GRAND café

BREAKFAST MENU
STARTERS

ALL NATURAL ORANGE JUICE OR GRAPEFRUIT JUICE
  SMALL 3.50
  LARGE 5.00

APPLE, CRANBERRY JUICE 3.00

HOUSE-MADE FRESH FRUIT SMOOTHIE 6.00
  Banana, Yogurt, Orange Juice, Local Honey

SMALL FRUIT CUP 5.50
  GF  V
  Seasonal Melons, Pineapple, Grapes, Strawberries

SEASONAL FRESH FRUIT PLATTER 12.00
  VG
  Banana Nut Bread, Yogurt or Cottage Cheese

ASSORTED DRY CEREALS 4.50
  Special K, Raisin Bran, Frosted Flakes, Whole, 2% or Skim Milk

FRESH BAGELS 4.00
  Plain, Everything, Onion, Blueberry, Jalapeno or Cinnamon Raisin

TOAST 3.00
  White, Wheat, Rye, Sourdough, English Muffin

HOT BEVERAGES

FRESH BREWED COFFEE 3.50

FRESH BREWED DECAFFEINATED COFFEE

CHOCOLATE HOT COCOA 4.00

SELECTION OF HERBAL, GREEN AND BLACK TEAS 3.50

GF Gluten Free  V Vegan  VG Vegetarian

Consuming raw or uncooked meat, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness. We are committed to 100% guest satisfaction. If for any reason you are not happy with the food or service, please ask for the manager. An 18% gratuity is included for parties of eight or more. One check, please.
HEALTHY START BREAKFAST

Steel Cut Irish Oatmeal, Cream, Brown Sugar, Kiln Dried Cranberries, Toast, Walnuts
12.00

EGGS, EGGS, MORE EGGS

TWO EGGS ANY STYLE 13.50
Applewood Bacon or Country Sausage, Links, Hash Browns, Toast

HAM AND EGGS 17.00
Two Eggs Any Style, Jumbo Ham Steak, Hash Browns, Toast

EGGS BENEDICT 14.50
Two Poached Eggs, Canadian Bacon, English Muffin, Hollandaise, Hash Browns

STEAK AND EGGS 19.50
Two Eggs Any Style, 6oz CAB Choice New York, Hash Browns, Toast

CORNED BEEF HASH AND EGGS 14.50
Homemade Corned Beef, Potatoes, Onions, Two Eggs Any Style, Toast

OMELETS

DENVER 13.50
Ham, Cheddar, Peppers and Onions, Hash Browns, Toast

HEALTHY ALTERNATIVE 14.00
Egg Whites, Mushrooms, Spinach, Confit Tomato, Goat Cheese, Hash Browns, Wheat Toast

MEAT LOVERS 13.50
Sausage, Bacon, Ham, Jack Cheese, Hash Browns, Toast

MUSHROOM SWISS 13.50
Hash Browns, Toast

FRITTATA AND SKILLETS

GARDEN FRITTATA VG 14.00
Open-Faced Omelet, Diced Tomatoes, Green Peppers, Onions, Portobello Mushrooms, Fresh Baby Spinach, Hollandaise, Toast

RENO SKILLET 14.00
Three Eggs Scrambled, Ham, Bacon, Sausage, Peppers, Country Gravy, Monterey Jack and Cheddar Cheese, Hash Browns, Toast

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### BREAKFAST ON THE BORDER

<table>
<thead>
<tr>
<th>Breakfast Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>HUEVOS RANCHEROS</td>
<td>13.00</td>
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<tr>
<td>Grand Wet Burrito</td>
<td>12.50</td>
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<tr>
<td></td>
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</tr>
<tr>
<td>Flour Tortilla, Refried Beans, Melted Cheese, Two Eggs Any Style, Pork, Green Chili, Sour Cream, Guacamole, Green Onions, Hash Browns</td>
<td></td>
</tr>
<tr>
<td>Ranchero Sauce, Chorizo, Refried Beans, Hash Browns, Shredded Cheese, Pico di Gallo, Sour Cream</td>
<td></td>
</tr>
</tbody>
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### GSR SPECIALS

<table>
<thead>
<tr>
<th>Breakfast Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>CHICKEN FRIED STEAK &amp; EGGS</td>
<td>15.00</td>
</tr>
<tr>
<td>Two Eggs Any Style, Seasoned Breaded Cube Steak, Country Gravy, GSR Potatoes</td>
<td></td>
</tr>
<tr>
<td>BANANA NUTELLA</td>
<td>11.00</td>
</tr>
<tr>
<td>FRENCH TOAST</td>
<td></td>
</tr>
<tr>
<td>Maple Syrup, Fresh Berries</td>
<td></td>
</tr>
<tr>
<td>BELGIAN WAFFLES</td>
<td>11.00</td>
</tr>
<tr>
<td>Strawberries, Whipped Cream</td>
<td></td>
</tr>
<tr>
<td>TRIPLE STACK BUTTERMILK</td>
<td>9.50</td>
</tr>
<tr>
<td>Maple Syrup</td>
<td></td>
</tr>
<tr>
<td>SHORT STACK</td>
<td>8.00</td>
</tr>
<tr>
<td>ADD NUTELLA</td>
<td>3.00</td>
</tr>
<tr>
<td>BISCUITS AND GRAVY</td>
<td>12.00</td>
</tr>
<tr>
<td>Chef’s Jumbo House Made Biscuits, Sausage Gravy</td>
<td></td>
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</tbody>
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### SIDES

<table>
<thead>
<tr>
<th>Side</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>SINGLE EGG</td>
<td>2.50</td>
</tr>
<tr>
<td>BACON</td>
<td>4.50</td>
</tr>
<tr>
<td>SAUSAGE</td>
<td>4.50</td>
</tr>
<tr>
<td>HASH BROWNS</td>
<td>3.50</td>
</tr>
<tr>
<td>SCRATCH MADE BISCUITS</td>
<td>4.50</td>
</tr>
<tr>
<td>Local Honey, Creamy Butter</td>
<td></td>
</tr>
<tr>
<td>BANANA</td>
<td>1.50</td>
</tr>
<tr>
<td>COTTAGE CHEESE</td>
<td>3.50</td>
</tr>
<tr>
<td>SLICED TOMATO</td>
<td>2.50</td>
</tr>
</tbody>
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WINES

CHAMPAGNE/SPARKLING WINES

CHANDON BRUT NAPA VALLEY  
Bottle 38  Glass 8

J VINEYARDS CUVEE 20 BRUT RUSSIAN RIVER VALLEY  
Bottle 66  Glass 14

TAITTINGER “LA FRANCAISIE” REIMS  
Bottle 88  Glass 18

WHITE WINES

SANTA MARGHARITA PINOT GRIGIO VENETO  
Bottle 47  Glass 10

LE MONDE PINOT GRIGIO ’VIGNETI“ FRUILI VENEZIA GIULIA  
Bottle 28  Glass 6

CHATEAU STE. MICHELLE RIESLING WASHINGTON STATE  
Bottle 28  Glass 6

ROBERT MONDAVI CHARDONNAY NAPA VALLEY  
Bottle 58  Glass 13

ROMBAUER CHARDONNAY NAPA VALLEY  
Bottle 68  Glass 21

CLOUDY BAY SAUVIGNON BLANC MARLBOROUGH NEW ZEALAND  
Bottle 72  Glass 15

BEER

BUDWEISER  5.50
BUD LIGHT  5.50
COOR’S LIGHT  5.50
MICHELOB ULTRA  5.50
CORONA  6.50
PACIFICO  6.50
HEINEKEN  6.50
STELLA ARTOIS  6.50
STELLA CIDRE  6.50
KONA BIG WAVE  6.50
KONA LONGBOARD  6.50
SIERRA NEVADA PALE ALE  6.50
FOUR PEAKS KILT LIFTER  6.50
LAGUNITAS IPA  6.50
SHOCK TOP  5.50
O’DUELS  5.00

DRINKS

GREY GOOSE/SAPPHIRE VESPER MARTINI  12
WOODFORD RESERVE OLD FASHIONED  12
TEMPLETON RYE MANHATTAN  12
BOMBAY SAPPHIRE NEGRONI  12
PATRON REPOSADO MARGARITA  10
SKYY BLOODY MARY  9
LONG ISLAND ICED TEA  10
BACARDI MOJITO  10