

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	Large Orange Juice	8	Side of Fruit	9
Vital Green Tonic	10	Large Coffee	6	Mimosa	14
Latte	9	Bloody Mary	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

CRISPY BRUSSELS SPROUTS 19

balsamic glaze, pesto aioli, black truffle-chile 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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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, truffle aioli

CHICKEN SCHNITZEL 39

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

SPRING BUCATINI 39

arugula and carrot top pesto, lemon, blistered tomatoes,
asparagus, truffled pecorino, chèvre, evoo, toasted piñon

BLACKENED-PRICKLY PEAR GLAZED SALMON 46

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

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)v15

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 15

iced tea 4

sanpellegrino 6 12

acqua panna 6

soda 4

coke, diet coke, dr. pepper,

sprite, ginger ale

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