

BREAKFAST

STARTERS

- Steel Cut Oatmeal**
Brown sugar, golden raisins 6.95
- Classic Parfait**
Vanilla yogurt, granola, organic honey, fresh berries. . . . 8.25
- Blueberry Muffin**
Made fresh daily 3.00

HOT OFF THE GRIDDLE

- French Toast**
Whipped butter, warm maple syrup, powdered sugar ... 8.95
- Griddle Cakes**
Whipped butter, warm maple syrup, powdered sugar ... 8.95

CAMPFIRE FAVORITES

- Sunrise Breakfast***
Two eggs any way, house potatoes, bacon or sausage,
choice of toast 10.50
- Bagel Sandwich***
Grilled tomatoes, two fried eggs, cheddar cheese,
fresh fruit. 9.25
- Hole-in-the-Wall Breakfast Platter***
Two fried eggs, smoked brisket, potato hash topped
with red chile hollandaise, and pancakes. 12.95

LEGENDARY 3-EGG OMELETS

- Southwestern***
Sausage, ham, jalapeños, pepper jack cheese,
choice of toast 9.95
- Tombstone***
Grilled ham, bacon, roasted onion, peppers,
American cheese, choice of toast. 10.50
- The Cowboy***
Smoked brisket, potatoes, caramelized onions,
cheddar cheese, choice of toast 10.25
- The Cowgirl***
Egg whites, spinach, mushroom,
monterey jack cheese, choice of toast 9.25

ALL DAY

BACKYARD BITES

- Sweet Pickin's Sampler**
Rib bites, chicken wings, onion rings,
smoked chicken quesadilla 15.95
- Chicken Wings**
Naked, BBQ or buffalo-style 9.25
- Spinach & Artichoke Dip**
Warm tri-colored corn tortilla chips. 10.25
- Down-Home Cornbread Skillet**
Fresh from the oven with sweet maple butter. 7.50
- BBQ Chicken Nachos**
Tequila-soaked black bean salsa,
three cheese jalapeño fondue, hand crushed
guacamole, chipotle sour cream 7.95

SOUPS

- Smokehouse Chili** 7.95
- Bacon & Roasted Tomato Soup** 7.95

GRILLMASTER SALADS

- Smoked Brisket Salad**
Black bean salsa, fried tortilla strips,
cheddar cheese, horseradish dressing 13.95
- BBQ Chicken Salad**
Tomatoes, cucumbers, sweet onion, shoestring
potatoes, poblano pepper dressing 12.50



**Hibiscus, Raspberry,
Peach, Blackberry**

FROM THE SMOKEHOUSE

~ SANDWICHES ~

- Bacon Cheddar Melt**
French bread, applewood-smoked
bacon, cheddar and American cheeses 9.25
- Hole-in-the-Wall Burger***
Cheddar and pepper jack cheeses, bacon,
BBQ sauce 10.50
- Tombstone Chicken**
Grilled BBQ spice chicken, chipotle mayo 9.75
- 8-Hour Smoked BBQ Pulled Pork**
Jalapeño coleslaw 9.95

~ ENTRÉES ~

- Old Kettle-Smoked Brisket Platter**
Smoked for 14 hours and covered in our Arizona
Nights BBQ sauce 12.25
- Mama's Cornmeal-Crusted Catfish***
Spicy tartar sauce and fresh lemon. 13.95
- Smoked Half Chicken**
Smoked in the Old Kettle and roasted to perfection ... 16.25
- Hole-in-the-Wall Baby Back Ribs**
Smoked and basted with our Arizona Nights BBQ sauce
Full 30.00 Half 16.00
- Grilled New York Strip Loin**
Lightly seasoned, flame-broiled to your liking 24.00

Backyard Feast

Served family-style
House salad, smoked chicken, BBQ ribs,
kettle-smoked brisket, choice of two sides
(minimum 2 guests)
26.00 per person



**Cream Soda
Black Cherry Soda
IBC Root Beer
\$5.00**

DESSERT

Caramel Apple Pie

Deep dish with a shortbread crust 6.00
 - a la mode 2.00

Home-Style Cheesecake

Whipped cream and berry sauce 7.00

Seven Layer Carrot Cake

..... 7.00

Outrageous Fudge Sundae

Cookie brownie, ice cream and hot fudge 9.00

Make Yer Own S'mores

We bring the campfire to yer table - marshmallows, chocolate bars and graham crackers 10.00

- HISTORY -

Hole-in-the-Wall was built by hand in the 1940s and lived as the Cactus Rock Lodge, a 14-room lodge and dude ranch. Equipped with a family-style dining room and riding stables, it was a favorite getaway for ranch hands and mercury miners from the nearby Phoenix Mountains. After World War II, prices plummeted and many mines were forced to shut down. Eventually, the Cactus Rock Lodge closed its doors as well.

Abandoned throughout the '60s and early '70s, the Cactus Rock Lodge was purchased by Gosnell Development Corp., developers of the Pointe Resorts. In converting the historic building to the Hole-in-the-Wall Eatin' and Drinkin' Place, Gosnell wanted to maintain as much Old West atmosphere as possible. The present dining room and saloon is in the Lodge's original dining/living room. Many other original relics remain, including the stone hearth fireplace, BBQ pit and rock from the mines. The renovated and restored restaurant opened in 1976, just one year before the resort.

Serving mouthwaterin' BBQ in a secluded setting overlooking the waterfalls of the River Ranch - ideal for special events and gatherings.

*Food items are cooked to order. Consuming raw or undercooked meats, seafood or eggs may increase your risk of foodborne illness.

18% gratuity will be added to all parties of 6 or more.

Menu items and prices are subject to change.

Low & Slow BBQ TO-GO



602-870-1977

LOCATED AT:

POINTE HILTON SQUAW PEAK RESORT
 7677 N. 16TH STREET • PHOENIX, AZ 85020

www.pointehiltonsquawpeak.com

