

# 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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*Dinner Continued*

## 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** amator 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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