

Y
U
T
A

in-room dining breakfast

baked goods

signature blue sky pastries	22
baked in house daily, house made jam	
cinnamon roll	8
cast-iron baked, vanilla glaze	

on the lighter side

yogurt bowl	22
house made granola, mixed berries, honey, mint	
steel-cut oats	21
banana brûlée, cocoa nibs, brown sugar, golden raisins	
seasonal fruit plate	21
local honey	

hearty start

breakfast vegetable scramble*	28
seasonal roasted vegetables, house potatoes	
breakfast burrito*	29
scrambled egg whites, winter squash, corn, cotija cheese, macha sauce, seasonal salad	
house cured smoked salmon toast*	29
lemon-dill cream, avocado, capers, shallot rings, whipped ricotta	

sides	7
bacon	fresh fruit & berries
hashbrown	herb-roasted potatoes
chicken apple sausage	toast & housemade jam
pork sausage	avocado-4

smoothies & fresh juices

apple-pear smoothie	17
yogurt, vanilla, cinnamon	
peanut butter and banana smoothie	18
oats, frozen bananas	
fresh-squeezed orange juice	10
fresh pressed daily	

steeped & brewed

assorted juices	6
grapefruit, cranberry, apple	
hugo coffee “black paw” french press	14
dark chocolate, spice, burnt sugar	
hugo coffee “roll over” breakfast blend	6/pot 12
assorted ikataii teas	8
english breakfast, earl grey, green, rooibos, jasmine, herbal	
espresso beverages	8
whole, 2%, skim, oat, almond, soy, coconut	
matcha latte	8
hot or iced	

Executive Chef Guillermo Tellez

*We are required to inform you by the Utah state food code that consuming raw or undercooked meats, poultry and seafood, and shellfish or eggs may increase your risk of food borne illness. For your convenience, a 20% gratuity will be added to all parties.