

IN-ROOM DINING MENU DIAL #1620

Breakfast 6am–10am **Dinner** 5pm–10pm Sun–Thu, 5pm–11pm Fri–Sat

BREAKFAST

YOGURT PARFAIT (VEGETARIAN) 14

Greek Yogurt, Honey, Chaco Granola, Fresh Berries

Gluten-Free, Vegan Yogurt Available +3

AVOCADO TOAST (VEGAN) 18

House-Made Focaccia, Hass Avocado, Everything Crumble,

Sprouted Greens, Lemon Vinaigrette

CARNE ADOVADA OMELETTE (GLUTEN-FREE) 21

Red Chile Braised Pork, Tucumcari Cheddar Cheese,

Salad Greens, Rosé Vinaigrette, Chives

CLASSIC BREAKFAST 19

Two Eggs Any Style, Three Strips of Bacon,

Breakfast Potatoes, Choice of Toast

SIDES

Simple Greens Salad with

Rosé Vinaigrette 6

Toast 3

Choice of 9 Grain Wheat,

Brioche, or Focaccia

Neuske's Bacon (4 Pieces) 6

Carne Adovada 6

Breakfast Potatoes 4

Green Chile 2

Seasonal Fruit or Berries 5

BEVERAGES

Iced & Hot Tea

Selections 5

Juices 4

Bottled Soda 4

Sparkling Water 4

Bottled Water 4

Kid's Menu Options &

Gluten-Free Bread

Available Upon Request

DINNER SNACKS

POTATO TOSTONES 8

Tender fingerling potatoes are smashed and fried golden brown.

Served with herby goddess dressing, Parmigiano Reggiano,

cracked pepper, and fine chives

RED CHILE POPCORN 8

Fresh popped popcorn, red chile butter, parmesan cheese,

parsley, black pepper

STREET CORN HUSHPUPIES 11

Blue corn fritters, roasted sweet corn, lime aioli,

Tajín, cilantro, queso fresco

FOCACCIA & BUTTER 11

House-made Focaccia, Échiré butter, Calabrian chili,

chive, Maldon sea salt seeded lavosh

APPETIZERS

GARDEN GAZPACHO 11

Heirloom tomatoes, cucumber, avocado, shallot,

citrus, herb oil, olive oil

HEIRLOOM TOMATO CARPACCIO 16

Pesto sorbet, arugula, lemon olive oil, focaccia croutons,

parmesan cheese, local balsamic vinegar

SUGAR SNAP PEA CAESAR 17

Snow pea julienne, sugar snap peas, easter egg radish, frisée,

toasted garlic bread crumbs, classic anchovy dressing

CLOTHBOUND CHEDDAR FONDUE 18

Deer Creek cheddar, grilled peaches, brioche,

sumac honey, toasted almonds

Dinner Continues on Other Side

ALL IN-ROOM DINING ORDERS INCUR A 23% SERVICE & \$3 DELIVERY CHARGE

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

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Dinner Continued from Other Side

APPETIZERS *continued*

WINGS 17

Organic chicken wings tossed in Chimayó red chile lacquer, sesame seeds, and scallion. Served with house-made buttermilk sauce, and crudités

CHERRY TOMATO BRUSCHETTA 17

House-made focaccia, marinated cherry tomatoes, burrata cheese, chile oil, salsa verde, sherry gastrique

ENTRÉES

ZIA AGRICULTURE BEEF MP

Ask your server about today's cut

USDA Prime, naturally-raised in Vaughn, New Mexico

Served with a chile relleno, ancho demi-glace, potato purée, red chile butter, and calabacitas

GRILLED SWORDFISH PANZANELLA 59

Atlantic Swordfish, roasted mushrooms, quinoa, blistered tomatoes, shishito peppers, grilled eggplant, sweet peppers, green beans, focaccia croutons, sherry vinaigrette

PAN-ROASTED TROUT 42

Fregola Sarda, blistered tomatoes, roasted okra, baby eggplant, tomato-butter sauce, pickled green tomatoes

MATANZA 58

Whole confit suckling pig, peach and red chile lacquer. Served with grilled peaches, potato purée, chicharrónes, sautéed greens

GRILLED HALF CHICKEN & HOMINY 35

Organic chicken, posole verde broth, grilled onion, roasted poblano, micro cilantro, and avocado

CALABACITAS RAVIOLI 32

Green chile and ricotta filled ravioli, roasted garlic squash purée, grilled corn, blistered shishito peppers, baby squash, parmesan

THREE SISTER'S TAMALE 31

One tamale stuffed with roasted corn and green chile black bean purée, red chile butter, Anasazi bean salad, roasted medley of summer squash, salsa verde, micro cilantro, queso fresco

DESSERTS

PISTACHIO TRES LECHES 17

Sponge cake soaked in sweet milk. Served with local pistachio

BAKED NEW MEXICO 15

Our version of Baked Alaska!

Layers of prickly pear sorbet and vanilla ice cream get placed on a lime sponge cake, and frosted with Italian meringue then toasted

CHOCOLATE AND STRAWBERRY MOUSSE 15

Dark chocolate mousse swirled with strawberry mousse, strawberry jam, pavlova, cacao nibs

SORBET TRIO 12

Ask about today's house-made flavors

Please inquire about our complete selection of wine and beer.

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