



BREAKFAST STARTERS

Oatmeal ^{GF} 9.25

steel cut oats, brown sugar, golden raisins, milk

Berry Bowl with Granola & Yogurt ^v 9.50

raspberries, blackberries, blueberries, strawberries, mandarin oranges, canteloupe, granola, honey yogurt

OFF THE GRIDDLE

Add Ham, Smoked Bacon, Chicken Apple or Pork Sausage 4

French Toast 12.75

thick-cut sourdough, whipped cream, maple syrup, butter

Buttermilk Pancakes 12.25

whipped butter, maple syrup

We are fully committed, with our Hilton Brand Standard, that all our eggs are sourced from cage-free hens

HOMESTYLE SKILLETS

Two Cage-Free Eggs* Served Over Skillet Potatoes
& Choice Of Toast or Cornbread Muffin

Cowboy 14.25

smoked bacon, ham, sausage, caramelized onions, tomatoes, cheddar cheese

Cowgirl 13.50

spinach, tomatoes, mushrooms, red bell peppers, caramelized onions, goat cheese

Tombstone 13.75

chopped brisket, caramelized onions, tomatoes, red bell peppers, pepper jack cheese

CAMPFIRE FAVORITES

Sunrise Breakfast 12.95

two cage-free eggs* any style, choice of bacon or sausage, skillet potatoes, fire-roasted tomato, choice of toast

Homestyle Biscuits & Gravy 13.25

homemade biscuit smothered in sausage-peppercorn gravy, two cage-free eggs* any style, skillet potatoes

Western Eggs Benedict 14.25

two poached cage-free eggs*, homemade biscuit, hickory smoked ham, roasted poblano hollandaise sauce, skillet potatoes

Chicken Fried Steak & Eggs 14.50

two cage-free eggs* any style, chicken fried steak, sausage-peppercorn gravy, skillet potatoes

SIDES

Cup of Fruit 3.50

Skillet Potatoes 3.50

Cornbread Muffin 3

Two Cage-Free Eggs* 4.75

Toast 3

Ham, Bacon, Chicken-Apple Sausage,
or Pork Sausage 4

*Food items are cooked to order. Consuming raw or undercooked meats, seafood or eggs may increase your risk of foodborne illness.
GF = Gluten Free. An automatic 18-percent gratuity will be added to parties of six or more.

111035 1/22/19

HISTORY OF HOLE-IN-THE-WALL

Hole-in-the-Wall was built by hand in the 1940s and lived as the Cactus Rock Lodge, a 14-room lodge and dude ranch. Equipped with a family-style dining room and riding stables, it was a favorite getaway for ranch hands and mercury miners from the nearby Phoenix Mountains. After World War II, prices plummeted and many mines were forced to shut down. Eventually, the Cactus Rock Lodge closed its doors as well.

Abandoned throughout the '60s and early '70s, the Cactus Rock Lodge was purchased by Gosnell Development Corp., developers of the Pointe Resorts. In converting the historic building to the Hole-in-the-Wall Eatin' and Drinkin' Place, Gosnell wanted to maintain as much Old West atmosphere as possible. The present dining room and saloon is in the Lodge's original dining/living room. Many other original relics remain, including the stone hearth fireplace, BBQ pit and rock from the mines. The renovated and restored restaurant opened in 1976, just one year before the resort.