

IN-ROOM DINING MENU

PLEASE DIAL #1000

Breakfast Mon-Sat 7am-11am, Sun 8am-1pm **Dinner** Wed-Sun 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,
choice of bacon, sausage, or plant-based sausage

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, sherry cask manchego,
house-made caesar dressing,
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

sherry cask manchego, 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

* 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 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 parmigiano 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

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