



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

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

All Room service orders incur a 20% service & \$3 delivery charge

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Dinner is available 4pm-9pm Tuesday through Saturday.

LIGHTER FARE

CORNBREAD	12
Red Chile Butter Green Chile Butter	
GRILLED MARINATED ARTICHOKE	18
Parsley Pistachio Greek Yogurt Olive Oil Breadcrumbs	
GRILLED SHRIMP	26
Romesco Sauce Grilled Lemon Crispy Potato Wedges	
CITRUS & FENNEL CHOP	22
Frisée & Kale Grapefruit Supremes Radish Feta	
Pomegranate Roasted Beets Cucumber	
Balsamic & Mandarin Vinaigrette	
SOLYMAR CAESAR	18
Little Gem Romaine Shaved Parmigiano Reggiano	
Grilled Lemon Crostini Smoked Paprika	
Anchovy Citronette	
Add: Grilled Shrimp 12 Filet Medallions 18 Grilled Chicken Breast 10	

ENTRÉES

GRILLED BRANZINO	46
Olive Oil Parsley Grilled Lemon	
<i>Pairing: Muscadet, Marc Bredif, Loire, France 15</i>	
SEARED HALIBUT	48
Orange Caper Beurre Blanc Foraged Mushroom	
Charred Baby Bok Choy	
<i>Pairing: Chardonnay, Antinori Bramito, Umbria, Italy 16</i>	
GRILLED SWORDFISH	42
Kalamata Capers Garlic Tomato Crispy Potato Wedges	
<i>Pairing: Sauvignon Blanc, Wairau River, Marlborough, New Zealand 12</i>	
7OZ GRILLED FILET MIGNON	50
Ancho Demi-Glace Poblano Potato Mousse	
<i>Pairing: Rioja Reserva, Marqués de Riscal, Rioja DOC, Spain 16</i>	
FIRE ROASTED CORNISH HALF HEN	22
Baby Carrots Mushroom Cream Sauce	
<i>Pairing: Côtes du Rhône, Delas Frères, Rhône, France 14</i>	
HERBED RISOTTO	28
Fire Roasted Heirloom Tomatoes Sweet Basil Pesto	
Sautéed Broccolini	
<i>Pairing: Falanghina, Feudi di San Gregorio, Campania, Italy 13</i>	

SIDES

Corn Flan	14	Poblano Potato Mousse	12
Grilled Asparagus	12	Calabacitas	9
Crispy Potato Wedges	11	Sautéed Broccolini	10

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DESSERTS

LEMON AMARETTO TART 12

Toasted Piñon Graham Cracker Crust | Toasted Meringue | Mint Gelée

Pairing: Vin Santo dei Barbi del Chianti 12

PIÑON & HONEY CHEESECAKE 12

Chantilly Cream | Vanilla Wafer

Pairing: Cockburn's Fine Tawny Port 14

OLIVE OIL BUNDT CAKE 13

Chantilly Cream | Seasonal Berries | Mint

Pairing: Santa Julia Tardío Late Harvest Torrontés 12

SEASONAL TRI-COLOR SORBET 11

Marinated Seasonal Berries | Mint

Paolo Saracco Moscato d'Asti 11

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

ROSÉ

Rosé | Fleur de Prairie | Languadoc, France 11/44

BLANCO

White Blend | Conundrum White by Caymus | California 10/38

Sauvignon Blanc | Wairau River | Marlborough, New Zealand 12/48

Falanghina | Feudi Di San Gregorio | Campania, Italy 13/50

Muscadet | Marc Bredif | Loire, France 15/56

Chardonnay | Antinori Bramito | Umbria, Italy 16/64

ROJO

Red Blend | Conundrum Red By Caymus | California 10/38

Malbec | Nieto Senetiner | Mendoza, Argentina 10/38

Côtes Du Rhône | Delas Frères | Rhône, France 14/52

Rioja Reserva | Marqués de Riscal | Rioja DOC, Spain 16/64

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

VERDE COLD-PRESSED JUICES 9

Spring Green | *Spinach, Kale, Parsley, Apple, Orange, Pineapple, and Cucumber Juice*

Immune Booster | *Ginger, Turmeric, Pineapple, and Orange Juice*

Ruby Cleanse | *Cucumber, Celery, Beet, Apple, and Wheatgrass Juice*

TEA BY RISHI 5

Earl Grey | English Breakfast | Yuzu Peach Green | Chamomile Medley

Blueberry Hibiscus

Local Honey 1

Cream, Milk, Oat, Almond, Soy

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