



		JUICES & HOT BEVERAGES	
<i>Cheers!</i>		SMOOTHIE	
		CAPPUCCINO	
FOOD	FRESHLY SQUEEZED CITRUS		
	BREAKFAST		
	LIGHT FARE	MAINS	
	FRESHLY BAKED	SIDES	
<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

PUMPKIN CREAM CHEESE LOAF 9

CHEF'S PASTRY BASKET 17
Three Freshly Baked Pastries

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

AVOCADO TOAST 23
Pomegranate, Pepitas, Feta, Frisee

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

CHEF'S OMELETTE* 32 GF
Smoked Salmon, Brillat Savarin, Chives

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, Caper, Onion, Tomato, Bagel, Cream Cheese

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

BRIOCHE FRENCH TOAST 25 N
Citrus, Pistachio, Orange Curd

BEVERAGES - AVAILABLE ALL DAY

UICE 12

FRESHLY-SQUEEZED CITRUS Orange or Grapefruit	GUT HEALTH Mandarin, Papaya, Pineapple
BLUE BOOSTER Blueberry, Beet, Lemon, 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.