



## BREAKFAST STARTERS

Oatmeal GF 9

steel cut oats, brown sugar, golden raisins, milk

Yogurt Parfait GF V 10

Vanilla yogurt, granola, berries, banana, Arizona honey

## OFF THE GRIDDLE

French Toast 13

thick-cut sourdough, fresh berries, maple syrup,  
Arizona whipped butter

Belgian Waffle Banana Foster 16

topped with walnuts, banana, cool  
vanilla bean ice cream, smothered  
with foster's sauce

Buttermilk Pancakes 13

whipped butter, maple syrup, powdered sugar

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

## OMELETS

Three Cage-Free Eggs\* Served With Crispy Potatoes & Toast

Cowboy GF 15

smoked bacon, ham, bell peppers, caramelized onions, cheddar cheese

Cowgirl GF V 14

spinach, tomatoes, mushrooms, bell peppers, goat cheese

Tombstone GF 15

chopped brisket, caramelized onions, jalapeno, tomatoes, white cheddar

Build Your Own GF 14

(3 toppings included, 0.75 for additional)

cheddar, pepper jack, goat cheese, bacon, Ham, sausage, Spinach, Tomatoes, Onions, Jalapenos,  
Bell Peppers, Mushrooms

## CAMPFIRE FAVORITES

Sunrise Breakfast GF 13

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

Eggs Benedict 14

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

Huevos Rancheros GF 13

Chorizo, Cotija chesse, black beans, avocado, two eggs\* over easy, guajillo sauce, corn tortilla

Cup of Fruit 5

Skillet Potatoes 4

Toast 3

One Cage-Free Egg\* 4

Two Cage-Free Eggs\* 5

Ham, Bacon, 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.

# 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 Eat-in 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.