

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