

HEALTHY START

SEASONAL SLICED FRUIT	V	18
YOGURT PARFAIT	D, G, N, V	18
whipped vanilla bean yogurt, blueberry compote, honeycomb, granola		
PASTRY CHEF’S BAKERY BASKET	G, D	24
STEEL CUT OATMEAL	V, D	17
bananas, raisins, brown sugar, choice of milk		
CHIA PUDDING	V, G, N	21
fresh berries, granola, coconut flakes, honeycomb		

CLASSICS

TRADITIONAL BREAKFAST*	G, D, L	27
choice of meat & toast		
two pasture-raised eggs any style, marble fingerling potatoes		
PASTURE-RAISED ROLLED OMELET*	D, L	25
wild mushrooms, spinach, pecorino romano cheese, chives, truffle sauce		
KNIFE ITALIAN BENEDICT*	G, D, V, L	28
choice of Neuske Canadian Bacon, house-smoked salmon, or spinach		
pasture-raised egg, sourdough english muffin, hollandaise, asparagus spears		

SIDES

BREAKFAST POTATO	G	8	TOAST	G, D	4
COLD SMOKED SALMON	12		CROISSANT	G, D	9
FRUIT CUP	V	10	AVOCADO	G	5
BREAKFAST MEAT		9			
choice of: pork sausage, chicken sausage, smoked bacon, turkey bacon, pancetta, ham					

CONTAINS: (G) Gluten (S) Shellfish (D) Dairy (V) Vegetarian (L) Local

SPECIALITIES

RICOTTA PANCAKES	G, D, N	24
blueberry compote, pistachio streusel, cinnamon, chantilly cream		
AVOCADO TOAST	G, D, N	23
add eggs any style + 6		
avocado, heirloom tomato, whipped burrata, cashews		
COLD SMOKED SALMON CIABATTA*	G, D	26
beef steak tomatoes, capers, cucumbers, red onions, arugula, ricotta		
BELGIUM WAFFLE	G, D, N	23
Le Must Canadian syrup, candied pecans, fresh berries, vanilla whipped cream		
BAKERY STYLE FRENCH TOAST	G, D	24
vanilla mascarpone, bourbon glaze, raspberries		

BEVERAGES

COFFEE	4	CAPPUCCINO	8
LATTE	8	ESPRESSO	8
ICED TEA	6	JUICE	7
COLD PRESS JUICE			12
FRESHLY SQUEEZED ORANGE JUICE			12
TEA & HERBAL INFUSIONS			8
Earl Grey, English Breakfast, Chamomile, Mint, or Green			

MORNING COCKTAILS

MIMOSA	15	BLOODY MARY	19
prosecco, orange juice		Tito’s, Filthy BM mix, lime	
AGRUMI	20		
Don Julio Blanco, llegal Mezcal, fresh lime, turmeric & kaffir lime leaf syrup, fresh grapefruit, soda			

The Ritz-Carlton Dallas, Las Colinas proudly partners with local farmers and fishermen to craft our menus, sourcing seafood exclusively from sustainable sources. We proudly serve sustainably sourced coffee and tea, aligned with the Rainforest Alliance, Fair Trade USA and USDA Organic standards. 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. A suggested 20% service charge will be added to all parties during breakfast and lunch. Prices exclude 8.25% tax



THE RITZ-CARLTON

DALLAS, LAS COLINAS