



## HEALTHY START



### Oatmeal GF 13

steel cut oats, brown sugar, raisins, milk

### Yogurt Parfait GF 15

vanilla yogurt, granola, berries, banana, arizona honey



## OFF THE GRIDDLE



### French Toast 16

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

### Belgian Waffle 16

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

### Buttermilk Pancakes 15

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

add: spiced apple compote, toasted almonds, blueberries, strawberries,  
bananas or chocolate chips to any griddle item +4



## CAMPFIRE FAVORITES



### Avocado Toast GFO 17

avocado spread, two eggs\* any style, marinated tomatoes, goat cheese

### Country Fried Steak & Eggs 20

6oz chicken fried steak, two eggs\* any style, sausage gravy, crispy house potatoes

### Brisket Skillet GF 21

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

### Sunrise Breakfast GFO 18

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

### Traditional Eggs Benedict GFO 18

two poached eggs\*, english muffin, canadian bacon, hollandaise sauce, skillet potatoes

### Smokehouse Benedict 21

two poached eggs\*, jalapeno cornbread, pulled pork or chopped brisket, hollandaise sauce, skillet potatoes

### Hole-in-the-Wall Breakfast Burrito 17

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

### Huevos Rancheros GF 19

red chile beef sauce, pinto beans, two eggs\* any style, roasted tomato,  
avocado, cotija cheese, crema, corn tortillas

### Biscuits & Gravy 17

two eggs\* any style, homemade biscuit, sausage gravy, crispy house potatoes

### Build Your Own Omelet\* GF 18

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
Pulled Pork or Chopped Brisket	8	Red Chile Beef	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*