



## BREAKFAST AT THE WILD SAGE

### ~CHEF'S SPECIALTY ITEMS~

\$17

PLEASE REFER TO THE BOARD AT THE ENTRY TO THE KITCHEN FOR THE CHEF'S OFFERINGS

### ~BREAKFAST ENTREES~

(SERVED DAILY)

#### FLAT IRON STEAK HUEVOS RANCHERO \$16

WITH EGGS ANY-STYLE, HOUSE RANCHERO SAUCE, BLACK BEANS, FLOUR TORTILLA AND FRESH PICO DE GALO

#### FARM FRESH SCRAMBLED EGGS \$14

WITH BOURSIN CHEESE, SUN-DRIED TOMATOES, BABY SPINACH, AND ROASTED RED POTATOES

#### WYOMING COWBOY FRYER \$13

WITH EGGS ANY-STYLE, APPLEWOOD-SMOKED BACON, SAUSAGE AND TOAST

#### EGGS BENEDICT DU JOUR \$16

ASK YOUR SERVER WHAT TODAY'S SELECTION IS

#### HUCKLEBERRY "JOHNNY" CAKES \$15

CORNMEAL PANCAKES WITH HUCKLEBERRIES AND MAPLE SYRUP

#### GRAN MARNIER FRENCH TOAST \$14

SERVED WITH A STRAWBERRY AND TAHITIAN VANILLA-&-STRAWBERRY COULIS AND MAPLE CRÈME ANGLAISE

#### MALTED WAFFLES \$13

WITH A WARM CITRUS-&-APPLE-COMPOTE AND WHIPPED CREAM

#### STEEL IRISH CUT OATS \$12

SERVED WITH SUN-DRIED BERRIES AND BROWN SUGAR

#### FRESH FRUIT PLATE \$11

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#### HOUSEMADE FRESH FRUIT PARFAIT \$10

HOUSEMADE GRANOLA, ORGANIC YOGURT AND FRESH BERRIES

#### PASTRY DU JOUR

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### ~JUICES, MILK AND COFFEE~

CRANBERRY, ORANGE, GRAPEFRUIT AND APPLE \$3      TWO-PERCENT, SKIM AND SOY \$3

RUSTY PARROT LODGE PROUDLY BREWS SNAKE RIVER ROASTING COMPANY ORGANIC COFFEES

REGULAR/DECAF COFFEE \$3    ESPRESSO \$4    DOUBLE ESPRESSO \$5    CAPPUCCINO/LATTE \$6

### ~SPECIALTY COCKTAILS~

#### HOUSE-MADE BLOODY MARY

ABSOLUT PEPPAR VODKA; SERVED WITH PICKLED VEGGIES AND CELERY \$12

#### HUCKLEBERRY MIMOSA

ZARDETTO PROSECCO, LANGLOIS ET FILS CASSIS, ORANGE JUICE AND HUCKLEBERRIES \$12



A MEMBER OF SMALL  
LUXURY HOTELS OF THE WORLD

