

# Pointe In Time

EAT HEALTHY | INDULGE | OR BOTH

## GRAINS, FRUITS, STARTERS

### SUPER FOOD GREEN SMOOTHIE GF

kale, banana, pear, Greek yogurt, chia seed, honey, almond milk GF 4.95

### SEASONAL FRUIT GF

strawberry-banana purée 8.95

### BAKERY BASKET

buttery croissant, today's muffin, banana bread, butter, fruit preserves 5.95

### ANCIENT GRAINS OATMEAL GF

blueberry-apple compote, citrus maple syrup, Greek yogurt 6.50

### SMOKED SALMON

tomato, capers, red onion, cream cheese, lemon arugula, toasted bagel 12.25

### STEEL CUT OATMEAL

raisins, fresh berries, brown sugar 6.25

### GRANOLA YOGURT PARFAIT

Greek yogurt, fresh berries, house made granola 6.95

## BREAKFAST BAR\*

enjoy our full buffet selection of fruits, cereals, yogurts and fresh baked breakfast breads, hot items, made-to-order eggs and omelets, juices, coffee or tea 16.95

### THE CONTINENTAL

enjoy our selection of fruits, cereals, yogurts, fresh baked breakfast breads from the buffet with juice, coffee or tea 13.95

## MAIN PLATES

We only use free-range eggs. Egg whites or egg beaters may be substituted.

### CHILAQUILES\* GF

fried egg, pulled pork, queso fresco, salsa verde, tortilla chips, sour cream, cilantro 12.25

### EGGS YOUR WAY\* GF

two farm fresh eggs, choice of breakfast meat, red bliss potatoes, toast or tortilla, juice and coffee 16.50

### CREATE AN OMELET\* GF

served with red bliss potatoes and toast or tortilla - choose two items, each additional item \$.50: roasted peppers, spinach, mushrooms, melted onions, oven-fired tomatoes, sharp cheddar, feta, Gruyere, goat cheese, ham, sausage 14.75

### EGG WHITE SKILLET\* GF

chipotle potatoes, sautéed peppers, onions, cilantro, sour cream, black bean purée, pico de gallo, Mexican cheese blend 12.75

### SONORAN HUEVOS RANCHEROS\*

chorizo, refried beans, cilantro, served over fry bread 13.95

### VEGETABLE FRITTATA GF

grilled onions, peppers, asparagus, oven-dried tomatoes, fine herbs, goat cheese, tomatillo salsa with red bliss potatoes, toast or tortilla 14.95

### BREAKFAST BURRITO

eggs, chorizo, cotija cheese, Anasazi beans, avocado, tomatillo and tomato salsa, served with red bliss potatoes 13.50

### PINEAPPLE UPSIDE DOWN PANCAKES

Malibu rum maple syrup, choice of breakfast meat 11.95

### BUTTERMILK PANCAKES

seasonal fruit compote, warm maple syrup, choice of breakfast meat 10.95

### BANANAS FOSTER FRENCH TOAST

caramelized banana, candied walnuts, choice of breakfast meat 11.50

### EGGS BENNIE\*

Canadian bacon, English muffin, hollandaise sauce 15.50

## SIDES

### BREAKFAST MEATS

applewood-smoked bacon, ham, turkey or pork sausage 5.95

### COLD CEREAL

with fresh berries, banana, and choice of Raisin Bran, Froot Loops, Frosted Flakes, granola, Cheerios, Frosted Mini Wheats or Special K 4.95

### NEW YORK BAGEL

butter or cream cheese, fruit preserves 5.25

### SIDE OF FRUIT GF

chef's choice of seasonal fruit 5.50

Vegetarian | vegan | gluten-free | food allergen dishes are always customized to order, just let your server know! GF = Gluten Free

\*All menu items are cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

An 18-percent gratuity will be automatically added for parties of six or more guests. All orders available to go. For banquet information see our manager. 071115 1/18

CARAMEL MACCHIATO 4.50

MIMOSA 1.99