



IN-ROOM DINING

IN-ROOM DINING MENU

Please Dial 2525 to Place Order

Breakfast 7am-11am

BREAKFAST

Build Your Own Omelette	19
Onions, Mushrooms, Peppers, Baby Spinach, Tomatoes, Ham, Applewood-Smoked Bacon, Turkey Sausage, Choice of Cheddar or Asadero Cheese Sub Egg Whites +2	
Avocado Toast BLT	18
Multigrain Toast, Crushed Avocado, Heirloom Tomato, Applewood-Smoked Bacon, Watercress, 2 Eggs Any Style	
Huevos Rancheros	18
Crispy Corn Tortilla, Pinto Beans, Cotija Cheese, New Mexico Green Chile or Red Chile, 2 Eggs Any Style	

SPECIALTIES

Patio Burrito	
<i>Smothered or Handheld</i>	17
Egg, Potatoes, Cheddar Cheese, Pinto Beans, Choice of Applewood-Smoked Bacon or Turkey Sausage House-made Green Chile or Red Chile	
Sunrise Breakfast	18
Choice of Turkey Sausage or Applewood-Smoked Bacon, Home Fries, Toast, 2 Eggs Any Style	
Buttermilk Pancakes	18
Pure Maple Syrup, Brown Sugar Butter, Powdered Sugar Substitute Blue Corn Pancakes +2	
Fresh Berry and Granola Parfait	14
House-made Granola, Greek Yogurt, Fresh Berries	

SIDES

Side Choice of Meat	6
Scrambled Eggs	6
Toast or Flour Tortilla	5
Croissant	6
Chocolate Croissant	8

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
Applewood-Smoked Bacon with Choice of Toast	
French Toast	16
Brown Sugar Butter, Pure Maple Syrup, Applewood-Smoked Bacon	
Fruit Bowl	16
Vanilla Yogurt	

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

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Dining 12pm-9pm

STARTERS

Chips & Dip	15
Salsa Verde, Salsa Roja, Guacamole, Tortilla Chips	
Blistered Shishito Peppers	16
Sea Salt, Sweet Chile Sauce	
Crispy Chicken Tenders and Fries	16
BBQ & Honey Mustard Dipping Sauces	
House Made Caesar Salad	18
Artisanal Romaine, Brioche Crouton, Classic Caesar Dressing	
Garden Salad	18
Heritage Blend Greens, Shaved Fennel, Heirloom Cherry Tomatoes, Pickled Onion, Carrot Ribbons, Garden Fresh Herb Vinaigrette	

ENTRÉES

All Burgers and Sandwiches Come with Fries or Salad

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	
Chimayó Chicken Sandwich	19
Fried or Grilled, Ciabatta Roll, Arugula, Heirloom Tomato, Pickled Red Onion, Chimayó Red Chile Aioli	
Luminaria Tacos	
3 Tacos Served on Warm Corn Tortillas with Roasted Corn Pico, Red Cabbage, Pickled Onion, Chipotle Aioli, Salsa Roja and Salsa Verde	
Chicken	17
Carne Asada	18
Blackened Fish	18

AVAILABLE AFTER 5PM

Blackened Scottish Salmon	42
Green Chile Risotto, Summer Squash, Lemon Beurre Blanc	
Grilled Elk Rack	55
Papas Bravas, Grilled Broccolini, Red Chile Demi	
Zucchini Spiral Alfredo	26
Cauliflower Alfredo, Blistered Heirloom Tomato, Herb Pesto	

DESSERTS—AVAILABLE ALL DAY

Coppa al Limone di Sorrento	17
Moist Sponge Cake Layered with Sorrento Lemon Curd and Vanilla Crema	
Flourless Chocolate Torte	15
Sultry Dark Chocolate, Raspberry Sauce, Whipped Cream	
Sorbet Trio	16
Raspberry, Mango, and Coconut	
Croissant Bread Pudding	17
Brown Butter Bourbon Sauce, Chantilly Cream, Fresh Berries	

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
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
Sauvignon Blanc, Sonoma Cutrer, California, 2024	15 / 62
Sauvignon Blanc Kim Crawford, New Zealand, 2024	13 / 58
Pinot Grigio Barone Fini, Trentino-Alto Adige, Italy, 2024	11 / 44
Chardonnay, Wagner Family Vineyards “Sea Sun”, California, 2024	12 / 52
Chardonnay, Sonoma Cutrer, Russian River Ranches, California 2024	13 / 58
Rosé	
Rosé Daou “Discovery”, California, 2024	14 / 62
Rosé Chateau Routas, Provence, France 2025	13 / 60
Reds	
Pinot Noir Benton Lane, Oregon, 2023	16 / 64
Pinot Noir Murphy Goode, California, 2023	13 / 58
Merlot North Star ‘Polaris’, Oregon, 2023	15 / 62
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’, Piedmont, Italy 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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