

BRUNCH MENU

APPETIZERS

OTTIMO PASTRY BASKET - \$14

Chef's selection of four (4) fresh-baked pastries

BREAKFAST PASTRIES - \$4

Ask your server for our current selection

GRANDE BACON CINNAMON ROLL - \$6

Old-fashioned cinnamon roll laced with bacon and covered with cream cheese icing

HOUSEMADE SUGAR & SPICE DOUGHNUTS - \$7

Three (3) doughnuts served with Nutella & jam

GRANOLA PARFAIT - \$6

Vanilla yogurt, granola, fresh berries and strawberry jam

CLASSIC FARMHOUSE OATMEAL - \$6

Oatmeal served with brown sugar, toasted pecans and chocolate chips

THE FRUIT PLATE - \$14

Fresh seasonal fruit with granola and vanilla yogurt

LOADED BREAKFAST POTATOES - \$8

Crispy breakfast, bacon, cheddar cheese, green onions and sour cream

SMOKED SALMON PLATTER* - \$15

Smoked salmon, red onions, capers, tomatoes and lemon served with a bagel

CHARCUTERIE PLATTER* - \$24

Imported cheese, cold cuts, Mediterranean olives, served with garlic cheese bread

COUNTRY BISCUITS & GRAVY - \$8

Fresh-baked biscuits split in half and covered in sausage gravy

DON'S SALAD - \$10

Baby red romaine, carrots cucumbers, olives, red onion, pepperoncini, croutons and house red wine dressing

THE CAESAR SALAD - \$10

Crispy little gem lettuce tossed in homemade caesar dressing

COBB SALAD - \$12

Romaine lettuce topped with the classics and served with ranch dressing

ONION RINGS - \$8

Tender onion rings fried 'til they're sweet and crunchy

MOZZARELLA STICKS (5PC) - \$8

Mozzarella sticks fried golden brown and served with marinara sauce

PIZZA

12" Small | 16" Large (Feeds 2 – 3 people)

SMOKED SALMON* - \$15 / \$21

Smoked salmon, garlic cream sauce, red onions, diced tomatoes, everything bagel seasoning and chives

THE SNOOZER* - \$15 / \$21

Garlic cream sauce, crispy jalapeño bacon, sunny eggs and grated parmesan

RISE & SHINE BRUNCH IN LAS VEGAS

AHERN AMERICAN* - \$18

Two (2) eggs any style, bacon and sausage, breakfast potatoes and toast, served with choice of juice or freshly brewed coffee

THE JACKPOT* - \$15

Two (2) eggs any style, two (2) bacon strips, two (2) sausages and three (3) buttermilk pancakes served with maple syrup and butter

OMELETS - \$16

Three (3) eggs served omelet-style with breakfast potatoes, toast and choice of two (2) items:

*Ham - Bacon - Sausage - Mushrooms - Peppers - Onions - Tomatoes
American Cheese - Swiss Cheese - Mozzarella Cheese - Cheddar Cheese
(Any Additional items +\$1)*

HAM STEAK & EGGS* - \$18

One-pound bone-in ham steak served with two (2) eggs any style, breakfast potatoes and toast

CHICKEN & WAFFLES - \$15

Spicy chicken thighs, jalapeño bacon & chive waffle, Mike's Hot Honey, served with maple syrup and butter

SOURDOUGH WAFFLES - \$12

Topped fresh berries and whipped cream, served with maple syrup and butter

TWO RIVERS CHOPHOUSE STEAK & EGGS* - \$22

8oz NY Strip steak served with two (2) eggs any style, served with breakfast potatoes and toast

CHICKEN FRIED STEAK & EGGS - \$17

Tender breaded steak fried golden brown and topped with country gravy, served with two (2) eggs any style, breakfast potatoes and toast

'BACON-STEAK' & EGGS - \$17

8oz pork belly steak, smoked for 12-hours and served with two (2) eggs any style, breakfast potatoes and toast

CLASSIC AHERN BURGER* - \$16

8oz brisket-beef blend patty topped with lettuce, tomato, red onion, applewood-smoked bacon, cheddar cheese, pickles and mayo

THE ORCHARD* - \$18

Two (2) eggs any style, sautéed spinach, sundried tomatoes, polenta cakes, fresh fruit cup and toast, served with choice of juice or freshly brewed coffee

AVOCADO TOAST* - \$13

Fresh avocado, wild mushrooms, wilted cherry tomatoes, sunny egg and a mixed green salad

FARMER'S AVOCADO TOAST - \$15

Broccolini, sliced tomatoes, grilled zucchini, sunny egg and mixed greens

20% gratuity will be added for parties of 6 or more. *Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

FROM THE GRILL

CLASSIC PANCAKES - \$12

Three (3) pancakes served with maple syrup and butter

BLUEBERRY PANCAKES - \$14

Three (3) pancakes made with fresh blueberries and topped with warm blueberries, served with maple syrup and butter

CHOCOLATE CHIP PANCAKES - \$14

Three (3) pancakes loaded with chocolate chips and served with maple syrup and butter

NUTELLA CHOCOLATE AND BANANA PANCAKES - \$14

Hazelnut chocolate, fresh bananas on three (3) pancakes, served with maple syrup and butter

STRAWBERRY CHEESECAKE PANCAKES - \$14

Classic pancakes with strawberries, cream cheese and graham cracker crumble

FAT ELVIS FRENCH TOAST - \$13

Cornflake crusted French toast topped with peanut butter, bacon and bananas made famous by The King!

CORNFLAKE-CRUSTED FRENCH TOAST - \$12

Texas toast coated in cinnamon egg batter and cornflakes, cooked golden and served with strawberries and banana

THE BENNIE'S

TRADITIONAL BENNIE* - \$15

Toasted English muffin, Canadian bacon, poached eggs and hollandaise sauce

SHORT RIB BENNIE* - \$16

Toasted English muffin, tender short rib, wilted spinach, cherry tomatoes and hollandaise sauce

FARMER'S BENNIE* - \$15

Toasted English muffin, wild mushrooms, avocado, broccolini, cherry tomatoes, poached eggs and hollandaise sauce

CRAB BENNIE* - \$19

Toasted English muffin, premium lump crab, poached eggs and hollandaise sauce

ITALIAN FAVORITES

Additions: Meatball +\$6 | Chicken +\$8 | 4pc Shrimp +\$12 | Salmon +\$14

EGGPLANT PARMESAN WITH SPAGHETTI - \$18

Fresh eggplant & mozzarella cheese, served with marinara sauce

CHICKEN PARMESAN WITH SPAGHETTI - \$19

Breaded chicken breast covered in marinara and mozzarella cheese

CHICKEN MILANESE WITH ARUGULA SALAD - \$19

Breaded chicken breast fried and served with an arugula salad, roasted red peppers, shaved parmesan and lemon vinaigrette

RIGATONI BOLOGNESE - \$18

Wild boar ragu with green peas, served with pasta

COFFEE

ESPRESSO - \$3.50
Double shot of espresso

AMERICANO - \$3.50
Espresso poured over a body of water imitating an American drip coffee

COLOMBIAN COFFEE - \$4
Every journey begins with a freshly brewed cup of coffee - Free refills

SPECIALTY COCKTAILS

BOTTOM'S UP - \$15
Orange Vodka, lime & orange juice, topped with Prosecco and ginger beer and orange garnish

BLUEBERRY MULE - \$15
Tito's, lime juice, mint, blueberries, topped with ginger beer and mint & blueberry garnish

AHERN'S CUP - \$15
Alien Tequila, lime chunks, simple syrup, cucumber slices, topped with a pinch of salt & black pepper

CABALLO BLANCO - \$15
Alien Tequila, Mezcal, pineapple juice, ginger syrup, lime juice, dash of bitters and garnished with an orange slice & candied ginger

L'APERITIVO NONINO SPRITZ - \$15
Nonino, lemon juice, dry sparkling wine, soda water and lemon wheel garnish

BLOODY MARY - \$15
Absolut Pepper, lime juice, olive juice and Bloody Mary mix. Garnished with Tajín on the rim, olives and lime

ESPRESSO MARTINI - \$15
Tito's, Kahlua, a shot of espresso, simple syrup, and espresso beans

BUBBLIES

Add 2-hour Bottomless Mimosas - \$24

CLASSIC MIMOSA - \$10
Prosecco & orange juice, garnished with orange slices

WHITE PEACH BELLINI - \$10
White peach purée & prosecco, garnished with peach slices

POMEGRANATE MIMOSA - \$10
Prosecco & pomegranate juice, garnished with orange slices and pomegranate seeds



BRUNCH DRINK MENU

Chef De Cuisine Bruno Morabito

WINES BY THE GLASS

Sparkling

De Paolo Prosecco, Veneto - \$12^{HH}
Cantico Moscato, Piemonte - \$12^{HH}

Rose

Gerard Bertrand Cote des Roses, 2021 - \$12^{HH}

White

Villa San Zeno Pinot Grigio, Veneto, 2018 - \$12^{HH}
Martin Ray Chardonnay, Sonoma County, 2018 - \$15
Zorzettig Sauvignon Blanc, Friuli, 2020 - \$15

Red

Ghibello Chianti Riserva, Tuscany, 2016 - \$12^{HH}
Cambria, Julia's Vineyard, Pinot Noir, Santa Maria Valley, 2021 - \$15
Via Castello Super Tuscan, Montecucco, 2016 - \$15
Samuel Lindsay 'The Gandy Dancer



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CRAFT BEER & CIDER

ATOMIC TORPEDO IMPERIAL IPA - \$11
8.2% ABV - 19.2 oz - Sierra Nevada Brewing

90-MINUTE IPA - \$12
9% ABV - 19.2 oz - Dogfish head Craft Brewery

ARROGANT BASTARD ALE - \$11
7.2% ABV - 19.2 oz - Stone Brewing

BLACK BUTTE PORTER - \$7^{HH}
5.5% ABV - 12 oz - Deschutes Brewery

DRAGON'S MILK BOURBON BARREL-AGED STOUT - \$16
11% ABV - 22 oz - New Holland

BLANCHE DE CHAMBLY BELGIAN WITBIER - \$8^{HH}
5% ABV - 16 oz - Unibroue

LA CHOUFFE BLOND BELGIAN WITBIER - \$9^{HH}
8% ABV - 11.2 oz - Brasserie d'Achouffe

LA FIN DU MONDE BELGIAN TRIPEL - \$8^{HH}
9% ABV - 12 oz - Unibroue

CE N'EST PAS LA FIN DU MONDE BELGIAN IPA - \$8^{HH}
9.5% ABV - 12 oz - Unibroue

TRIPLE DOG DARE BELGIAN TRIPEL - \$12
9% ABV - 16 oz - Big Dog's Brewing

GUAVA CRAFT CIDER - \$8^{HH}
5% ABV - 12 oz - ACE Cider

HIGH! IMPERIAL APPLE - \$9^{HH}
8% ABV - 12 oz - ACE Cider

BEL AIR SOUR - \$9^{HH}
5.8% ABV - 12 oz - Brooklyn Brewery

SOUR MONKEY TRIPEL BRETTANOMYCES - \$9^{HH}
9.5% ABV - 12 oz - Victory Brewingrup

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HH - Select Happy Hour Specials (2PM - 6PM)

\$6 Craft Beer & Cider | \$8 Wines By The Glass | \$10 Specialty Cocktails