

MOKARA

Restaurant in Room Breakfast

FOR YOUR DELIVERY CONVENIENCE
PLEASE CALL EXTENSION 5818 TO PLACE YOUR ORDER

Breakfast Basics

Avocado Toast 16

sourdough | heirloom tomatoes | radish | pea shoots | olive oil | fine herbs
add poached egg* 4
add house-smoked salmon 7.5

Bacon, Egg & Cheese Breakfast Tacos 17

avocado | house salsa | flour tortillas

Smoked Salmon Croissant 20

whipped cream cheese | capers | tomato | shaved red onion | croissant

Fruit, Dairy & Grains

Seasonal Fruit 15

honey yogurt dipping sauce

Bowl of Seasonal Fresh Berries 16

Stoneyfield Organic Yogurt 8

blueberry, raspberry, strawberry, vanilla or plain greek yogurt

Steel-Cut Irish Oatmeal 12

brown sugar | golden raisins | cinnamon | pecans

Cereal 10

raisin bran, cheerios, special k or rice krispies

Breads & Toast

Rye, Whole Grain, Wheat, White or Gluten-Friendly Toast 5

Blueberry or Bran Muffin 6

English Muffin 6

gluten-friendly bread available upon request

 Gluten-Friendly  Vegan

*consuming raw or undercooked meats | poultry | seafood | shellfish or eggs
may increase your risk of foodborne illness. please notify us of any food allergy.

25% service charge, 5.00 delivery fee and applicable sales tax
will be added to your bill.

Eggs

American Breakfast* 17

two farm-fresh eggs any style | applewood-smoked bacon, smoked country sausage or sage & blueberry sausage | breakfast potatoes | toast

Three-Egg Omelet 18

applewood-smoked bacon, country ham, tomatoes, peppers, onions, mushrooms, aged cheddar or swiss cheese | breakfast potatoes | toast

Roasted Poblano Migas 20

scrambled eggs | refried beans | corn tortilla strips | poblano peppers | tomatoes | onions | queso fresco | serrano peppers

Chorizo Breakfast Bowl* 20

two sunny-side up eggs | mexican chorizo | potatoes | queso fresco | pico de gallo | corn tortilla strips | cilantro

Breakfast Bowl 18

scrambled eggs | sausage | applewood-smoked bacon | potatoes | aged cheddar | scallions

Vegetable Breakfast Bowl* 18

two poached eggs | quinoa | avocado | peppers | onion | spinach | spicy aioli

Breakfast Sandwich* 19

two fried eggs | applewood-smoked bacon | vermont cheddar | arugula | berry compote | baguette

Ironed & Griddled

Fresh Blueberry Sour Cream Pancakes 16

lemon curd

Malted Vanilla Waffle 16

fresh berries | powdered sugar | maple syrup

Sides

Refried Beans 7

Applewood-Smoked Bacon or Turkey Bacon 8

Roasted Breakfast Potatoes 7

Smoked Country Sausage or Blueberry & Sage Sausage 8

Beverages

Juice 6

orange, cranberry, apple, tomato or pineapple

Mountain Valley Bottled Water 8

still or sparkling 750ml

Complimentary Stance Regular Coffee, Decaf Coffee or Numi Tea

english breakfast
decaf english breakfast | white jasmine
green hibiscus | earl grey
chamomile citrus | moroccan mint
orange spice | rooibos chai

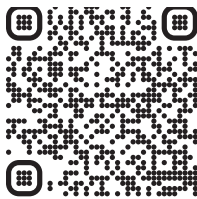
Latte or Cappuccino 6.5

Green Smoothie 9

spinach | celery | apple | honey
greek yogurt

Strawberry & Banana Smoothie 9

strawberries | banana | greek yogurt



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