

# Almont Resort & Restaurant

## Brunch Cocktails

*Because it's Five O'Clock Somewhere!*

### DIY Bloody Mary Bar

Choice of Vodka, Gin, Tequila, or Mezcal. Customize your own From "The Bar".

\$15

*Add Bacon +2 Add Shrimp Skewer +5*

### Build Your Own Mimosa

Individual 375mL of Bubbles. Choice of Orange Juice, Grapefruit, Passionfruit, Pomegranate, Pineapple, or Cranberry.

\$15

### Aperol Spritz

Aperol, Prosecco, Orange.

\$12

### Breakfast Old Fashion

Bacon-Infused Bourbon, Maple Syrup, Orange, Angostura and Orange Bitters. Garnished with Candied Bacon.

\$13

### Original Irish Coffee

Fresh Coffee, Jameson, Sugar Cube, Whipped Cream.

\$12

### Bailey's And Coffee

\$10

*Add Jameson Shot +5*

### Espresso Martini

Pure and Simple with Real, Fresh Brewed Espresso.

\$12

### Warm Mittens

Dark Rum, Bourbon, Cocoa, Ginger, Cinnamon, and Cayenne.

\$12

### Classic Champagne Cocktail

Champagne, Angostura Bitters, Sugar Cube, and Courvoisier VSOP Cognac with a Maraschino Cherry.

\$12

## Non-Alcoholic Drinks

Coffee .....	\$4
Tea .....	\$3
Fountain Soda .....	\$4
Milk .....	\$2
Orange Juice .....	\$3
Grapefruit Juice .....	\$3
V8 .....	\$6
Mexican Cocoa or Coffee ....	\$10
Hot Cocoa, Cinnamon, Vanilla, Whipped Cream	

## Featured Wine List

Cava Brut .....	10/32
Marques de Caceres, Spain	
Bisol .....	13/56
Crede Prosecco	
Fabre en Provence Rose ...	12/35
2021, Provence, France	
Hahn .....	10/32
Cabernet Sauvignon, California	
Angeline .....	10/32
Pinot Noir, California	
Josh .....	10/34
Chardonnay, California	

\*These items may be cooked raw or undercooked based on your specification, or contain undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions

01-24-2024

# Almont Resort & Restaurant

Breakfast served Saturday-Sunday - 8am-2:30pm

## Breakfast Plates

**Rancher's Special\*** ..... \$16  
Two Eggs, Hash Browns or Seasoned Roasted Potatoes,  
Choice of Bacon, Sausage Patty or Black Forest Ham.  
Choice of Toast.

**Chicken Fried Steak\*** ..... \$18  
8oz Certified Angus Top Sirloin, Sausage Gravy, Two Eggs,  
Choice of Hash Browns or Seasoned Roasted Potatoes.

**Steak and Eggs\*** ..... \$22  
8oz Certified Angus Top Sirloin, Two Eggs, Choice of Hash  
Browns or Seasoned Roasted Potatoes, Choice of Toast.

**Biscuits & Gravy\*** ..... \$15  
Two Buttermilk Biscuits, Sausage Gravy, Choice of Eggs  
and Meat.

**BYO Omelette\*** ..... \$14  
Three Eggs, Choice of Cheddar, Pepper Jack or American  
cheese, Choice of Hash Browns or Roasted Potatoes,  
Choice of Toast. First Choice of Meat and Two Veggies  
Included.

*Add Bacon, Ham, Sausage, Chorizo, Avocado or Pork  
Green Chili +2  
Add Mushroom, Tomato, Spinach, Bell Peppers, Jalapeño,  
Onions or Salsa +1*

**Huevos Rancheros\*** ..... \$16  
Chorizo, Onions, Peppers, Refried Beans, Cheddar Jack  
Cheeses, Pork Green Chili, Blue Corn Tortillas, Two Eggs,  
Sour Cream, Guacamole and Salsa. Hashbrowns On the  
Side.

**Breakfast Burrito\*** ..... \$16  
Two Eggs Scrambled, Chorizo, Peppers, Onions, Cheddar  
and Jack Cheeses, Rolled in a Tortilla and Smothered in  
Pork Green Chili. Served with Refried Beans and Chips,  
and Sour Cream, Guacamole, and Salsa on The Side.

## Skillets

Served with two eggs any style and choice of Toast\*

**Bar 47\*** ..... \$16  
Onions, Bell Peppers, Mushrooms, Spinach, Cheddar,  
Pepper Jack Cheese. Served with Hashbrowns.

**Mexicali\*** ..... \$16  
Onions, Bell Peppers, Jalapeño, Pork Green Chili,  
Cheddar, Jack Cheese. Served With Seasoned Roasted  
Potatoes.

## Breakfast Sandwiches

Served with roasted seasoned potatoes

**McAlmont\*** ..... \$12  
One Egg, Sausage Patty, American Cheese on Brioche  
Bun or English muffin.

## Healthier Options

**Lox And Bagel** ..... \$12  
Shaved Red Onions, Capers, Tomato, and Cream Cheese.

**Avocado Toast** ..... \$12  
2 Slices of Wheat Toast with Avocado, Bacon, Egg,  
Tomato, Baby Greens, Extra Virgin Olive Oil, and a  
Balsamic Glaze.

**Parfait** ..... \$9  
Yogurt Topped with Granola and Fresh Fruit.

**Fresh Fruit Salad With Cottage  
Cheese** ..... \$14

**Resort Granola** ..... \$8  
*Add Fruit +2*

## Griddle

**French Toast** ..... \$14  
Served with Berries, Powdered Sugar, Maple  
Syrup, and Whipped Butter.

**Brown Butter Belgian Waffle** ..... \$16  
Powdered Sugar, Whipped Cream, Maple  
Syrup, Choice of Bacon, Sausage Patties, or  
Ham.

## Brunch Options

**Classic Eggs Benedict** ..... \$16  
Grilled English Muffin, Ham, Poached Egg,  
and Hollandaise. Served with Hashbrowns.

**Corn Beef Hash** ..... \$15  
Homemade Corn Beef, 2 eggs any style,  
Hash Browns, Choice of Toast.

**Almont Cheesesteak** ..... \$16  
Shaved Prime Rib, Peppers, Onions,  
Provolone, American, Amoroso Roll. Served  
with Hashbrowns. "Wiz Me".

**Brunch Burger\*** ..... \$15  
Wagyu Patty, Bacon, Pickles, Fried Egg,  
Cheddar, Spicy Mayo. Served with  
Hashbrowns.

## A la Carte

**Candied Bacon** ..... \$12

**One egg\*** ..... \$3

**Two eggs\*** ..... \$5

**Toast Choice** ..... \$3  
Brioche, Marbled Rye, Biscuit, English Muffin  
or Warm Tortilla.

**Side of Bacon, Sausage Patty or  
Ham** ..... \$7

**Sausage gravy** ..... \$5

**Pork Green Chili** ..... \$7

**Add avocado or guac** ..... \$4

**Seasoned Roasted Potatoes or  
Hashbrowns** ..... \$5

**One Biscuit with Gravy** ..... \$5

**Fresh Fruit** ..... \$5

\*These items may be cooked raw or undercooked based on your specification, or contain undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions