

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 20

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 20

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

FLORENTINE BENEDICT 34

house-made green chile focaccia, prosciutto, sundried tomatoes, baby kale,
brown butter hollandaise, two poached eggs, breakfast potatoes

GREEK YOGURT PARFAIT 15

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 side of fruit 9

vital green tonic 10 large orange juice 8 large coffee 6 latte 9

mimosa 14 bloody mary 14

DINNER

STARTERS & SMALL PLATES

GREEN CHILE CHEDDAR FOCACCIA 12

calabrian anchovy dip, garlic, olive oil, fresh herbs

CHARCUTERIE BOARD 29

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

HUMMUS AND OLIVES 18

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

CRISPY ARTICHOKEs 19

sauce vert, fresh heirloom tomatoes, basil, olive oil, lemon

BABY BUTTER LETTUCE SALAD 17

applewood smoked cheddar, dates, radish, brown butter almonds,
herbs, green apple, sherry vinaigrette

KALE CAESAR SALAD 17

kale, green chile cheddar focaccia croutons, sherry cask manchego,
house-made caesar dressing,
add grilled chicken +10

BLUE CORN CRUSTED CALAMARI 27

piñon pesto aioli, red chile cocktail sauce, lemon

CRISPY BRUSSELS SPROUTS 19

sherry cask manchego, balsamic glaze, pesto aioli,
black truffle-chili crunch, pepitas

BUFFALO HOT HONEY WINGS 22

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 64

whipped crème fraîche potatoes, grilled asparagus, roasted corn pico,
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

ORANGE ROASTED DUCK BREAST 46

rice noodles, edamame, roasted corn, asparagus,
spicy sesame dressing-orange vinaigrette,
dark cherry glaze, Thai basil, mint

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 or side salad

GRILLED CHICKEN CLUB 25

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

HATCH RELLENOS 29

two hatch roasted chiles, oaxaca and manchego cheese,
wild mushroom quinoa pilaf, chimayó red chile, cotija, corn pico

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

ask about our craft cocktails

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

dos xx non alcoholic 7

BEVERAGES

ginger beer 4
tea.o.graphy hot tea 6
rishi hot tea 4
iced tea 4
hot chocolate 6

cappuccino or latte 8
add vanilla, chocolate, caramel, or hazelnut +1
espresso
regular or decaf 4
aroma coffee french press 12

san pellegrino 12
acqua panna 6
soda 4
coke, diet coke, dr. pepper
sprite, ginger ale

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