

Breakfast at SGR Summer 2011

Starter

Steel-Cut Oats

A hot bowl of hearty, slow-cooked steel-cut oatmeal with your choice of toppings: brown sugar, maple syrup, butter, cream and milk

Cold Cereal

Homemade granola, sweetened with honey and baked to crisp perfection or Special K or Corn Flakes

Fresh Fruit Plate

A daily offering of seasonal fruit salad

Yogurt

Served alone or with granola and/or fruit

Morning Cocktails

Mimosa

Fresh orange juice served with sparkling wine

\$7.00

Fresh Fruit Bellini

Puréed peaches, peach slices and sparkling wine

\$7.00

Bloody Mary

Tomato juice, vodka, lemon juice, Worcestershire sauce and a splash of Tabasco

\$7.00

Desert Breeze

Delicate Mixture of pineapple, cranberry and orange juices with Malibu rum

\$7.00

Main Course

Eggs Any Style

Two fresh eggs (from our own free-range chickens) any style with bacon or sausage. Choice of white, rye, whole wheat or sourdough toast

Pancakes

Thin, light pancakes with a hint of malt and orange zest served with butter and maple syrup with bacon or sausage

Crunchy Cinnamon French Toast

Tender and fluffy on the inside and crunchy on the outside. Traditional French toast dredged in a mixture of crunchy cereal and nuts and baked to a perfect finish, served with bacon or sausage

Eggs Benedict Sun Glow

Toasted English muffin with grilled tomato, cheese and poached eggs smothered in a delicate Hollandaise sauce

Beverages

Included in every breakfast is your choice of fresh orange juice, apple juice, cranberry juice, pineapple juice or grapefruit juice. Also included is coffee, hot tea, iced tea or milk

Latte, Espresso

Add \$2.00 for a double

\$4.00

Cold Beverages

Root Beer, Coke, Diet Coke, Sprite

\$3.00

We are happy to prepare lunch to take on your hiking or horseback riding adventure. Lunch can also be enjoyed on the Ranch. For planning purposes no food is available at the Chiricahua National Monument. Fill out the lunch card on the table and leave it with your server.