



CINNABAR

MUSIC • FOOD • SPIRITS

Executive Chef Scott Sniggs • Executive Sous Chef Aric Glanville

PLATED BRUNCH

Saturday and Sunday • 8:30am - 11:30am

Brunch served with fried yukon gold potatoes and a fresh baked pastry basket

**HOUSE SMOKED SALMON
EGGS BENEDICT \$16**
with hollandaise sauce

CLASSIC EGGS BENEDICT \$14
with brown sugar cured ham and hollandaise sauce

HAM & CHEESE OMELET \$14
with brown sugar cured ham and gouda cheese

VEGETERIAN OMELET \$14
with roma tomato, mushroom, green onion, bell peppers

BRÛLÉED BRIOCHE FRENCH TOAST \$14
with bourbon caramel sauce and bananas,
served with two strips of bacon

NEW YORK STEAK AND EGGS \$18

SMOKED BRISKET HASH \$15

FRESH PASTRY BASKET \$7

Parties of 6 or more will be subject to an 18% service charge
No separate checks.



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BRUNCH BEVERAGES

Specialty coffee drinks start at 8:30 am • Alcohol service begins at 10:30 am

CINNABAR BLOODY MARY \$10

Svedka Vodka, house mix, stuffed olives, pickled asparagus

BERRY FRENCH 75 \$12

Hennessy Black, strawberry simple syrup, fresh lemon, Ruffino Prosecco

BASIN HOPPA' \$10

Don Q Coco Rum, coffee and mint liqueur, hot cocoa, whipped cream

HEAVENLY COFFEE \$10

Pour over of your choice served with Five Wives Heavenly Vodka,
coffee liqueur, chocolate agave

MEXICAN HOT COCOA \$10

Peligroso Tequila, cinnamon, coffee liqueur, hot cocoa, marshmallow, dark chocolate

COFFEE \$8

pour over or french press, serves 2 cups, choose from the following:

PAPUA NEW GUINEA

Bright and delicate acidity with a light and refined wine like body

SUMATRA MANDHELING

Sweet syrupy body, low acidity with earthy flavors

GUATEMALAN

Mild body with chocolate and berry tones

SNOWBASIN BLEND

Snowbasin's signature blend served on the mountain since 2013

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