

Breakfast Menu



In the morning, enjoy a delicious and healthy breakfast with the best combinations of flavors and chef's suggestions

Daily from 8:00 am to 12:00 pm.

Sweet Temptations

Buttermilk Pancakes or Waffles

\$77.00 MXN

Banana – Pecan

Strawberry – Chocolat

Apple – Cinnamon

Blueberry

Cream Cheese French Toast

\$79.00 MXN

With raisins and cinnamon

Nutella French Toast Rolls

\$82.00 MXN

Chocolat – Banana

Strawberry – Thyme

Sweet Crepes

\$79.00 MXN

Strawberry, banana, apple cinnamon or blueberry with nutella, cream cheese, cottage cheese or jelly topped with pecans and your choice of chocolate or vanilla sauce

Sandwiches

Bacon and Egg Sandwich	\$110.00 MXN
On croissant, bagel or wheat bread, served with hashbrown and fresh fruit Scrambled eggs with ham, Gouda cheese and bacon	
Smoked Salmon Sandwich	\$135.00 MXN
On croissant, bagel or wheat bread, served with hashbrown and fresh fruit Fine herbed cream cheese, capers and red onion	
Spinach- Grilled Cheese Sandwich	\$110.00 MXN
On croissant, bagel or wheat bread, served with hashbrown and fresh fruit Cheese, spinach and bell pepper with fresh avocado	

Light Breakfast

Fresh Seasonal Fruit Bowl	\$65.00 MXN
With cottage cheese or plain yogurt and granola	
Strawberry and Cottage Cheese	\$79.00 MXN
Traditional Oatmeal	\$72.00 MXN
With Banana, Strawberry, Apple or Blueberry	
Continental Breakfast	\$110.00 MXN
Orange juice, fruit bowl, pastry or toast and coffee	

From the Farm

Omelets	\$82.00 MXN
Three ingredient omelet, served with hash brown and asparagus or creamy tomato sauce. Select your ingredients: Ham, Bacon, Link Sausage, Chorizo, Onion, Tomato, Spinach, Mushroom, Green Bell Pepper, Avocado, Gouda, Goat Cheese, American, Cheddar or Panela cheese.	
Denver Omelet	\$89.00 MXN
Cheese, mix bell peppers, onion and ham served with crispy hash brown	

Florentine Omelet	\$89.00 MXN
Spinach, onion, bell pepper and wild mushroom with Hollandaise sauce	
Shrimp and Cheese Omelet	\$110.00 MXN
Served with grilled pineapple and chili mulata sauce	
Smoked Salmon- Asparagus Frittata	\$110.00 MXN
Served with mix greens salad and creamy dill sauce	
Egg White Frittata	\$95.00 MXN
Zucchini, spinach, mushroom and cheese, served with fresh fruit	
Two Eggs Any Style	\$72.00 MXN
Fried, Rancheros, Mexicana, Chorizo, Albañil or Scrambled served with refried beans	
Sopes with Poached Eggs	\$89.00 MXN
With green and red sauce, sour cream, cheese, onion and cilantro	
River Cafe Eggs	\$95.00 MXN
Two eggs fried or poached over black forest ham and smoked pork loin with ranchero sauce au gratin	
Eggs Benedict	\$95.00 MXN
Toasted English muffin, with Canadian ham and Hollandaise sauce	
Egg Mestizo Style	\$89.00 MXN
Poached, over a tostada with Poblano pepper au gratin covered with ranchero sauce	
Eggs Motuleños Style	\$85.00 MXN
Fried eggs over bean spread tortilla with tomato sauce, ham and peas	

Traditional Breakfast

Natural Chilaquiles	\$69.00 MXN
In red or green sauce with Ranchero cheese, sour cream and refried beans	
With Chicharrón Sauce, Chicken or (2) Eggs.	

Chilaquiles “Caseros”	\$82.00 MXN
Mexican style eggs with tortillas chips served refried beans and Panela cheese	
Chicken Enchiladas	\$85.00 MXN
Green or red sauce au gratin	
Chicken Sopes	\$89.00 MXN
With refried beans, lettuce, ranchero sauce, cheese, sour cream and tomato	
Scrambled Egg Burrito	\$85.00 MXN
Mexican style with ham or sausage, served with refried beans and Poblano sauce	
Machaca	\$95.00 MXN
Shredded beef, scrambled eggs, Poblano pepper served with refried beans	
Quesadillas (3)	\$82.00 MXN
Poblano pepper, mushrooms, chorizo or chicharrón with refried beans and salsa	
Chicken or Chicharrón Enfrijoladas	\$95.00 MXN
Corn tortilla covered with black bean sauce with avocado and Panela cheese	
Chicharrón in Sauce	\$89.00 MXN
Served with refried beans, Panela cheese and avocado	
Tenderloin Beef Strips	\$99.00 MXN
In chipotle-cilantro sauce with refried beans, avocado and Panela cheese	
Steak and Eggs	\$119.00 MXN
Grilled Arrachera with two eggs, chilaquiles and refried beans	