

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 BOMBOLINI - \$8

Two (2) Italian style doughnuts.

Ask your server for our current selection.

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 - \$13

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

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" Personal Size

SMOKED SALMON* - \$15

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

THE SNOOZER* - \$15

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 - \$17

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

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

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

ITALIAN ANTIPASTI PLATTER - \$21

Assorted meats & cheeses, olives, garlic cheese bread and chef's treats

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

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

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

WINES BY THE GLASS

Sparkling

De Paolo Prosecco, Veneto - \$12

Cantico Moscato, Piemonte - \$12

Rose

Gerard Bertrand Cote des Roses, 2021 - \$14

White

Villa San Zeno Pinot Grigio, Veneto, 2018 - \$12

Martin Ray Chardonnay, Sonoma County, 2018 - \$15

Zorzettig Sauvignon Blanc, Friuli, 2020 - \$16

Red

Cusumano Merlot, Sicily, 2020 - \$12

Ghibello Chianti Riserva, Tuscany, 2016 - \$14

Cambria, Julia's Vineyard, Pinot Noir, Santa Maria Valley, 2021 - \$16

Via Castello Super Tuscan, Montecucco, 2016 - \$22

Samuel Lindsay 'The Gandy Dancer', Cabernet Sauvignon, Lodi, 2019 - \$18



BRUNCH DRINK MENU

Chef De Cuisine Bruno Morabito



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CRAFT BEER & CIDER

CZECH PLZ PILSNER - \$8

5.0% ABV - 12 oz - Crafthaus Brewery

ATOMIC TORPEDO IMPERIAL IPA - \$12

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 - \$12

7.2% ABV - 19.2 oz - Stone Brewing

BLACK BUTTE PORTER - \$8

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

5% ABV - 16 oz - Unibroue

LA FIN DU MONDE BELGIAN TRIPEL - \$9

9% ABV - 12 oz - Unibroue

GUAVA CRAFT CIDER - \$8

5% ABV - 12 oz - ACE Cider

HIGH! IMPERIAL APPLE - \$9

8% ABV - 12 oz - ACE Cider

BEL AIR SOUR - \$9

5.8% ABV - 12 oz - Brooklyn Brewery

SOUR MONKEY TRIPEL BRETTANOMYCES - \$9

9.5% ABV - 12 oz - Victory Brewing

GOLDEN MONKEY BELGIAN TRIPEL - \$9

9.5% ABV - 12 oz - Victory Brewing

DRAFT BEER

16oz - \$12 | 22oz - \$16

REBEL SPIRIT GOLDEN ALE

5.0% ABV - Crafthaus Brewery

EVOCATION SAISON

6.4% ABV - Crafthaus Brewery

SEASONAL IPA

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BLOOD ORANGE CITRUS WHEAT ALE

5% ABV - Cali Squeeze

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