB ROASTED POTATOES 15

### TWO FARM EGGS\* (ANY STYLE)

TOAST, SAUSAGE OR BACON, HERB ROASTED POTATOES 13

### SOUTHWEST FRITTATA\*

CHICKEN, PEPPER JACK, PINE NUTS, SPINACH,  
CILANTRO-TOMATO SALSA, HERB ROASTED POTATOES 15

### EGG WHITE OMELET\*

TURKEY, SPINACH, TOMATO, FONTINA, AVOCADO, FRUIT 16

### HUEVOS RANCHEROS\*

TWO FARM EGGS ANY STYLE, CRISP CORN TORTILLA, BEAN PURÉE, SALSA FRESCA,  
AVOCADO SALSA, QUESO FRESCO 14

### BREAKFAST BURRITO\*


SCRAMBLED EGGS, CHORIZO, CHARRED CORN, BLACK BEANS,  
SPINACH, PEPPER JACK, CHIPOTLE-GUACAMOLE, HERB ROASTED POTATOES 14

### ADDITIONAL INGREDIENTS +2

SALSA / SOUR CREAM / MUSHROOMS / SPINACH

CHEDDAR / PEPPER JACK / FONTINA / TURKEY

### SUBSTITUTE EGG WHITES

 BOOST YOUR DAY WITH OUR HEALTHY MENU FEATURING THOUGHTFUL DISHES PREPARED  
ESPECIALLY FOR YOU. CREATED WITH YOUR HEALTH AND WELL BEING IN MIND BY OUR  
CULINARY TEAM TO INCLUDE SUPER FOODS AND INGREDIENTS  
RICH IN NUTRIENTS AND ANTIOXIDANTS.

\*These items are cooked to order and may be served raw or undercooked; consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

\*\*Please advise your server of any food allergies or intolerances prior to ordering. Please inquire with your serving for Gluten Free options.

Chef Logan & his team enjoy using sustainable and locally produced ingredients when possible.