

Breakfast at the GRILLE

MONDAY-FRIDAY BREAKFAST

Fast • Fresh • Fantastic!

Join us for Durango's Best Weekend Brunch - Saturday and Sunday 6:30AM - 1:00PM.
11:00AM - 3:00PM in the Diamond Belle.

Beverages

Juice \$2.50

Orange, apple, cranberry
or grapefruit

Milk \$2.50

Whole, Almond, or Coconut

Soda \$2.50

Coke, Coke Zero, Sprite,
Dr. Pepper, or Cherry Coke

Lemonade or Ice Tea \$2.50

Chocolate Milk or Hot Chocolate \$3.00

Fresh Brewed Coffee or Hot Tea \$2.50

Espresso

Cappuccino

12oz. \$3.50 | 16oz. \$4.50

Café au Lait

12oz. \$2.50 | 16oz. \$3.50

Latte

12oz. \$3.50 | 16oz. \$4.50

Espresso

single \$2 | double \$2.75

Substitute Almond Milk Add \$1.00.

Strater Specialties

Pan-Seared Colorado Trout and Eggs

\$14.95 *A Strater favorite!*

Seasoned flour crusted trout filet,
lemon-butter sauce, sautéed spinach
and tomato, two eggs any style, toast, and
skillet potatoes or BBQ ranch beans.

Huevos Rancheros \$12.50

Two eggs on stacked crispy corn tortillas,
black beans, green chile sauce,
and three-cheese blend. Served with pico
de gallo, sour cream, avocado, and a side
of skillet potatoes or BBQ ranch beans.

Petite Filet and Eggs \$19.95

2 local eggs cooked your way, 4.5 oz
grilled petite filet, hollandaise, your choice
of skillet potatoes or BBQ ranch beans.

Southern Shrimp and Grits \$14.95

Sautéed Gulf shrimp, white hominy
cheesy grits, topped with bacon, green
onion, parsley and garlic lemon butter.

Mahogany Grille Breakfast \$9.95

Two eggs any style, link sausage or
applewood smoked bacon, toast, and
skillet potatoes or BBQ ranch beans.

**Substitute honey-cured ham or chorizo
\$2.00. Substitute bagel, English muffin,
croissant, buttermilk biscuit \$1.00.**

Biscuits & Gravy \$9.25

Two buttermilk biscuits topped with
sausage gravy. Served with skillet
potatoes or BBQ ranch beans.

**UPGRADE ANY EGG DISH
WITH LOCAL FARM
FRESH EGGS FOR \$1.50**

STRATER HOTEL

HISTORIC HOTELS
of AMERICA

National Trust for Historic Preservation

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Ask about gluten free options and tell us of any food allergies.

Breakfast Burrito \$11.95

Scrambled eggs, chorizo, black beans, green chile sauce, three-cheese blend, wrapped in a large flour tortilla. Served with pico de gallo and sour cream.

Smothered in green chile sauce, add \$1.25. Add avocado \$1.25.

Posole \$5.95 Bowl

Tender chunks of pork, hominy, Southwest spices, stewed in a flavorful broth. Served with a warm flour tortilla.

Three Egg Scrambles

Served with toast and your choice of skillet potatoes or BBQ ranch beans.

Lost Pelican \$12.95

Gulf shrimp, applewood smoked bacon, three-cheese blend.

Durango \$8.95

Fresh spinach, diced ham.

Mesa Verde \$9.95

Chorizo, Cotija cheese, peppers and onions, topped with green chile sauce.

Benedicts

Poached eggs served on your choice of toasted brioche or English muffin, a side of skillet potatoes or BBQ ranch beans, and topped with house-made hollandaise.

Belle

1/2 \$9.95 Whole \$12.95

Paper-thin sliced honey-cured ham and spinach.

California

1/2 \$9.95 Whole \$12.95

Avocado, tomatoes, asparagus.

The Crab

1/2 \$10.95 Whole \$14.95

Alaskan Dungeness crab cakes, tomatoes, avocado, asparagus.

Gravlax

1/2 \$10.95 Whole \$14.95

Salmon gravlax, fried capers, thin onions, on a bagel with cream cheese.

Omelets

Served with toast and your choice of skillet potatoes or BBQ ranch beans.

“Musaragus” \$9.95

Mushrooms, asparagus, onions, bell peppers, three-cheese blend.

Strater \$9.95

Diced ham, sautéed spinach, mushrooms, red peppers, three-cheese blend.

Pork Verde \$9.95

Pork sausage, green chiles, three-cheese blend.

Waffles, Pancakes, French Toast, and Oats

Served with real maple syrup.

Add fresh strawberries, blueberries, or bananas for \$1.95. Add whipped cream and chocolate chips for \$1.00.

Build Your Own**Belgian Waffle \$8.95**

Whipped cream and a dusting of powdered sugar. **Add fresh strawberries, blueberries, or bananas for \$1.95. Add whipped cream and chocolate chips for \$1.00.**

Signature Cinnamon Pecan**French Toast \$10.95**

Made with sliced bread pudding and cooked in the traditional style.

Classic French Toast**Breakfast \$9.95**

2 slices of brioche, classic style with powdered sugar, plus 2 eggs and applewood smoked bacon.

Bananas Foster Pancakes \$10.50

Three buttermilk pancakes, topped with a brandied bananas foster sauce.

Classic Buttermilk Pancakes

short stack \$5.95 | tall stack \$7.50

Gluten Free Pancakes

short stack \$6.95 | tall stack \$8.50

Yogurt Plus \$8.95

Greek yogurt, fresh berries, granola.

Oatmeal \$5.95 Bowl

Steel-cut oats with half-and-half and brown sugar. Your choice of 2: blueberries, strawberries, bananas, raisins.

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FRESH EGGS FOR \$1.50**