

# 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 caramelized lemon-mascarpone cream, berry compote, bourbon-candied pecans, maple syrup

### HUEVOS RANCHEROS 19

two eggs, corn tortillas, black beans, green onion 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, green onion breakfast potatoes, choice of toast

### BREAKFAST BURRITO 19

scrambled eggs, choice of bacon or sausage, green onion 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, green onion breakfast potatoes, roasted peppers, plant-based cheddar cheese, tomato, kale, choice of red or green chile, smothered or handheld

### 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

### BLUE CORN PIÑON PANCAKES 25

piñons, piñon caramel sauce, cultured butter, berries

### EL MONTE OMELETTE 19

fresh tomatoes, baby kale, piquillo peppers, truffle manchego, oaxaca cheese, green onion breakfast potatoes

### SUNRISE POWER BOWL 18

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, 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

#### BAKED GOAT BRIE 24

house-made fig and apple butter, candied pecans, cranberries, roasted wild mushrooms, apple, greens, crostini, grilled bread

#### 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

#### 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*

# IN-ROOM DINING MENU

## PLEASE DIAL #1000

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

### 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 37

madeira-lemon butter sauce, capers, roasted tomatoes, baby greens, fennel slaw, crème fraîche mashed potatoes

### SEARED SESAME-CRUSTED AHI TUNA 36

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

### ROASTED BLACK COD IN TOMATOES AND OLIVES 47

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

### RED WINE BRAISED LAMB SHANK 54

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

### CURRY ROASTED CAULIFLOWER (plant-based) 39

spiced lentils and forbidden rice, piquillo peppers, crispy tofu, soy glazed-grilled bok choy, tikka masala, cashews, cilantro, green onion

## 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)

### BLACK MANHATTAN 17

knob creek bourbon heritage select barrel, antica vermouth, averna, walnut bitters

### NEW MEXICAN OLD FASHIONED 17

el tesoro heritage select barrel, triple sec, angostura bitters, orange bitters, agave syrup, floater of 400 conejos mezcal

## LIQUOR

price per shot

**VODKA** tito's 11

**GIN** drumshanbo 12

**BOURBON** knob creek (heritage select barrel) 14

**RYE** knob creek rye (heritage select barrel) 14

**SCOTCH** glenlivet 12yr 14

**TEQUILA** el tesoro reposado (heritage select barrel) 13

## 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 7 bud light 7 coors light 7

## IMPORT

dos xx lager 8 modelo especial 8 modelo negra 8

## NON-ALCOHOLIC

gruvi sparkling rosé 187ml 13 gruvi 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

\* 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