



# THE SAINT PAUL HOTEL

## Breakfast at the Drake

MONDAY – FRIDAY 7AM – 10AM | SATURDAY 7AM – 11AM | SUNDAY 8AM – 10AM

### QUICK CHOICES

<b>Fruit Cup</b> .....	5.95
<b>Cereal</b> .....	8.95
<i>Granola, Corn Flakes, Cheerios, Raisin Bran, or Rice Krispies</i>	
<b>Steel Cut Oats</b> .....	10.95
<i>Steel Cut Oatmeal with Warm Apple-Black Currant Compote or Brown Sugar and Raisins</i>	
<b>Raspberry Brulee Oatmeal</b> .....	14.95
<i>Steel Cut Oatmeal with Warm Raspberry Compote, topped with Brulee Brown Sugar</i>	
<b>Greek Yogurt Parfait</b> .....	16.95
<i>Thick, Plain Yogurt, Assorted Berries topped with Granola and drizzled Honey</i>	
<b>Mediterranean Breakfast Bowl</b> .....	17.95
<i>Quinoa, Hard Boiled Eggs, Feta, Tomatoes, Watermelon Radishes, Cucumbers, Tangerine Olives, Red Leaf Lettuce, Pickled Shallots, Garbanzo Beans served with Balsamic Vinaigrette</i>	

### SIDES

Applewood Smoked Bacon.....	6.95
Country Sausage Links.....	6.95
Grilled Ham Steak.....	8.95
Breakfast Salad.....	7.95
Hash Browns.....	4.95
Bagel with Cream Cheese.....	4.95
Croissant.....	5.95
Blueberry Muffin.....	5.95
Short Stack.....	9.95

### BREAKFAST TOAST

*Served with choice of Fresh Fruit or Breakfast Greens*

<b>Ricotta and Fruit Toast</b> .....	14.95
<i>Ricotta Cheese, Fresh Blueberries, Strawberries, Dried Figs, topped with Honey and Granola on Wheat Toast</i>	
<b>Florentine Toast</b> .....	15.95
<i>Marinated Sundried Tomatoes, Baby Spinach, Fresh Mozzarella, Balsamic Reduction, EVOO on Ciabatta</i>	
<b>Avocado Toast</b> .....	16.95
<i>Avocado, Tomato, Arugula, Pickled Shallots and Watermelon Radishes on Sourdough</i>	

### BREAKFAST ENTREES FROM THE GRIDDLE

<b>Housemade Buttermilk Pancakes</b> .....	14.95
<i>Stack of Three Pancakes with Pure Maple Syrup</i>	
<b>Banana Pancakes</b> .....	15.95
<b>Chocolate Pancakes</b> .....	15.95
<b>Blueberry Pancakes</b> .....	15.95
<b>French Toast</b> .....	15.95
<i>Two Slices of Custard-Battered Vanilla Brioche Bread, served with Banana Brulee and Maple Syrup</i>	

### BREAKFAST ENTREES

*Served with choice of Fresh Fruit, Hash Browns or Breakfast Greens  
We Serve Cage Free Eggs*

<b>Breakfast Quesadilla</b> .....	17.95
<i>Eggs scrambled with Applewood Smoked Bacon, Green Chiles, Cheddar Cheese, Roasted Tomato Salsa, Sour Cream, and Avocado in Two Flour Tortillas</i>	
<b>Fried Egg Sandwich *</b> .....	17.95
<i>Two Fried Eggs, Amish White Cheddar Cheese, Smoked Bacon, Tomato, and Mayonnaise on Sourdough Bread</i>	
<b>Huevos Rancheros*</b> .....	17.95
<i>Two Eggs, any style, with Black Beans, Roasted Tomato Salsa, Queso Fresco, Avocado, Corn Tortillas</i>	
<b>Heartland Omelet</b> .....	17.95
<i>Three Eggs with Sugar-Cured Ham, Aged Amish Cheddar, Bell Pepper and Onion, served with Choice of Toast</i>	
<b>Farm Breakfast*</b> .....	18.95
<i>Two Eggs, any style, with your choice of Smoked Bacon, or Country Sausage Links, served with Choice of Toast</i>	
<b>Ham, Bacon, and Sausage Omelet</b> .....	19.95
<i>Sugar Cured Ham, Applewood Smoked Bacon, Sausage, and Cheddar Cheese served with Choice of Toast</i>	
<b>Eggs Benedict *</b> .....	19.95
<i>Two Poached Eggs on English Muffin with Shaved Ham and Housemade Hollandise</i>	
<b>Pesto Omelet</b> .....	19.95
<i>Three Eggs with Basil Pesto, Caramelized Onions, Marinated Sundried Tomatoes, Baby Spinach and Ricotta Cheese served with Choice of Toast</i>	

A 4% surcharge will be added to your bill to contribute to the restaurants efforts to provide wages and benefits to attract and retain the talented team members who deliver your guest experience. The surcharge applied to your bill is not a server gratuity, is not obligatory, and will be removed from your bill by your server if requested. 18% gratuity will be added to parties of 8 or more.

\* Consumer Advisory: These items are served raw or undercooked or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

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## *Breakfast at the Drake*

### ALCOHOLIC BEVERAGES

#### WINES BY THE GLASS

##### **Sparkling**

Francois Montand 187ml, Brut Rose, NV, France ..... 15.00

##### **Chardonnay**

Murphy-Goode California ..... 14.00

Left Coast "Truffle Hill," Oregon ..... 17.00

##### **Sweet**

Beringer, White Zinfandel, California..... 11.00

Vietti, Moscato, Castiglione Tinela ..... 14.00

##### **Cabernet Sauvignon**

Murphy-Goode, California..... 14.00

RouteStock, Napa Valley..... 18.00

#### BREAKFAST LIBATIONS

##### **Eye-Opening Cocktails**

Bloody Mary..... 10.00

Mimosa..... 10.00

Greyhound..... 10.00

Screwdriver ..... 10.00

Cocktails..... 12.00 & up

### NON-ALCOHOLIC BEVERAGES

Fresh Brewed Coffee (Regular or Decaf)..... 4.00

Hot Tea ..... 4.00

Cranberry, Apple, or Tomato Juice ..... 4.00

Fresh Orange Juice ..... 5.00

Freshly Squeezed Grapefruit Juice ..... 6.00

Skim or Whole Milk ..... 3.00

Soy or Almond Milk ..... 4.00

Assorted Soft Drinks..... 4.50