



| | | | |
|---|-------------------------|------------------------|---|
| | | JUICES & HOT BEVERAGES | |
| Cheers! | 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, Almond Milk, Raisins, Pepitas HOUSE-MADE GRANOLA 15 N, GF Choice of Milk HOUSE-MADE PASTRY 7 N Classic Croissant, Banana Bread, Kouign-Amann +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 BLUEBERRY PANCAKES 25 Powder Sugar, Blueberry Syrup, Cinnamon | |
| BEVERAGES - AVAILABLE ALL DAY | | SIDES 10 Applewood Smoked Bacon GF Potato Cake Poultry Sausage GF Grilled Portobello GF 3oz Nell Wagyu Steak* +34 GF Sauteéd Spinach GF | |
| UICE 12 FRESHLY-SQUEEZED CITRUS SKIN GLOW Orange or Grapefruit Carrot, Ginger, Lemon REFRESH GREEN MACHINE Watermelon, Basil, Strawberry Kale, Green Apple, Celery, Cucumber SMOOTHIE OF THE DAY Chef's Daily Selection | | 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 | |
| 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 | | | |

| 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.