

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 Cheddar Jack Bacon, Sausage, or Ham	
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 Cranberry Tomato		SMOOTHIES	5
MILK	3	Strawberry Banana Strawberry-Banana	
White Chocolate		SOFT DRINKS	3
COFFEE	4	Coke Diet Coke Dr. Pepper Sprite	
HOT CHOCOLATE	4		

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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 ENSALADA	13
Mixed Greens Strawberry Slices Fresh Burrata Local Candied Pecans Cranberry Vinaigrette	
CHARCUTERIE AZUL	23
Chef's Selection of Regional Meats and Cheeses Green Chile Marmalade Guajillo Honey Jalapeño Toreados Candied Nuts Grilled Baguette	
GREEN CHILE CAESAR	12
Crisp Romaine Lettuce Fresh Shaved Parmesan Homemade Crisp Bread Cubes Add Chicken +6	
GRILLED STEAK TACOS	17
Marinated Skirt Steak Chimichurri Avocado Roasted Corn Pico Soft Corn Tortillas NM Red Chile Salsa Lime Cheek	
QUESO FUNDIDO TRADICIONAL	16
Fresh Chorizo Melted Oaxaca and Asadero Cheeses Tostadas	

ENTRÉES

CHIPOTLE-ESPRESSO RUBBED FILET	48
Hatch Green Chile Potato Paillason Roasted Asparagus Crispy Carrots Red Wine Reduction	
WILD MUSHROOM RISOTTO AND CHICKEN	35
Seared Chicken Thigh Wild Mushroom Risotto Leek Oil Parmesan Crisp	
ENCANTO RIBEYE	54
Grilled Ribeye Prosciutto Wrapped Asparagus Garlic-Herb Mash Peppercorn Cream Sauce	
BRANZINO SEA BASS	37
Crispy Fingerling Potatoes Roasted Leeks Heirloom Tomatoes Asparagus Tips Lemon-Butter Sauce	
CARBONARA	22
Guanciale Parmigiano Reggiano Pecorino Romano Egg Yolk Cracked Black Pepper	

DESSERTS

BREAD PUDDING	14
House-Made Cajeta Candied Pecans Vanilla Gelato	
CHOCOLATE TRES LECHE	14
Chocolate Shavings Strawberries Crushed Hazelnut	
BRÛLÉED CHEESECAKE	15
Caramelized Sugar Local Pecans	

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COCKTAILS

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

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

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 XX | Dos XX 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 Arviza, Rioja, Spain, 2012		54
Tempranillo Reserva, Marqués de Arviza, Rioja, Spain, 2008		78

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