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in-room dining breakfast

baked goods

signature blue sky pastries 22  
baked in house daily, house made jam

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 rasins  
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.