



BREAKFAST

7:00am to 11:00am

AMERICAN BREAKFAST BUFFET	25	CONTINENTAL BREAKFAST BUFFET	18
Unlimited breakfast buffet includes soft scrambled eggs, chicken sausage, applewood bacon, hot oatmeal, seasonal fruit and yogurt, assorted cereals and milk, granola, pastries, toast and bagels. Served with choice of juice, coffee, hot tea or hot chocolate		Includes seasonal fruit and yogurt, assorted cereals and milk, granola, pastries, toast and bagels. Served with choice of juice, coffee, hot tea or hot chocolate.	
COLD CEREAL	8	BUTTERMILK PANCAKES	14
Choice of Raisin Bran, Cheerios, Special K, or Mini Wheat with whole, skim, or almond milk.		Whipped cream, maple syrup and fresh berries	
SMOKED SALMON	15	EGGS BENEDICT	16
Cream cheese, capers, red onion and tomato choice of plain or everything bagel		Toasted brioche, soft poached egg, country ham	
BRIOCHE FRENCH TOAST	15	2 EGGS ANY STYLE	14
Maple syrup and butter, choice of chicken sausage or bacon		Cooked the way you like Home style potatoes and toast choice of chicken sausage or applewood bacon	
2 EGG OMELET	15	STEAK* AND EGGS	26
Choose any three of the following: Country ham, mushrooms, sautéed onions, tomato, spinach, cheddar or swiss cheese served with home style potatoes and toast		New York strip, 2 eggs any style, home style potatoes	
SIDES		BEVERAGES	
APPLEWOOD SMOKED BACON	5	COFFEE	
CHICKEN & APPLE SAUSAGE	5	Whole, non-fat and almond milk available	
HOMEMADE GRANOLA	5	DOUBLE ESPRESSO	5
HOME STYLE POTATOS	5	AMERICANO	3.5
BREADS	4	MACCHIATO	4
Choice of one of the following: white or wheat toast plain or everything bagel plain or chocolate croissant		LATTE	4.5
		CAPPUCCINO	4.5
		TAZO ASSORTED TEAS	4
		Earl Grey, Mint, Chamomile, Chai, Zen, English Breakfast	
		HOT CHOCOLATE	5
		ALL JUICES	4
		Orange, Cranberry, Grapefruit Apple or Tomato	

6261 Collins Ave, (at 63rd street), Miami Beach, FL 33140 www.hiltonmiamibeach.com
 18% suggested gratuity is added for your convenience. 20% gratuity will be added to parties of 10 or more.
 Please inform your server of any food allergies.

*Consuming raw or under-cooked items may increase your risk of food borne illness.

Executive Chef, Tim Rowland : Chef de Cuisine, Shane Weagly