

## RISE AND SHINE

### AHERN AMERICAN\* - \$18

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

### TOASTED BAGEL - \$4

Served with cream cheese and butter

### CHEF'S PASTRY OF THE DAY - \$4

Chef's daily featured pastry made by our pastry team

### CLASSIC FARMHOUSE OATMEAL - \$6

oatmeal served with brown sugar, toasted pecans and chocolate chips

### GRANOLA PARFAIT - \$6

Vanilla yogurt, granola, fresh berries and strawberry jam

### GRANDE BACON CINNAMON ROLL - \$6

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

### 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

### HAM STEAK & EGGS\* - \$18

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

### 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  
(Additional items +\$1)*

## MORNING SUNRISE

### COUNTRY BISCUITS & GRAVY - \$8

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

### THE FRUIT PLATE - \$14

Fresh seasonal fruit with granola and vanilla yogurt

### SMOKED SALMON PLATTER\* - \$15

Smoked salmon, red onion, capers and tomato with a bagel

## BREAKFAST SANDWICHES

### BREAKFAST BURGER - \$17

8oz. brisket blend beef patty, garlic aioli, Applewood smoked bacon, cheddar cheese and a sunny egg served with breakfast potatoes

### CROISSANT BREAKFAST SANDWICH\* - \$14

Two (2) eggs any style, choice of bacon or ham, cheddar cheese and fresh fruit cup



## BREAKFAST MENU

Chef De Cuisine Bruno Morabito

## 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

### 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 bananas

## BREAKFAST SKILLET

### COUNTRY SKILLET - \$17

Bacon, sausage, caramelized onions, breakfast potatoes, cherry tomatoes, cheddar & jack cheese and two (2) eggs any style

### VEGGIE SKILLET - \$17

Zucchini, cherry tomatoes, bell peppers, breakfast potatoes, caramelized onions and two (2) eggs any style

## THE BENNIES

### TRADITIONAL BENNIE\* - \$15

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

### FARMER'S BENNIE\* - \$15

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

### SHORT RIB BENNIE\* - \$16

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

### CRAB BENNIE\* - \$19

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

## PIZZA

*12" Personal Size | 16" Large (Feeds 2 - 3 people)*

### SMOKED SALMON PIZZA\* - \$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

## WHAT HAPPENS IN VEGAS

### SOURDOUGH WAFFLES - \$12

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

### CHICKEN & WAFFLES - \$17

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

### 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

### TWO RIVERS CHOPHOUSE STEAK & EGGS\* - \$22

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

### 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

### 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.

## COFFEE

### ESPRESSO

Single - \$3 | Double - \$6

### 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

## 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



## BREAKFAST DRINK MENU

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[ahernhotel.com](http://ahernhotel.com)

## 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

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