



Oatmeal GF 12

steel cut oats, brown sugar, golden raisins, milk

Yogurt Parfait GF 14

vanilla yogurt, granola, berries, banana, arizona honey



French Toast 14

4 Belgian Waffle

whipped butter, maple syrup, powdered sugar

texas toast, maple syrup, whipped butter

Buttermilk Pancakes 14

whipped butter, maple syrup, powdered sugar

Belgian Waffle Bananas Foster 17

walnuts & bananas, smothered with fosters sauce

add fresh berries, whipped cream, blueberries, bananas or chocolate chips to any griddle item



Chicken and Waffles 18

hot honey, maple syrup, 2 eggs any style

Sunrise Breakfast GF 16

two cage-free eggs* any style, choice of bacon or sausage, skillet potatoes, fire-roasted tomato, choice of toast

Eggs Benedict GFO 16

two poached cage-free eggs*, english muffin, hickory smoked ham, hollandaise sauce, skillet potatoes

Huevos Rancheros GF 15

chorizo, cotija chesse, black beans, avocado, two eggs* any style, guajillo sauce, corn tortillas

Biscuits & Gravy 14

two cage-free eggs* any style, homemade biscuit, peppercorn gravy, crispy potatoes

Build Your Own Omelet GF 15

(3 toppings included, .75 for additional)

cheddar, pepper jack, goat cheese, bacon, ham, sausage, spinach, tomatoes, onions, jalapenos, bell peppers, mushrooms



Bowl of Fruit	6	One Cage-Free Egg*	3
Skillet Potatoes	5	Two Cage-Free Eggs*	6
Toast	4	Ham, Bacon, or Pork Sausage	6

 $GF = Gluten Free \quad GFO = Gluten Free Option Available \quad V = Vegetarian$ Automatic 18-percent gratuity will be added to parties of six or more



Juice & Milk

Orange, Apple, Pineapple, Cranberry, Grape, Grapefruit, 2% milk, Chocolate Milk, Almond Milk

Sodas & Tea's

Coke, Sprite, Dr. Pepper, Minute Maid Orange, Root Beer, Assorted Hot Tea, Iced Tea, Sweet Tea, Raspberry Tea





HOURS OF OPERATION

Dreamy Draw Market
6am-9pm
Tocasierra Spa & Gym
Mon-Fri 5am-7pm
Sat-Sun 7am-5pm
River Ranch
Sun-Thurs 10am-6pm
Fri-Sat 10am-7pm
Slim Pickens Cafe
Lunch 11am-5pm
Bar 11am-6pm







FROM THE WATERIN' HOLE

Classic Bloody Mary \$15

Titos Vodka & Cowboy Garnish

20oz. Loaded Bloody Mary \$18

Bold & Spicy garnished with; Celery, dill pickle, olive, bacon, lemon & lime

Mimosa \$13

Sparkling Wine with Choice of Orange, Pineapple, or Cranberry Juice

Screwdriver \$13

Orange juice, Azuela vodka

Tombstone Michelada \$15

Michelada Mix, Corona, Mexican Candies



HISTORY OF HOLE-IN-THE-WALL

Hole-in-the-Wall was built by hand in the 1940s and lived as the Cactus Rock Lodge, a 14room lodge and dude ranch. Equipped with a family-style dining room and riding stables, it was a favorite getaway for ranch hands and mercury miners from the nearby Phoenix Mountains. After World War II, prices plummeted and many mines were forced to shut down. Eventually, the Cactus Rock Lodge closed its doors as well. Abandoned throughout the '60s and early '70s, the Cactus Rock Lodge was purchased by Gosnell Development Corp., developers of the Pointe Resorts. In converting the historic building to the Hole-inthe-Wall Eatin' and Drinkin' Place, Gosnell wanted to maintain as much Old West atmosphere as possible. The present dining room and saloon is in the Lodge's original dining/living room. Many other original relics remain, including the stone hearth fireplace, BBQ pit and rock from the mines. The renovated and restored restaurant opened in 1976, just one year before the resort