



# IN-ROOM DINING

## IN-ROOM DINING MENU

PLEASE DIAL #146 TO PLACE ORDER

**Breakfast is available daily from 7am - 11am**

### BREAKFAST

AGAVE BREAKFAST	15
Choice of Two Eggs   Bacon or Sausage   Papas a la Plancha	
EGGS BENEDICT	18
Spiced Pork Sausage   Choice Of Two Eggs   English Muffin   Sliced Tomato Arugula   Chives   Green Chile Hollandaise   Papas a la Plancha	
BREAKFAST BURRITO	16
Scrambled Eggs   Choice of Meat   Papas a la Plancha   Oaxaca Cheese Choice of Red or Green Chile, Smothered	
BUTTERMILK PANCAKES	15
Roasted Piñon   Seasonal Berries   Honey-Orange Butter Chantilly Cream   Maple Syrup   Choice of Bacon or Sausage	
OATMEAL	13
Honey   Seasonal Berries   Dried Apricots   Toasted Pumpkin Seeds Chia Seeds	
YOGURT PARFAIT	12
House-Made Granola   Seasonal Berries   Vanilla Greek Yogurt Lime Zested Honey   Chia Seeds	
SLICED FRUIT PLATE	8
Seasonal Fruit and Seasonal Berries   Lime Zested Honey   Chia Seeds	

### SIDES

Two Eggs	4	Flour Tortilla	3
Chorizo	4	Corn Tortilla	3
Bacon	5	Papas a la Plancha	6
Sausage	5	Refried Beans	5
Avocado	4	Green Chile	2
Chef's Selection Sliced Toast	3	Red Chile	2

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### SALADS

Add Chicken 6 | Shrimp 12 | Steak 15

AGAVE HOUSE SALAD	16
Heritage Mixed Greens   Avocado   Heirloom Tomato   Green Chile Black Beans   Carrots   Pickled Red Onion   Cucumber Radish   Green Goddess Dressing	
LITTLE GEM SALAD	18
Grilled Corn   Red Onion   Heirloom Tomato   Roasted Pepitas   Parmigiano Reggiano   Red Chile Herbed Crouton Crumb   Ancho Caesar Dressing	
GRILLED ELOTE ESQUITE	15
Arugula   Avocado   Pickled Red Onion   Cotija   Chive   Red Chile Oil   Tortilla Chips	

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

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## LIGHTER FARE

SALSA TRIO	15
Roasted Tomato Salsa   Salsa Aguacate   Pico De Gallo   Tortilla Chips	
QUESADILLA	15
Caramelized Onion & Grilled Jalapeño   Oaxaca Cheese Salsa Aguacate   Pico De Gallo   Lime Crema	
AL PASTOR EMPANADAS	15
Slow Braised Pork   Oaxaca Cheese   Caramelized Onions   Pickled Onions Radish   Cilantro   Habanero-Pineapple Jam	
CHORIZO CHEESE FUNDIDO	19
Flour Tortilla Chips   Corn Tortilla Chips   Grilled Tomato Herbed Bread Crumb   Chives	
GREEN CHILE AGUACHILE	16
Jumbo Shrimp   Avocado   Red Onion   Watermelon Radish Cucumber   Cilantro   Corn Chips   Sesame Seed	
RED CHILE STICKY WINGS	16
Half Dozen Fried and Sauced Wings   Celery & Carrots   Ranch	
FLAUTAS	18
Marinated Shredded Beef   Roasted Tomato Salsa   Salsa Aguacate   Lime Crema	
CHEF'S CHARCUTERIE BOARD	30
Assorted Meats & Local Cheeses   Cornichon   Marinated Olives Fig Jam   Crackers & Chips	

## ENTRÉES

AGAVE BURGER (8OZ)	22
Chopped Hatch Green Chile   Cheddar   Grilled Onions Sliced Tomato   Bibb Lettuce   Chef's Sauce   French Fries	
BRAISED PORK PASTA	34
Pappardelle   Wild Mushroom   Parmigiano Reggiano   Pipian Sauce Herbed Bread Crumble   Chives	
MARINATED GRILLED STEAK FAJITAS	38
Sautéed Onions & Peppers   Achiotte Spanish Rice   Charro Beans Corn Tortilla   Guacamole   Sour Cream   Salsa	
SLOW-BRAISED HALF CHICKEN	35
Salsa Verde   Stewed Pinto Beans   Achiotte Spanish Rice   Radish   Cilantro	
PAN-SEARED SEA BASS	40
Grilled Corn Risotto   Broccolini   Sesame Seed-Parmesan Crisp Red Chile Oil   Chive	
CORN-DUSTED RUBY RED TROUT	33
Cilantro Rice   Corn & Black Bean Salsa   Red Chile Romesco Watermelon Radish Cilantro	
GRILLED SUMMER SQUASH	28
Roasted Red Pepper   Roasted Corn   Garlic   Mushroom   Tri-Color Quinoa Spinach   Pickled Red Onion   Arugula   Red Chile Mole Sauce	

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### DESSERTS

LAVENDER & LEMON CRÈME BRÛLÉE	12
Chantilly Cream   Roasted Piñon	
RED CHILE-CHOCOLATE PIÑON BUNDT CAKE	14
Chantilly Cream   Vanilla Bean Ice Cream   Salted Caramel	
TRES LECHES	14
Chantilly Cream   Agave-Lime Marinated Berries	
MANGO SORBET	10
Agave-Lime Marinated Berries   Mint	

### WINE BY THE GLASS/BOTTLE 4PM-9PM

#### SPARKLING

Brut   Gruet   New Mexico	12/48
Brut Rosé   Gruet   New Mexico	14/48
Cava   Campo Viejo   Spain	10/38

#### BLANCO

Rosé   Daou   Paso Robles, California	13/50
Chardonnay   Robert Mondavi Private Select 2020   California	10/38
Chardonnay   Antica 2018   Napa Valley, California	16/64
Pinot Grigio   Ruffino 2019   Italy	10/38
Albariño   Martín Códax 2020   Spain	11/42
Riesling   Chateau Ste Michelle NV   Columbia Valley, Washington	10/38

#### ROJO

Pinot Noir   Seaglass 2019   Santa Barbara, California	10/38
Pinot Noir   Benton Lane   Willamette Valley, California	16/64
Cabernet Sauvignon   Decoy   Napa Valley, California	15/56
Cabernet Sauvignon   Robert Mondavi Private Select 2019   California	10/38
Malbec   Nieto Senetiner   Mendoza, Argentina	10/38
Merlot   Napa Cellars   Napa Valley, California	15/58

### BEER

BOTTLES/CANS	6
DOMESTIC/IMPORT & LOCAL	7
Angry Orchard   Blue Moon   Bud Light   Budweiser	
Coors Light   Corona   Dos XX Lager   Michelob Ultra	
Miller Light   Modelo Negra   Modelo Especial	
Sierra Nevada Pale Ale	
Non-Alcoholic-Heineken 00	
SODA	5
Coca-Cola   Diet Coke   Dr. Pepper	
Sprite   Ginger Ale	
PERRIER WATER	5
ACQUA PANNA	5

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