

IN ROOM DINING MENU

PLEASE DIAL #1002

Breakfast Mon-Sat 7am-11am Sun 8am-12pm Dinner Daily 5pm-9pm

BREAKFAST

CRÈME BRÛLÉE FRENCH TOAST 18

whipped ricotta, berry compote, bourbon-candied pecans, maple syrup

HUEVOS RANCHEROS 18

two eggs, corn tortillas, black beans, breakfast potatoes, cotija, cheddar and jack cheese, crema, choice of red or green chile

AMERICAN BREAKFAST 18

two eggs your style, bacon, sausage or avocado, breakfast potatoes, choice of toast

BREAKFAST BURRITO 18

scrambled eggs, choice of bacon or sausage, breakfast potatoes, cheddar and jack cheese, cotija, crema, lettuce, tomato, choice of red or green chile, smothered or handheld

HARVEST TOAST 27

whole grain toast, smoked salmon, capers, herbed ricotta, roasted beets, roasted butternut squash, onion, extra virgin olive oil, local honey-tomato jam

GREEK YOGURT PARFAIT 15

house-made granola, fresh berries, berry compote

PIÑON BUTTERMILK PANCAKES 22

macerated berries, bacon or sausage, maple syrup

EL MONTE OMELETE 18

fresh tomatoes, asparagus, baby kale, piquillo peppers, feta, breakfast potatoes

SUNRISE POWER BOWL 17

blue corn atole, tri-colored quinoa, house-made granola, super seeds, fresh berries, almond milk, brown sugar

SIDES & BEVERAGES

FRESH PASTRY OR MUFFIN 6

SIDE OF FRUIT 9

LARGE COFFEE 6

LATTE 9

LARGE ORANGE JUICE 8

VITAL GREEN TONIC 10

MIMOSA 14

BLOODY MARY 14

DINNER

STARTERS & SMALL PLATES

CAST IRON CORNBREAD 14

cultured chimayó red chile-honey butter

CHEESE PLATE 27

three chef selected cheeses, house-made jam, nuts, crackers and crostini

HOT WINGS 18

house-made buffalo hot honey sauce, creamy herb dip, carrots

MEDITERRANEAN HUMMUS PLATE 18

grilled naan, lemon, quinoa tabbouleh salad, greek olive mix, extra virgin olive oil

ROASTED BEET SALAD 18

fresh baby greens, local goat cheese, roasted beets, tamari candied pecans, citrus vinaigrette

KALE CAESAR SALAD 17

kale, broken sourdough croutons, house-made caesar dressing, pecorino romano
add grilled chicken 7

HOUSE-MADE RICOTTA AND MORTADELLA 24

local cherry and bourbon honey, olives, pistachio paste, evoo, grilled bread, spanish ash salt

CARNE ASADA TACOS 19

three blue corn tortilla tacos, carne asada, guacamole, oaxaca and manchego cheese, onions, cilantro, cotija, house-made hot sauce

Dinner Continues on Other Side

* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

ALL ROOM SERVICE ORDERS INCUR A 23% SERVICE FEE & \$3 DELIVERY CHARGE

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ENTRÉES

RED CHILE ROASTED MEYERS RANCH BEEF TENDERLOIN 58

bacon-roasted corn and potato hash, grilled asparagus, cowboy butter, merlot demi-glace, blue corn onion strings

HERBED CHICKEN MARSALA 38

mushrooms, whipped chive-mascarpone potatoes, wilted greens, orange glazed carrots

BLOOD ORANGE GLAZED DUCK BREAST 44

butternut squash-brie purée, quinoa pilaf, roasted root vegetables, apricot orchard chutney

TROUT ALMONDINE 39

lemon-caper beurre blanc, creamy parmesan polenta, sage, toasted almonds, broccolini

HATCH CHILE RELLENO 37

anasazi beans, wild mushroom quinoa pilaf, oaxaca cheese, chimayó red chile sauce, mole-huitlacoche crema, cotija, heirloom tomato pico de gallo

CRISPY CHICKEN CLUB WRAP 25

flour tortilla, bacon, avocado, tomato, kale, creamy herb dressing, cheddar and jack cheese, house-cut french fries

BACON GREEN CHILE CHEESEBURGER 25

brioche bun, smoked red chile and dijon aioli, applewood smoked bacon, cheddar cheese, house-made pickles, lettuce, tomato, onion
add chile relleno 10

DESSERTS

SEASONAL DESSERT SPECIAL 12

FOR YOUR BEST FRIEND

BARCUTERIE PLATTER 27

roasted squash du jour, unseasoned wagyu patty cooked to order, fresh organic blueberries, organic peanut butter

COCKTAILS

SUNSET MARGARITA 17

teremano reposado, grand marnier, prickly pear juice, orange juice, lime juice, agave

LIQUOR

price per shot

VODKA red river silver (local) 15

GIN vara (local) 12

BOURBON amador cabernet bourbon 15

WHISKEY high west american prairie (heritage single barrel) 16

SCOTCH glenkinchie 10 yr 20

TEQUILA el tesoro reposado (heritage single barrel) 16

VINO

PROSECCO canella valdobbiadene, veneto, italy 187ml 15

CHARDONNAY robert mondavi private selection, california 10 glass | 38 bottle

CABERNET robert mondavi private selection, california 10 glass | 38 bottle

CERVEZA

DRAFT BEER (seasonal)

ask your server or bartender for current selections

DOMESTIC

budweiser 6 | bud light 6 | coors light 6

IMPORT

dos xx lager 7 | modelo especial 7 | modelo negra 7

NON-ALCOHOLIC

gruvi sparkling rosé 187ml 13 | gruvi juicy ipa 13

BEVERAGES

rishi hot tea 4

tea.o.graphy hot tea 6

hot chocolate 6

espresso regular or decaf 4

aroma coffee french press 15

iced tea 4

sanpellegrino 6 | 12

acqua panna 6

soda 4

coca-cola | diet coke | dr. pepper

sprite | ginger ale

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