

Breakfast

AT THE INN

Omelets

Three Farm Fresh Eggs or Egg Whites

Specialties

OMELET CHEF'S CHOOSE THREE.....17
BACON | SAUSAGE | HAM | CHEDDAR | SWISS
TOMATO | ONION | MUSHROOM | SPINACH

THREE CHEESE OMELET 17
THREE EGGS | CHEDDAR | SWISS | QUESO
MONTEREY | BREAKFAST POTATOES | TOAST

HAM & CHEESE OMELET.....17
THREE EGGS | HAM | CHEDDAR | BREAKFAST
POTATOES | TOAST

GARDEN VEGETABLE OMELET.....17
THREE EGGS | MUSHROOMS | ONIONS | TOMATOES
SPINACH | BREAKFAST POTATOES | TOAST

lighter side

-  BROWN SUGAR OATMEAL.....10
BROWN SUGAR | WALNUTS | DRIED
CRANBERRIES ON SIDE
-  CONTINENTAL.....14
FRESH MELON | BERRIES | PLAIN OR STRAWBERRY
YOGURT | DATE BREAD
-  YOGURT PARFAIT 11
CHOICE OF STRAWBERRY OR GREEK YOGURT
GRANOLA FRESH BERRIES | HONEY

* 20 MULE TEAM BREAKFAST.....17
TWO EGGS ANY STYLE | BREAKFAST POTATOES
CHOICE OF: PECAN SMOKED BACON OR SAUSAGE
TOAST

 MISSION GARDEN BREAKFAST BOWL...18
 PLANT BASED EGGS | PLANT BASED CHORIZO
BREAKFAST POTATOES | PICO DE GALLO
GREEN CHILIS | TOAST

PROSCIUTTO CROISSANT SANDWICH.....18
FOLDED EGGS | PROSCIUTTO | GRUYERE CHEESE
HERB AIOLI | CROISSANT | BREAKFAST POTATOES

BADWATER BREAKFAST BURRITO 17
EGGS | POTATOES | QUESO MONTEREY | PICO DE
GALLO CHOICE OF: BACON | SAUSAGE | VEGETABLES
FLOUR TORTILLA | SALSA VERDE | QUESO FRESCO

 * EGGS FLORENTINE 17
POACHED EGGS | ENGLISH MUFFIN | SPINACH
TOMATO | HOLLANDAISE | BREAKFAST POTATOES

49ER FLAPJACKS.....17
THREE FLAPJACKS | DEGLET NOOR DATE BUTTER
MAPLE SYRUP | CHOICE OF PECAN SMOKED BACON
OR SAUSAGE

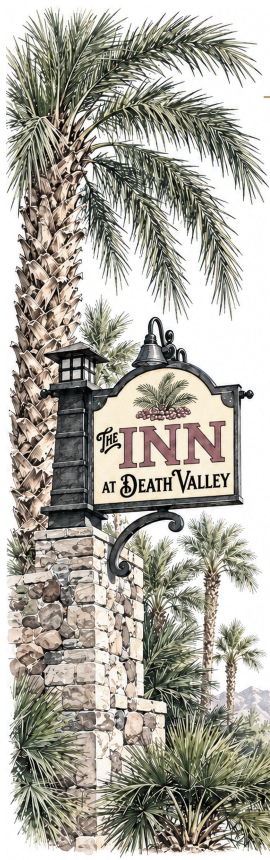
Sides

ENTREES

PECAN SMOKED BACON OR SAUSAGE.....7
TOAST.....5
ONE EGG.....5
SIDE OF BERRIES.....9
CEREAL & MILK 7
FAMOUS DATE BREAD.....5

Beverages

COFFEE.....5
MILK.....5
HOT OR COLD TEA.....5
ASSORTED JUICES.....5
MIMOSA.....15
BLOODY MARY.....15



—A LEGACY— ROOTED IN THE DESERT

In 1927, Albert M. Johnson diverted geothermal spring water to cultivate a thriving date palm grove, transforming the desert into an unlikely oasis.

As the Inn approaches its 100th anniversary, many of the original palms still tower in the gardens.

The grove inspired the famous date bread that has been served at the Inn for a century.

Rooted in time and place, the date palms thrive in a land of extremes, defying the wind and basking in the scorching heat of the summer, they are a lasting symbol of

“the Oasis at Death Valley.”

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions