

# ST THE UDY

## HOTEL TEATRO

### BREAKFAST

#### MORNING BREADS

MORNING BREADS ARE PREPARED DAILY AND READY AT 7AM

CINNAMON APPLE MUFFIN	3.5	CHEF'S CHOICE DANISH	4
BLUEBERRY MUFFIN	3.5	CROISSANT	4
GLUTEN-FREE SEASONAL MUFFIN	4.5	HAM & CHEESE CROISSANT	4.5

#### PLATES

THE NICKEL STACK (3) FLUFFY BUTTERMILK PANCAKES + WHIPPED BUTTER + PURE MAPLE SYRUP	13
FRENCH TOAST (3) CUSTARD DIPPED BREAD + FRESH BERRIES + WHIPPED CREAM + POWDERED SUGAR	14
3 EGG OMELETS*	
• DENVER OMELET BLACK FOREST HAM + CHEDDAR CHEESE + CARAMELIZED ONIONS + ROASTED RED PEPPERS   EGG WHITE OMELET \$2	14
• VEGGIE OMELET RED BELL PEPPERS + ONIONS + MUSHROOMS + ASPARAGUS + PROVOLONE CHEESE	13
• CREATE YOUR OWN OMELET 1 PROTEIN + 1 CHEESE + 2 VEGGIES + (ADD INGREDIENTS \$1)	14
TWO EGGS ANY STYLE* HAM STEAK or CHICKEN APPLE SAUSAGE or BACON or FRESH TOMATOES + FRIED POTATOES + CHOICE OF TOAST	16
HASH*	
• STUDY HASH SWEET POTATOES + CORN + BLACK BEANS + PASILLA PEPPERS + RED ONION + 2 EGGS ANY STYLE (VEGAN OPTIONAL)	14
• PORK BELLY HASH PORK BELLY + SHISHITO + SCALLION + SWEET POTATO + ASPARAGUS + 2 EGGS ANY STYLE	16
• CREATE YOUR OWN HASH 1 PROTEIN + 1 POTATO + 1 CHEESE + 2 VEGGIES + (ADD INGREDIENTS \$1)	14

#### VEGGIES/POTATOES

RED BELL PEPPER + GREEN  
BELL PEPPER + MUSHROOM +  
SPINACH + TOMATO +  
ASPARAGUS + ONION +  
CARAMELIZED ONIONS +  
GARLIC + SHISHITO PEPPERS  
+ SCALLION + SWEET  
POTATOES + GOLDEN POTATOES

#### PROTEIN

BLACK FOREST HAM  
BACON  
CHICKEN APPLE SAUSAGE  
PORK BELLY

#### CHEESE

CHEDDAR + SWISS +  
PROVOLONE + AMERICAN +  
FETA +  
SHREDDED MEXICAN CHEESE

#### SIDES

BACON	5	TOAST 16 GRAIN, SOURDOUGH, OR ENGLISH MUFFIN	4
1 EGG ANY STYLE*	3	ROASTED POTATOES	5
HAM STEAK	5	SEASONAL FRUIT	5
CHICKEN SAUSAGE	5	STEEL CUT OATS COCONUT MILK + BROWN SUGAR + BUTTER	11
CEREALS ASK SERVER FOR SELECTIONS	7	YOGURT PARFAIT FRESH YOGURT + BERRY COMPOTE + GRANOLA	11

#### COFFEE & TEA

CODA DRIP COFFEE	4
ESPRESSO	4
CAPPUCCINO	5
LATTE	6
CHAI	6

#### JUICE

TEAKOE TEA ASK SERVER FOR SELECTION	5
NATALIE'S JUICES ASK SERVER FOR SELECTION	7
ORANGE JUICE	5
CRANBERRY JUICE	5
GRAPEFRUIT JUICE	5

PARTIES OF 6 OR MORE WILL BE SUBJECT TO 20% GRATUITY

\*THESE ITEMS MAY BE SERVED RAW OR UNDERCOOKED BASED ON YOUR SPECIFICATION OR CONTAIN RAW OR UNDERCOOKED INGREDIENTS. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

PLEASE CONTACT OUR PRIVATE DINING AND SPECIAL EVENTS MANAGER, ASHLEIGH, TO BOOK YOUR PRIVATE EVENT. EMAIL ASKEENS@HOTELTEATRO.COM OR CALL 303-228-1117.

9/09/19