

( breakfast à la carte )

ALTEZZA  
AT THE PEAKS

*Offered with choice of toast,  
served with butter and local Palisade jams*

**Huevos Rancheros**

Two eggs, black beans, avocado,  
salsa verde, cheddar and jack cheese, corn tortillas

17

**Farmers Harvest Omelet**

Tomato, spinach, garlic, broccolini, bell pepper, shaved sprouts, avocado,  
salsa, and pepper jack cheese

15

**Western Slope Omelet**

Bacon, diced poblano & bell pepper, tomato, red onion, scallion,  
cheddar and jack cheese

16

**Steak & Eggs**

Flat Iron Steak 5oz., two eggs, all cooked to order with rustic potatoes

22

**Mt. Wilson Breakfast**

Choice of breakfast meats, two eggs any style, rustic potatoes, toast

16

**Classic Eggs Benedict**

Smoked pork loin, two poached eggs, English muffin, Hollandaise  
(available with gluten free English muffin)

17

*(beverage)*

Unlimited Coffee	5.
Two Leaves and a Bud Tea	4.
Milk	3.
Juice	5.
Peaks Signature Fruit & Vegetable Juices	6.

Unfortunately, we cannot split checks on tables of six or more.  
Multiple discounts are not valid with any promotions.  
Consuming raw or undercooked meats, poultry, seafood, shellfish,  
or eggs may increase your risk of foodborne illness.

*(breakfast buffet)*

ALTEZZA  
AT THE PEAKS

*(express buffet) 19*

FRESH SEASONAL WHOLE FRUIT  
SLICED FRUIT PLATTER  
HOUSE MADE HONEY GRANOLA  
ALPINE MÜSLI WITH SEASONAL BERRIES, DRIED FRUIT, SHAVED NUTS, AND  
AN ASSORTMENT OF CREAMS  
HONEY VANILLA AGAVE GREEK YOGURT  
ASSORTED WHOLE GRAIN BREAKFAST BREADS  
BAKED FRESH DANISH & CROISSANTS  
PEAKS SIGNATURE GLUTEN FREE ENERGY BARS  
NATURAL FRUIT PRESERVES, BUTTER  
STEEL CUTS OATS WITH DRIED FRUIT, TOASTED ALMONDS & BROWN SUGAR  
SELECTION OF CEREAL  
CHOICE OF MILK  
FRESH ORANGE & GRAPEFRUIT  
COFFEE & ASSORTED TEAS

*(full breakfast buffet) 26*

SIGNATURE FRUIT & VEGETABLE JUICES  
SALUMI & CHEESES PLATTER  
SLICED ALPINE CHEESE & BLACK FOREST HAM  
COLD SMOKED SALMON PLATTER  
ASSORTED BREADS & BAGELS  
SLICED TOMATO, RED ONION, CAPERS, LEMON, CREAM CHEESE,  
NATURAL PRESERVES, HONEY  
SCRAMBLED EGGS, SCRAMBLED EGG WHITES  
WARM SOUTHWESTERN SEASONAL VEGETABLE SAUTÉ  
SALSA ROJA & VERDE, CHEDDAR JACK CHEESE,  
CHOPPED SCALLION, SOUR CREAM  
APPLEWOOD SMOKED BACON,  
COUNTRY SAUSAGE RUSTIC POTATOES, CHEESY GRITS  
BRAISED APPLES  
BELGIAN WAFFLES, CHANTILLY CREAM  
WARM MAPLE SYRUP & STRAWBERRY RHUBARB COMPOTE  
Served Daily 7:30am to 11:00am

Guests 12 years old and younger, \$12 for express, \$19 for full buffet.  
Ask for the Altezza à la carte menu for additional offerings.  
Enjoy!