



INN and SPA
at LORETTO
SANTA FE

IN-ROOM
DINING

IN-ROOM DINING MENU

Please Dial 2525 to Place Order

Breakfast 7am-11am

BREAKFAST

EGGS, OMELETTES, AND BENEDICT

HEALTHY OMELETTE 20

Egg Whites, Peppers, Tomatoes, Spinach, Feta Cheese

BUILD YOUR OWN OMELETTE 19

Onions | Mushrooms | Peppers | Tomatoes

Ham | Applewood-Smoked Bacon | Turkey Sausage

Cheddar | Feta | Cheddar Jack

AVOCADO TOAST BLT 18

Multigrain Toast | Crushed Avocado | Heirloom Tomato

Applewood-Smoked Bacon | Watercress | Poached Egg

HUEVOS RANCHEROS 18

Crispy Corn Tortilla | Pork Charro Beans

Cotija Cheese | New Mexico Green Chile or Red Chile

LUMINARIA BENEDICT 20

Poached Eggs | Canadian Bacon

Adobo Hollandaise | Toasted English Muffin

SPECIALTIES

PATIO BURRITO

Smothered or Handheld 17

Eggs | Potatoes | Cheddar Cheese

Choice of Applewood-Smoked Bacon, Turkey Sausage, or Pork Sausage

House-made Green Chile or Red Chile

BUTTERMILK PANCAKES 16

Berry Compote | Maple Syrup | Powdered Sugar

Substitute Blue Corn Pancakes +2

SIDES

Applewood Smoked Bacon 5

Two Eggs Your Style 6

Toast or Flour Tortilla 5

Home Fries 6

Charro Beans 5

Steel Cut Oats 10

Yogurt Parfait 12

Cereal 5

Honey Nut Cheerios | Corn Flakes | Fruit Loops | Raisin Bran

Choice of Milk: Regular, 2%, Soy or Almond

BEVERAGES

Coffee, Regular or Decaf

Small Pot 9 Large Pot 13

Artisan Teas 4

Orange, Grapefruit, Cranberry, Pineapple, or Tomato Juice 5

Milk, Chocolate Milk 4

KIDS' BREAKFAST

KIDS' SCRAMBLE 16

Smoked Bacon | With Choice of Toast

FRENCH TOAST 16

Brown Sugar Butter | Maple Syrup | Smoked Bacon

FRUIT BOWL 16

Vanilla Yogurt

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All room service orders incur a \$3 delivery charge

IN-ROOM DINING MENU

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Dining 12pm-9pm

STARTERS

SOUP DU JOUR		12
CHIPS & DIP		12
Salsa Verde Salsa Roja Tortilla Chips Add Guacamole + 6		
COCONUT SHRIMP		16
Spicy Ranch		
LORETTO OLD TRAIL TACOS		
All Tacos Served With Warm Tortilla, Guacamole, Red Cabbage, Roasted Corn Slaw Choice of Salsa Roja or Verde Chipotle Aioli		
Chicken Asado	16	Grouper 18
Lobster	24	Vegetable 16
CRISPY CHICKEN TENDERS		16
BBQ & Honey Mustard Dipping Sauces		
CRISPY CHICKEN WINGS		18
Choice of Sauces: Buffalo Smoky BBQ Sweet Chili		
CAESAR SALAD		18
Artisanal Romaine Brioche Crouton Herb Gremolata Classic Caesar Dressing		
ORGANIC MIXED GREENS		18
Heritage Blend Shaved Fennel Tomatoes Pickled Onions Pecan Brittle Humboldt Fog Blue Cheese Poppy Seed Vinaigrette		

ENTRÉES

All Burgers and Sandwiches Come With Fries or Salad

Truffle or Sweet Potato Fries +4 | Green Chile Cheese Fries +6

LORETTO BURGER		22
8oz. Beef Patty Sesame Seed Brioche Bun Flame Roasted Hatch Green Chile Tucumcari Green Chile Cheddar Cheese Chimayó Red Chile Rubbed Bacon Bibb Lettuce Heirloom Tomato Yellow Onion House-Made Guacamole Chipotle Aioli		

AVAILABLE AFTER 5PM

CHARRED OCTOPUS		22
Papas Bravas Romesco Sauce Black Garlic Emulsion		
FOREST MUSHROOMS		18
Exotic Mushrooms Stracciatella Truffle Paste Red Chile Toasted Focaccia		
BERKSHIRE PORK CHOP		48
Green Chile Pomme Purée Confit Garlic Orange Demi-Glace		
GRILLED FILET MIGNON		58
Potato Purée Honey Glazed Carrots Bordelaise Sauce		

DESSERTS - AVAILABLE ALL DAY

MARGARITA'S CHOCOLATE CAKE		15
Chocolate Ganache Chocolate Mousse Berries		
MANGO-GINGER CRÈME BRULÉE		15
Ginger-Lemongrass Cream Madagascar Vanilla Sugar		
CHEESECAKE BRÛLÉE		15
Cookie Base topped with Ricotta and Mascarpone Cream Salted Caramel		

KIDS MENU

CHEESE QUESADILLA WITH FRIES		16
CHICKEN TENDERS WITH FRIES		16
GRILLED CHEESE WITH FRIES		16
CHEESEBURGER WITH FRIES		16
MAC & CHEESE		16
BUTTER NOODLES		16

Includes choice of beverage: Coke, Dr. Pepper, Sprite, Fanta Orange, Tea, Razz Tea, Lemonade, Milk, Juice

*Fresh fruit may be substituted for fries at no additional cost

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Dining 11:30am-2pm & 4pm-9pm

SIGNATURE COCKTAILS

STRAWBERRY-JALAPEÑO MARGARITA	15
Our Signature on the Santa Fe Margarita Trail. El Tesoro Single Barrel Margarita Mix Strawberry Purée Triple Sec Freshly Sliced Jalapeño	
ESSENTIAL MARGARITA	14
Espolòn Cointreau Margarita Mix	
“BURRO ALLEY” MULE	14
As Above So Below Vodka Liquid Alchemist Prickly Pear Ginger Beer Fresh Lime	
SMOKING NUN	15
Knob Creek Bourbon Brandy Grand Marnier Muddled Oranges	
SANGRIA DEL SOL	15
House-Made Red Or White Wine Sangria Seasonal Fruits Fresh Juices	
MINT CONDITION	16
Knob Creek Bourbon Heritage St-Germain Prosecco Fresh Mint	
HACIENDA GOLD MARGARITA	16
Añejo Tequila Grand Marnier House Sour Mix Orange Juice	
THE CLASSIC SAZERAC	15
Sazerac Rye Peychaud’s Bitters Absinthe Rinse Sugar Water Lemon Twist	
SANDÍA SOL MARTINI	14
Svedka Vodka Watermelon Schnapps Fresh Lemon Juice Watermelon Slice	
DESERT FLAME MEZCALRITA	15
Green Chile Mezcal Prickly Pear Purée House Sour Mix Triple Sec Strawberry Purée	
SUNSET SPRITZ	16
Aperol Prosecco Splash Of Soda Orange Slice	

WINE SELECTION

SPARKLING	
Gruet Blanc de Noirs, New Mexico, NV	12/48
Ruffino Prosecco, Italy, NV	10/40
ROSÉ	
Daou ‘Discovery’ Rosé, California, 2022	13/52
WHITES	
A to Z Wineworks Riesling, Oregon, 2021	10/40
Barone Fini Pinot Grigio, Italy, 2022	10/40
Martín Códax Albariño, Spain, 2022	12/48
Scattered Peaks Fumé Blanc, California, 2020	13/52
Louis Latour ‘Ardèche’ Unoaked Chardonnay, France, 2019	12/48
Chalk Hill Chardonnay, California, 2022	14/52
Chateau Soverain Chardonnay, Napa, California, 2021	10/40
Kim Crawford Sauvignon Blanc, New Zealand, 2019	11/44
REDS	
Aniello ‘Riverside Estate’ Pinot Noir, Argentina, 2020	11/44
Kenwood Vineyards Merlot, California, 2019	10/40
Tercos Malbec, Argentina, 2021	10/40
Anciano No. 7 Tempranillo Reserva, Spain	12/48
Francis Coppola ‘Diamond Collection’ Cabernet Sauvignon, California, 2020	10/40
Chateau Soverain Cabernet Sauvignon, Napa, California, 2020	10/40
Quilt Cabernet Sauvignon, California, 2020	20/80
Renato Ratti Ochetti Nebbiolo, Italy, 2021	16/64

BEER SELECTIONS

IMPORT BEER	7
Corona Guinness Dos Equis Lager or Amber Stella Artois Modelo Negra	
DOMESTIC	6
Budweiser Bud Light Coors Light Michelob Ultra Miller Lite	
CRAFT AND LOCAL BEER	7
Santa Fe Brewing 7K IPA Steel Bender ‘Compa’ Lager Sierra Nevada Pale Ale Santa Fe Brewing Nut Brown Sandia Cider, Seasonal Flavor	

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