



INN and SPA
at LORETTO
SANTA FE

IN-ROOM DINING

IN-ROOM DINING MENU

Please Dial 2525 to Place Order

Breakfast 7am-11am

BREAKFAST

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	17
Smothered or Handheld Egg, Potatoes, Cheddar Cheese Choice of Applewood-Smoked Bacon, Turkey Sausage, or Pork Sausage House-made Green Chile or Red Chile	
Buttermilk Pancakes	18
Berry Compot, Pure Maple Syrup, Powdered Sugar Substitute Blue Corn Pancakes +2	

SIDES

Applewood Smoked Bacon	6
Two Eggs Your Style	6
Toast or Flour Tortilla	5
Home Fries	6
Charro Beans	6
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, Pure Maple Syrup, Smoked Bacon	
Fruit Bowl	16
Vanilla Yogurt	

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

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

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

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

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

SIGNATURE COCKTAILS

Roadrunner	14
<i>Juicy ~ Herbal ~ Fizzy</i>	
Santa Fe Expedition Vodka, Lavender, Sage, Valencia Orange, Club Soda	
A Toast to Hal...	17
<i>Citrus ~ Herbal ~ Aromatic</i>	
Monkey 47 or Gray Whale Gin, Juniper Berries, Rosemary, Peppercorn, Dried Lime Wheel, Mediterranean Tonic	
Sunset Sangria	16
<i>Refreshing ~ Refined ~ Fruity</i>	
Brandy, Apricot and Peach Liqueur, Agave, Orange, Lemon Juice Selection of White or Red	
Espresso Martini	15
<i>A silky and delicious pick-me-up potion.</i>	
Ocean Vodka, Espresso Roast Coffee, Organic Sweetener	
Old Fashioned	16
<i>A classic with a splash of digestif.</i>	
High West Bourbon, Amaro Montenegro, Vanilla Demerara, Whisper of Orange, Angostura	
Mojito del Sol	16
<i>A fresh and tropical twist on the Cuban Mojito.</i>	
Dark Rum, Tamarindo, Pineapple and Lime Juice, Agave, Fresh Mint, Splash Soda	
Margarita	14
<i>The beloved Mexican prohibition era "Daisy" style cocktail presented in perfect balance with premium ingredients.</i>	
Sauza Signature Tequila Reposado, Naranja Liqueur, Agave, Lime, Salt Rim	
Cadillac Gold (Tequila Añejo & Grand Marnier, Splash of Orange Juice) +3	
Silver Coin (Tequila Blanco & Cointreau) +2	
Strawberry Jalapeño (Margarita Trail Feature) +2	
Paloma	14
<i>This Sonoran Desert staple, Spanish for "dove," pairs perfectly with any Southwest adventure.</i>	
Cantera Negra Tequila Blanco, Ruby Grapefruit, Lime, Soda, Tajin Salt Rim	

WINE SELECTION

Sparkling	
Blanc de Blancs Gruet, New Mexico, NV	12 / 48
Prosecco Ruffino, Italy, NV	12 / 48
Whites	
Riesling A to Z Wineworks, Oregon, 2022	12 / 52
Albariño Martín Códax, Rías Baixas, Spain, 2024	13 / 58
Fumé Blanc Scattered Peaks, California, 2023	13 / 58
Sauvignon Blanc Kim Crawford, New Zealand, 2024	13 / 58
Pinot Grigio Barone Fini, Trentino-Alto Adige, Italy, 2024	11 / 44
Chardonnay, Louis Latour, "Ardèche", France, 2024	12 / 52
Chardonnay, Napa Cellars, California, 2023	14 / 62
Rosé	
Rosé Daou "Discovery", California, 2024	14 / 62
Rosé Chateau Routas, Provence, France 2024	13 / 60
Reds	
Pinot Noir Benton Lane, Oregon, 2023	16 / 64
Pinot Noir Murphy Goode, California, 2023	13 / 58
Merlot Kenwood Vineyards, California, 2022	11 / 44
Malbec Tercos, Argentina, 2024	12 / 52
Tempranillo Anciano, Valdepeñas, Spain, 2017	13 / 58
Cabernet Sauvignon Francis Coppola, "Diamond Collection" California, 2023	12 / 52
Cabernet Sauvignon Quilt, California, 2023	20 / 80
Barbara D'Asti, Vietti 'Tre Vigne' 2023	16 / 64

BEER SELECTIONS

Imports	7
Corona, Guinness, Dos Equis Lager or Amber, Stella Artois, Modelo Negra	
Domestic	6
Budweiser, Bud Light, Coors Light, Michelob Ultra, Miller Lite	
Craft & Local	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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