



IN-ROOM DINING MENU

PLEASE DIAL #4277 TO PLACE ORDER

BREAKFAST 7AM-11AM

EGGS & MORE

HERITAGE BREAKFAST	14
Two Eggs Any Style Bacon, Sausage, or Ham	
Home Fries Flour Tortilla, or Toast	
BUTTERMILK PANCAKES	12
Triple Stack Maple Syrup Butter Fresh Berries	
Bacon, Sausage, or Ham	
FRENCH TOAST	12
Cajeta Caramel Whipped Cream Mixed Berries	
Powdered Sugar Bacon, Sausage, or Ham	
ENCANTO BIRCHER MUESLI	10
Rolled Oats Dried Fruit Mesilla Pecans	
Fresh Berries Agave Syrup	
YOGURT AND GRANOLA	10
Greek Yogurt Granola Local Honey Fresh Berries	

LOCAL FAVORITES

HUEVOS RANCHEROS	15
Corn Tortilla Two Eggs Any Style Refried Beans	
Pork Carnitas Crispy Potatoes Queso Fresco	
Chimayó Red or Hatch Green Chile	
NEW MEXICO STEAK AND EGGS	21
Angus Top Sirloin Two Eggs Any Style Crispy Potatoes	
Hatch Green Chile Flour Tortilla	
SMOTHERED BURRITO	12
Flour Tortilla Scrambled Eggs Bacon Sausage, or Ham	
Cheddar Jack	
CHILAQUILES	12
Tortilla Chips Two Eggs any Style	
Chimayó Red or Hatch Green Chile	
Pico De Gallo Sour Cream Queso Fresco	
BREAKFAST RELLENO	13
Chile Relleno Two Eggs Any Style Refried Beans	
Crispy Potatoes Hatch Green Chile	

SIDES

EGGS (Two)	4	BACON (Two)	4
BAGEL, TOAST, OR TORTILLA	3	HOME FRIES	3
SAUSAGE (Two)	4	FRESH FRUIT	6

DRINKS

JUICE	4	TAZO HOT TEA	3
Orange Grapefruit Apple		SMOOTHIES	5
Cranberry Tomato		Strawberry Banana	
MILK	3	Strawberry-Banana	
White Chocolate		SOFT DRINKS	3
COFFEE	4	Coke Diet Coke	
HOT CHOCOLATE	4	Dr. Pepper Sprite	

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All Room service orders incur a 23% service & \$3.25 delivery charge



IN-ROOM DINING MENU

PLEASE DIAL #5601 TO PLACE ORDER

DINNER TUE-SAT 5PM-10PM

STARTERS

BURRATA SALAD	12
Wild Arugula Grapefruit Supremes Heirloom Tomatoes Mango Toasted Seeds Balsamic Reduction Mango Vinaigrette	
CHARCUTERIE BOARD	22
Chef's Choice Domestic and Imported Meats and Cheeses Grilled Baguette Strawberry Chutney House Marinated Olives Cornichons Fresh Berries Local Micro Greens	
FLATBREAD	15
Roasted Garlic Cream Sauce Marmalade Onions Goat Cheese Toasted Pine Nuts Wild Arugula	
NEW MEXICO WEDGE	12
Crisp Iceberg Chipotle Blue Cheese Chicharrónes Red Onion Heirloom Tomatoes	
GRILLED STEAK TACOS	17
Marinated Skirt Steak Chimichurri Avocado Roasted Corn Relish Soft Corn Tortillas New Mexico Red Chile Salsa	
QUESO FUNDIDO	15
Chorizo Pico De Gallo Hatch Green Chile Tostadas	

ENTRÉES

CHIPOTLE ESPRESSO RUBBED FILET	45
Hatch Green Chile Potato Paillason Roasted Asparagus Crispy Carrots Wild Mushroom Reduction	
SPRING PEA CHICKEN RISOTTO	35
Airline Chicken Breast Arborio Rice Applewood Smoked Bacon Spring Peas Parmesan Chorizo Jus	
PIÑON CRUSTED RACK OF LAMB	40
Caramelized Onion Polenta Roasted Young Carrots Sautéed Spinach Fermented Garlic Reduction	
BLACKENED BRANZINO SEA BASS	35
Crispy Fingerling Potatoes Roasted Leeks Heirloom Tomatoes Asparagus Tips Lemon-Butter Sauce	
BLEU CHEESE PESTO LINGUINE	22
Seared Chicken Breast Artichoke Hearts Zucchini Red Onion Sun-dried Tomatoes Wild Mushrooms House-Made Alfredo Sauce	

DESSERTS

LEMON TARTLET	13
Vanilla Bean Whipped Cream Berry Gel Candied Pecans Raspberry Sorbet	
STRAWBERRY RHUBARB CAKE	13
Berry Coulis Vanilla Bean Whipped Cream Dehydrated Strawberry Candied Piñons Vanilla Gelato	
LEMON CRÈME BRÛLÉE	13
Caramelized Sugar Lemon Custard Biscochito Fresh Berries	

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SPECIALTY

THE ORIGINAL 12
Tito’s Handmade Vodka | Topo Chico | Lime and Orange Wedge

MARGARITAS

EL HIBISCO 14
El Tesoro Reposado Tequila | Hibiscus Infused Grand Marnier
Fresh Lime Juice | Agave Nectar | Lime Wheel

CUCUMBER CILANTRO FRESCA 14
Herradura Silver Tequila | Orange Liqueur | Cilantro | Fresh Lime Juice
Cucumber | Agave Nectar | Salt and Pepper Rim | Cucumber Wheel

CLASSICS

MEZCLA NEGRONI 14
Hornitos Black Barrel | Campari | Rosso Vermouth | Smoked Orange

GIN & TONIC 14
Nikle Spirits Gin (Made in New Mexico) infused with Strawberries
Topo Chico | Rosemary and Mint Sprig

BEERS

BOTTLED DOMESTIC BEERS 5
Bud | Bud Light | Michelob Ultra | Miller Lite

BOTTLED BEERS 6
Corona | Corona Premier | Dos X X | Dos X X Amber | Pacifico
Modelo Especial | Modelo Negra | Tecate | Tecate Light | Shiner Bock
Fat Tire | Stella Artois | Blue Moon | Samuel Adams Octoberfest
Angry Orchard | Heineken | Guinness

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WINE LIST

SPARKLING	GLASS	BOTTLE
Brut, Gruet, New Mexico	10	40
Cava Brut Reserva, Campo Viejo, Spain, 2021	8	32
Cava Brut Rosé Reserva Campo Viejo, Spain, 2021	8	32

WHITES	GLASS	BOTTLE
Albariño, “Deusa Nai”, Marqués de Cáceres		
Rías Baixas, Spain, 2020	12	44
Chardonnay, Decoy by Duckhorn, Sonoma County, 2019	14	56
Moscato, Villa Pozzi, Terre Siciliane, Italy, 2020	7	28
Sauvignon Blanc, Daou, Paso Robles, California, 2021	12	44

ROSÉ	GLASS	BOTTLE
Garnacha Rosado, Vara New Mexico, 2020	11	44

REDS	GLASS	BOTTLE
Cabernet Sauvignon, Decoy by Duckhorn, Sonoma County, 2019	14	56
Cabernet Sauvignon, Robert Mondavi Private Selection, California, 2021	8	32
Garnacha Rosado, Vara, Spain, 2020	10	40
Malbec, Robert Mondavi Private Selection, California, 2019	11	40

CHAMPAGNE/SPARKLING	BOTTLE
Champagne, Louis Roederer Cristal, Reims, France, 2004	375
Champagne, Nicolas Feuillatte, Chouilly, France	80
Champagne, Perrier Jouët, Epernay, France	100
Champagne, Veuve Clicquot Brut, Epernay, France, 2006	125

WHITES BY THE BOTTLE	
Chardonnay, Frank Family, Carneros, California, 2019	80
Chardonnay, Marco Zunino, Mendoza, Argentina, 2015	38
Chardonnay, Mer Soleil Unoaked, Monterey County, California, 2015	36
Chardonnay, Sonoma Cutrer, Sonoma Coast/County, California, 2019	50

REDS BY THE BOTTLE	
Bordeaux Blend, Opus One, Napa Valley, California, 2018	600
Bordeaux Style Blend, Cuvelier Grand Vin, Los Andes Mendoza, Argentina, 2014	85
Bordeaux Style Blend, Cuvelier Los Andes, Mendoza, Argentina, 2018	52
Cabernet Sauvignon, Pine Ridge, Napa Valley, California, 2018	80
Cabernet Sauvignon, Silver Oak, Alexander Valley, California, 2018	120
Merlot, Duckhorn, Napa Valley, California, 2016	90
Petite Petit, Michael David, Lodi, California, 2016	42
Tempranillo, Celeste Crianza, Ribero Del Duero, Spain, 2018	48
Tempranillo, Marqués de Ariza, Rioja, Spain, 2012	54
Tempranillo Reserva, Marqués de Ariza, Rioja, Spain, 2008	78

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