



		<b>JUICES &amp; HOT BEVERAGES</b>	
<i>Cheers!</i>		<b>SMOOTHIE</b>	
		<b>CAPPUCCINO</b>	
<b>FOOD</b>	<b>FRESHLY SQUEEZED CITRUS</b>		
	<b>BREAKFAST</b>		
	<b>LIGHT FARE</b>	<b>MAINS</b>	
	<b>FRESHLY BAKED</b>	<b>SIDES</b>	
<p>Welcome</p> <p>We are pleased to present you with delicious options from Element 47 for your In-Room Dining. The following pages list menus that we will happily deliver to your Room.</p> <p>Room Service is available 24 hours a day. Please dial extension 6280 to place an order.</p> <p>A \$5 delivery charge applies to all In-Room Dining orders, 22% service charge will be added to your check.</p>			

Paper Menu Available Upon Request

**BREAKFAST SERVED DAILY, 7 AM - 11 AM**

**THE BLUEBIRD 45**

Fresh Squeezed Juice  
Bowl of Seasonal Berries  
Eggs Any Style  
Choice of 2 Sides & Toast  
Coffee, Tea or Hot Chocolate

**THE CONTINENTAL DIVIDE 27**

Freshly Squeezed Juice  
Assorted House-Made Pastries  
Butter & Jam  
Coffee, Tea or Hot Chocolate

MIXED BERRY BOWL 15 GF  
Blueberries, Raspberries, Strawberries

SELECTION OF CEREALS 9  
Add Seasonal Berries 8

BERRY PARFAIT 17 N, GF  
Little Nell Granola, Greek Yogurt, Mixed Berries

STEEL-CUT OATS 17 GF  
Blueberries, Honeycomb

WARRIOR PUDDING 15 N, GF  
Quinoa, Chia, Oats, Hemp Hearts, Coconut Milk, Raisins, Pepitas

HOUSE-MADE GRANOLA 15 N, GF  
Choice of Milk

HOUSE-MADE PASTRY 7 N  
Classic Croissant, Banana Bread, Croissant Roll+5

SEASONAL POP TART 9

CHOCOLATE BABKA 9

CHEF'S PASTRY BASKET 17  
Three Freshly Baked Pastries

BREAD  
Toasted Bagel & Cream Cheese 7 | Toast 3 | English Muffin 7

AVOCADO TOAST 23  
Queso Fresco, Pepitas, Pickled Onion, Salsa Macha, Cilantro

EGGS, ANY STYLE\* 26  
Toast & Choice of 2 Sides

CHEF'S OMELETTE\* 32 GF  
Asparagus, Maitake, Brie, Fine Herbs

VEGETABLE SCRAMBLE\* 26 GF  
Winter Squash, Kale, Broccoli, Avocado, Chevre

HUEVOS RANCHEROS\* 28 GF  
Refried Beans, Chipotle Salsa, Pepper Jack, Chorizo

NELL WAGYU ENCHILADAS\* 29  
Farm Fresh Eggs, Salsa Roja, Pepper Jack, Cotija

TURKISH LAMB & EGGS\* 28  
Tomato, Curry, Potato Flat Bread

HOUSE-SMOKED SALMON\* 26  
Egg, Capers, Onion, Tomato, Bagel, Cream Cheese

LEMON SOUFFLÉ PANCAKES 26 N  
Raspberry, Toasted Pine Nuts, Powdered Sugar

BRIOCHE FRENCH TOAST 25 N  
Strawberry, Rhubarb, Pistachio Crumble, Cream Cheese

**BEVERAGES - AVAILABLE ALL DAY**

**UICE 12**

FRESHLY-SQUEEZED CITRUS Orange or Grapefruit	GUT HEALTH Mandarin, Papaya, Pineapple
BLUE BOOSTER Blueberry, Beet, Ginger	GREEN MACHINE Kale, Green Apple, Celery, Cucumber
SMOOTHIE OF THE DAY Chef's Daily Selection	

**HOT BEVERAGES**

Pot of Lavazza Coffee Small 14 | Large 18  
Espresso Single 6 | Double 8  
Americano 7  
Cappuccino 7  
Macchiato 7  
Latte 7  
Hot Chocolate 16  
Matcha Latte 9

**SIDES 10**

Applewood Smoked Bacon GF	Potato Cake
Poultry Sausage GF	Grilled Portobello GF
3oz Nell Wagyu Steak* +34 GF	Sauteéd Spinach GF

**KIDS BREAKFAST SERVED DAILY, 7 AM - 11 AM**

CEREAL 9  
Cheerios, Raisin Bran, Lucky Charms, Rice Krispies,  
Fruit Loops, or Corn Flakes

FRENCH TOAST 17 || WARM CINNAMON OATMEAL 15 GF

OLD FASHIONED BUTTERMILK PANCAKES 16

BANANA-CHOCOLATE CHIP PANCAKES 19

EGGS ANY STYLE\* 21  
Choice of 1 side

BOWL OF FRUIT 12 | COUNTRY BACON 7 | POULTRY SAUSAGE 7

BEVERAGES 7  
Fruit Smoothie, Apple Juice, Fresh Squeezed Orange, or Grapefruit Juice

| GF : gluten free | \*contains nuts | please inform your server for severe allergies  
\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.