

# IN-ROOM DINING MENU

PLEASE DIAL #1000

**Breakfast** Mon-Sat 7am-11am Sun 8am-12pm **Dinner** Daily 5pm-9pm

## BREAKFAST

### CRÈME BRÛLÉE FRENCH TOAST 22

whipped ricotta, berry compote, bourbon-candied pecans, maple syrup

### HUEVOS RANCHEROS 19

two eggs, corn tortillas, black beans, breakfast potatoes, cotija, cheddar and jack cheese, crema, choice of red or green chile

### AMERICAN BREAKFAST 19

two eggs your style, bacon, sausage or avocado, breakfast potatoes, choice of toast

### BREAKFAST BURRITO 19

scrambled eggs, choice of bacon or sausage, breakfast potatoes, cheddar and jack cheese, cotija, crema, lettuce, tomato, choice of red or green chile, smothered or handheld

### PLANT BASED BREAKFAST BURRITO 19

flour tortilla, quinoa, plant based breakfast sausage, black beans, breakfast potatoes, roasted peppers, plant based cheddar cheese, tomato, kale, choice of red or green chile, handheld or smothered

### SOUTHWEST BENEDICT 36

green chile cheddar biscuit, poached eggs, maple glazed habanero bacon, red chile-brown butter hollandaise, avocado, roasted corn pico de gallo, baby greens, sherry vinaigrette

### GREEK YOGURT PARFAIT 19

house-made granola, fresh berries, berry compote

### PIÑON BUTTERMILK PANCAKES 22

fresh berries, bacon or sausage, maple syrup

### EL MONTE OMELETTE 19

fresh tomatoes, asparagus, baby kale, piquillo peppers, feta, breakfast potatoes

### SUNRISE POWER BOWL 17

blue corn atole, tri-colored quinoa, house-made granola, super seeds, fresh berries, almond milk, brown sugar  
can be made plant based

## SIDES & BEVERAGES

Fresh Pastry or Muffin 6

Vital Green Tonic 10

Latte 9

Large Orange Juice 8

Large Coffee 6

Bloody Mary 14

Side of Fruit 9

Mimosa 14

## DINNER

### STARTERS & SMALL PLATES

#### GREEN CHILE CHEDDAR BISCUITS 16

house hot sauce and red chile cultured-honey butter, spanish ash salt

#### CHARCUTERIE BOARD 29

chef's selected cured meats and cheeses, jam, pickles, mustard, nuts, crostini and crackers

#### HUMMUS AND OLIVES 22

quinoa tabbouleh, roasted garlic and marinated tomatoes, artichoke hearts, pickled onions, herb and garlic oil

#### BABY GREENS AND FRESH PEAR SALAD 17

frisée, pistachios, chèvre, dijon mustard vinaigrette

#### KALE CAESAR SALAD 17

kale, broken sourdough croutons, house-made caesar dressing, black truffle pecorino romano  
add grilled chicken +10

#### GRILLED SOURDOUGH, GOAT BRIE AND PEACH TOAST 24

local honey, basil, marinated tomatoes, cucumber, arugula, evoo

#### CRISPY BRUSSELS SPROUTS 19

balsamic glaze, pesto aioli, black truffle-chili crunch, pepitas

#### BUFFALO HOT HONEY WINGS 19

creamy herb dressing, carrots, pickles, house-made fermented hot sauce

#### MAPLE AND HONEY ROASTED CARROTS 18

turmeric tahini sauce, togarashi, carrot and beet top pesto, chile oil

#### BEET AND BOURBON CURED SALMON 29

charred jalapeño and spring onion-coconut broth, pickled onion, picked fresno, avocado, black garlic-horseradish aioli, endive

#### CARNE ASADA TACOS 19

three blue corn tortilla tacos, carne asada, guacamole, corn pico, oaxaca and manchego cheese, cotija, salsa verde

*Dinner Continues on Other Side*

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

**ALL IN-ROOM DINING ORDERS INCUR A 23% SERVICE FEE & \$3 DELIVERY CHARGE**

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*Dinner Continued*

## ENTRÉES

### RED CHILE ROASTED MEYERS RANCH BEEF TENDERLOIN 62

whipped crème fraîche potatoes, grilled asparagus, roasted corn pico,  
red chile-brown butter hollandaise, merlot demi-glace, blue corn onion strings

### STEAK FRITES 48

grilled sirloin, cowboy-merlot butter, red wine demi-glace, french fries, arugula, pesto aioli

### CHICKEN SCHNITZEL 34

madeira-lemon butter sauce, capers, roasted tomatoes, wilted swiss chard

### APPLEWOOD CHARRED CABBAGE 39

smoked beets, mustard-tamarind glaze, turmeric-white bean purée,  
oat whipped parsnip purée, fennel confit, pumpkin seed-herb oil, pumpkin seeds

### BLACKENED PRICKLY PEAR-GLAZED SALMON 42

roasted corn and summer squash succotash with quinoa, roasted poblano-corn purée

### SEARED SESAME-CRUSTED AHI TUNA 36

ají amarillo-coconut sauce, grilled pineapple pico, forbidden rice, marinated cucumbers

### CHILE RELLENO 39

anasazi beans, wild mushroom quinoa pilaf, oaxaca cheese, chimayó red chile sauce,  
mole-huitlacoche crema, cotija, heirloom tomato pico de gallo, can be made plant based

### GREEN CHILE CHEESEBURGER 25

brioche bun, smoked red chile and dijon aioli,  
cheddar cheese, house-made pickles, lettuce, tomato, onion  
add chile relleno +10 can be made plant based

### GRILLED CHICKEN CLUB 25

ciabatta bun, swiss, bacon, avocado, tomato, smoked red chile-dijon aioli,  
house-made pickles, hand-cut fries or side salad

## DESSERT

### SEASONAL DESSERT SPECIAL

please inquire when placing your order

## FOR YOUR BEST FRIEND

### BARCUTERIE PLATTER 29

roasted squash du jour, unseasoned wagyu patty cooked to order,  
fresh organic blueberries, organic peanut butter

## COCKTAILS

### HERITAGE HOUSE MARGARITA 11

jose cuervo, all the best margarita mix, naranja liqueur  
+2 add prickly pear, agave, mango, blood orange, cucumber, or spicy jalapeño

### MICHELADA 11

house-made bloody mary mix, your choice of local or domestic beer

### LA CURANDERA HOT TODDY 13

tequila infused osha, simple syrup, fee brothers orange bitters,  
averna amaro, apple juice, lemon juice

## LIQUOR

*price per shot*

**VODKA** red river silver (local) 15

**GIN** bombay sapphire 10

**BOURBON** amador cabernet bourbon 15

**WHISKEY** high west american prairie (heritage single barrel) 16

**SCOTCH** glenkinchie 10 yr 20

**TEQUILA** el tesoro reposado (heritage single barrel) 16

## VINO

**CAVA** miquel pons, spain 10 glass | 40 bottle

**CHARDONNAY** chateau souverain 10 glass | 40 bottle

**CABERNET SAUVIGNON** chateau souverain 10 glass | 40 bottle

## CERVEZA

### DRAFT BEER (seasonal)

ask your server or bartender for artisan selections

### DOMESTIC

budweiser 6 | bud light 6 | coors light 6

### IMPORT

dos xx lager 7 | modelo especial 7 | modelo negra 7

### NON-ALCOHOLIC

gruvi sparkling rosé 187ml 13 | gruvi juicy ipa 13

### BEVERAGES

rishi hot tea 4  
tea.o.graphy hot tea 6  
hot chocolate 6  
espresso regular or decaf 4

aroma coffee  
french press 12  
iced tea 4  
san pellegrino 12

acqua panna 6  
soda 4  
coke | diet coke | dr. pepper  
sprite | ginger ale

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