

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, roasted beets, 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 ROASTED

WILD MUSHROOM TOAST 24

fig & apple butter, candied pecans, shaved fennel, radicchio, cranberry-apple salad, sherry vinaigrette

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

BUTTER POACHED LOBSTER ON KIMCHI RISOTTO MP

roasted butternut squash, bonito, tamari glaze, fennel oil, pecorino, fish roe

CARNE ASADA TACOS 19

three blue corn tortilla tacos, carne asada, guacamole, corn pico, oxaca 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, pesto aioli

CHICKEN SCHNITZEL 39

madeira-lemon butter sauce, capers, roasted tomatoes,
wilted swiss chard, crème fraîche mashed potatoes

WILD MUSHROOM AND TOFU RISOTTO (plant based) 39

butternut squash, sage, roasted wild mushrooms,
sherry glaze, grilled radicchio, fennel confit

BLACKENED PRICKLY PEAR-GLAZED SALMON 42

fried forbidden-cumin scented rice, hot scallion salsa,
marinated cucumbers, blood orange and ancho chile beurre blanc

ROASTED BLACK COD IN TOMATOES AND OLIVES 47

puttanesca sauce, fresh herbs, lemon, kale,
creamy parmigiano reggiano polenta, fennel confit, grilled radicchio

RED WINE BRAISED LAMB SHANK 56

shallot jus, parsnip and celeriac purée, wilted kale, mint chimichurri, gremolata

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
choice of fries, side salad, or cup of chili

GRILLED CHICKEN CLUB 25

ciabatta bun, swiss, bacon, avocado, tomato, smoked red chile-dijon aioli,
choice of fries, side salad, or cup of chili

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

COCKTAIL OF THE WEEK 15

original specialty cocktail crafted by anaconda's talented bartenders
(inquire with your bartender or server for this week's highlight)

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

ginger beer 4	cappuccino or latte 8	san pellegrino 12
rishi hot tea 4	add vanilla, caramel, or hazelnut +1	acqua panna 6
tea.o.graphy hot tea 6	espresso regular or decaf 4	soda 4
iced tea 4	aroma coffee	coke, diet coke, dr. pepper
hot chocolate 6	french press 12	sprite, ginger ale

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