



(v) - vegetarian
 (gf) - gluten-free
 (vg) - vegan

Executive Chef: Robert Graham

*Consuming raw or undercooked meat, fish, shellfish, or eggs may increase your risk for food-borne illnesses.

Some menu items may contain dairy, eggs, wheat, soy, tree nuts, peanuts or peanut oil.

20% gratuity will be automatically added to your check for parties of six or more.

get started

Acai Yogurt Parfait (v) 9
Yogurt / Fresh Berries / Granola / Coconut

Fresh Sliced Fruit and Berries (v) (vg) (gf) 9
Mint

Breakfast Cereal 7
*Corn Flakes / Rice Krispies / All Bran / Cheerios
 Apple Jacks / Froot Loops / Special K*

Swiss Müsli (v) 10
Apples / Strawberries / Yogurt / Raisin

Hot Oatmeal or Stone Ground Grits (v) 9

Scottish Smoked Salmon 21
*Tomato / Capers / Onion / Bibb
 Bagel / Cream Cheese*

Continental Breakfast (v) 13
*Cup of Fresh Fruit / Plain or Fruit Yogurt
 Toast or (2) Pastries / Coffee or Tea / Juice of Choice*

beverages

Coffee / Tea 3
 Espresso 4
 Cappuccino / Café Latte 5
 Juice (Orange / Grapefruit / Tomato / Cranberry) 5
 Mineral Water 4 / 7

classics

ARA Breakfast Buffet * 23
 including made to order Omelet

Two Eggs Your Way * 17
*Scrambled / Sunny Side Up or Down
 Breakfast Potatoes / Bacon or Sausage / Toast*

Royal Pancakes (v) 16
*Choice of Blueberry / Banana / Chocolate Chip
 Maple Syrup / Whipped Butter*

Texas Toast (v) 16
Pecan Praline Syrup / Fresh Berries

Breakfast B.L.T. * 18
*Bacon / Bibb Lettuce / Tomato / Fried Egg
 Mayo / Brioche Bun / Breakfast Potatoes*

Migas (v) * 19
*Scrambled Eggs / Crispy Tortilla / Avocado
 Cotija Cheese / Pico de Gallo / Charred Salsa*

sides

Bacon / Sausage Links or Patties 6
 Breakfast Potatoes 4
 Toast 2