

patagon

argentine grill

breakfast menu

## clásicos

### HONORS

CONTINENTAL BREAKFAST 12  
yogurt, seasonal fruit bowl, choice of  
croissant, coffee or tea

\*BREAKFAST AMERICANO 13  
two eggs, breakfast papas, bacon, toast

FRENCH TOAST 14  
local sour wheat, fresh berries,  
whipped cream, pure maple syrup (v)

CHORIPAN 14  
english muffin, chorizo, fried egg, smashed  
avocado, manchego cheese

## locals

YOGURT BOWL 13  
ellenos yogurt, almonds, honey,  
huckleberry (v)

SALMON BENEDICT 20  
english muffin, spinach, poached egg,  
hollandaise, paprika

ANCIENT GRAINS 14  
avocado, crispy kale, summer squash,  
poached egg (v)

STEEL CUT OATS 12  
organic oats, local cream, blueberry (v)

## specialty toasts

PROSCIUTTO\* 13  
chapa onion, mozzarella,  
poached egg

STONE FRUIT TOAST 11  
seasonal fruit, whipped goat  
cheese, citrus (v)

AVOCADO 10  
crisp beets, chimichurri (v)

## three-egg omelette\* 14

### CHOICE OF THREE:

cheddar | swiss | goat cheese | feta

tomatoes | mushrooms | onions | spinach | peppers

bacon | ham | chorizo | smoked salmon | blood sausage

## sides 6

BLOOD SAUSAGE | PAPAS | CHORIZO | BACON

## café

COFFEE 4

TEA 4

ESPRESSO 3

LATTE 6

CAPPUCCINO 6

GREEN JUICE 8  
ginger, apple, kale, celery

## libations

BLOODY MARY 10  
hangar one vodka,  
patagon bloody mix, celery

MICHELADA 12  
chuckanut vienna lager,  
spiced tomato mix, lime, tajin rim

MIMOSA 12  
*your choice of juice*  
cranberry, orange, pineapple, or grapefruit

CAFÉ MOLE 10  
mezcal, mole chile liqueur,  
coffee, whipped cream, served hot

*\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illnesses, especially if you have certain medical conditions.*  
A 20% service charge is added to each guest check. At least 18% of the guest check will be shared among the team. 2% will be retained by the hotel to support wages and benefits.