



 **HEALTHY START** 

Yogurt Parfait GF 15

vanilla yogurt, granola, berries, banana, arizona honey

 **OFF THE GRIDDLE** 

French Toast 19

texas toast, maple syrup, whipped butter
choice of smoked bacon or breakfast sausage

Buttermilk Pancakes 18

whipped butter, maple syrup, powdered sugar
choice of smoked bacon or breakfast sausage

add: blueberries, strawberries, bananas or chocolate chips to any griddle item **+4**

 **CAMPFIRE FAVORITES** 

Brisket Skillet GF 23

slow smoked chopped brisket, two eggs* any style, caramelized onions,
roasted tomatoes, skillet potatoes, cheddar cheese

Sunrise Breakfast GFO 20

two eggs* any style, choice of applewood smoked bacon or breakfast sausage,
skillet potatoes, fire-roasted tomato, choice of toast\

Hole-in-the-Wall Breakfast Burrito 19

scrambled eggs*, chorizo, mexican cheeses, skillet potatoes, house red salsa

Build Your Own Omelet* GF 20

3 toppings included, +.75 for additional choice of toast
cheddar, pepper jack, goat cheese, bacon, ham, sausage, smoked brisket,
spinach, tomatoes, onions, jalapenos, bell peppers, mushrooms

 **Sides** 

Bowl of Fresh Fruit	6	One Egg*	4
Skillet Potatoes	6	Two Eggs*	8
Toast	5	Bacon, Ham or Pork Sausage	8

GF = Gluten Free GFO = Gluten Free Option Available V = Vegetarian

Automatic 18-percent gratuity will be added to parties of six or more

*Food items are cooked to order. Consuming raw or undercooked meats, seafood or eggs may increase your risk of foodborne illness



Juice & Milk \$5

Orange, Apple, Pineapple, Cranberry, Grapefruit,

2% milk, Whole Milk, Chocolate Milk, Almond Milk

Coffee, Soda & Tea \$5

Regular and Decaf Coffee

Coke, Diet Coke, Sprite, Dr. Pepper, Minute Maid Orange, Root Beer

Assorted Hot Teas, Iced Tea, Sweet Iced Tea, Raspberry Iced Tea



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 \$14

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

Screwdriver \$14

Orange juice, Azuela vodka

Tombstone Michelada \$18

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 14-room 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-in-the-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