

# IN ROOM DINING MENU

PLEASE DIAL #1002

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

## BREAKFAST

### CRÈME BRÛLÉE FRENCH TOAST 17

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

### HUEVOS RANCHEROS 17

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

### AMERICAN BREAKFAST 17

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

### BREAKFAST BURRITO 17

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

### AUTUMN HARVEST BOWL 22

all-natural green chile turkey sausage, tri-colored potato hash, peppers, onions, baby kale, avocado, pumpkin seeds, farm fresh egg cooked to your preference

### GREEK YOGURT PARFAIT 15

house-made granola, fresh berries, berry compote

### PIÑON BUTTERMILK PANCAKES 19

macerated berries, bacon or sausage, maple syrup

### EL MONTE OMELETE 18

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

### STEEL CUT OATS 14

fresh berries, super seeds, house-made granola

## SIDES & BEVERAGES

Fresh Pastry or Muffin 6

Side of Fruit 9

Large Coffee 5

Latte 8

Large Orange Juice 8

Vital Green Tonic 10

Mimosa 14

Bloody Mary 14

## DINNER

### STARTERS & SMALL PLATES

#### SOUP DU JOUR 10

#### GOAT CHEESE AND GRILLED ARTICHOKE HEART FLATBREAD 19

asparagus, basil, tomatoes, lemon, olive oil, pecorino romano

#### FRUIT AND CHEESE PLATE 29

nuts, seasonal jam, bread, crackers

#### FRESH BAKED SOURDOUGH 8

garlic confit, cultured butter, red sea salt

#### MEDITERRANEAN HUMMUS PLATE 18

grilled naan, quinoa tabbouleh salad, greek olive mix, lemon, evoo

#### WEDGE SALAD 15

iceberg lettuce, bacon, heirloom cherry tomatoes, blue cheese

#### BABY KALE CAESAR SALAD 15

baby kale, broken sourdough croutons, house-made caesar dressing, pecorino romano

#### BLT SLIDERS 19

house miso braised pork belly, pickled carrots, avocado, tomato, lettuce, pesto aioli

*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

### WAGYU NEW MEXICO BURGER 36

house smoked berkshire pork belly, muenster, american, blue corn tempura battered hatch green chile, chipotle yum yum sauce, onions, lettuce, tomato, sesame brioche bun, house cut french fries

### STEAK FRITES 42

8oz flat iron steak, chimichurri, pesto aioli, house cut french fries

### CAST IRON SEARED FILET MIGNON 49

7oz filet, winter squash "butter", port wine and chimayó red chile demi-glace, blue corn onion rings, seasonal veggie

### PAN SEARED RAINBOW TROUT 39

green curry broth, quinoa pilaf, peppers, kimchi-carrot salad

### SAUTÉED SHRIMP PAPPARDELLE 42

saffron butter sauce, edamame, piquillo peppers, spinach, roasted corn, parmigiano reggiano

### WILD MUSHROOM QUINOA RELLENOS 36

chimayó red chile, mole verde, oaxaca cheese, three sisters waffle

## DESSERTS

Ask for our seasonal dessert 12

## COCKTAILS

### SUNSET MARGARITA 15

Mi Campo Reposado, Grand Marnier, Prickly Pear Juice, Orange Juice, Lime Juice, Agave

### BLACK MANHATTAN 17

Basil Hayden's Bourbon, Antica, Averna, Walnut Bitters

## LIQUOR

*Price per shot*

VODKA Belvedere 15

GIN Nikle Gin (Local) 12

BOURBON Amador Cabernet Bourbon 15

WHISKEY High West American Prairie 16

SCOTCH Glenkinchie 10 Yr 20

TEQUILA Condigo 1530 Blanco Rosa 20

## VINO

PROSECCO Canella Valdobbiadene, Veneto, Italy 187ml 15

CHARDONNAY Chateau Souverain, California 10 glass | 40 bottle

CABERNET Chateau Souverain, California 10 glass | 40 bottle

## CERVEZA

### DRAFT BEER 7

(Seasonal)

Paxton's Lager | Santa Fe Brewing 7K IPA | Tractor Brewing Blood Orange Cider

### DOMESTIC 6

Budweiser | Bud Light | Coors Light

### IMPORT 8

Dos XX Lager | Modelo Especial | Modelo Negra

## NON-ALCOHOLIC

Gruvi Sparkling Rosé 187ml 13

Gruvi Juicy IPA 13

## BEVERAGES

Tazo Hot Tea 4

Iced Tea 4

Hot Chocolate 6

Sanpellegrino or Acqua Panna 9

Espresso Regular or Decaf 4

Soda 4

Aroma Coffee French Press 8 | 15  
Small Serves One | Large Serves Two

Coca-Cola | Diet Coke | Dr. Pepper  
Sprite | Ginger Ale

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