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 potatoesi

ORANGE GLAZED DUCK 46
celery root purée, wild mushrooms,
madeira cherry sauce, grilled broccolini

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 battered hatch roasted chiles, oaxaca and manchego cheese,
wild mushroom quinoa pilaf, anasazi beans, 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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