

IN-ROOM DINING MENU DIAL #1620

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

BREAKFAST

Kid's Menu Options & Gluten-Free Bread Available Upon Request

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 (choice of 9 Grain Wheat, Brioche, or Focaccia) 3

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, Bottled Soda, Sparkling or Bottled Water 4

DINNER SNACKS

HOUSE-MADE FOCACCIA 12

Chimayó butter, whipped tallow and green chile

BEETS AND LABNEH 17

Chaco harissa, savory granola, mustards, fermented allium

BEEF AND PORK BELLY 23

Mole nuevo, pumpkin seed crumble

DUCK CROQUETTES 23

green chile sauce gribiche, deer creek aged cheddar

SWEET POTATO SOUP 11

Apples, sweet potatoes, roasted carrots, maple,

cayenne, savory bunuelo, pomegranate seeds

CHIPS & DIP 10

House-made potato chips, green chile and caramelized onion dip

Add caviar MP

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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APPETIZERS

ROOTS AND MOLE BLANCO 21

Roasted and glazed carrots, toasted Marcona almonds, sunchokes, mole blanco, plantain chips, mole crumble

WINGS 17

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

CLOTHBOUND CHEDDAR FONDUE 18

Deer Creek cheddar, pickled apples, brioche, sumac honey, pumpkin seeds

MUSHROOM & CHORIZO BRUSCHETTA 18

Local mushrooms, pork chorizo, whipped feta, parmesan, parsley purée

ENTRÉES

CAVATELLI CARBONARA 34

Fra'mani guanciale, parmigiano reggiano, egg custard

ZIA AGRICULTURE BEEF MP

Ask your server about today's cut

USDA Prime, naturally-raised in Vaughn, New Mexico served with roasted local mushrooms, white yam, Mole Negro demi-glace, sunchoke purée, yam fingerlings

PAN-ROASTED TROUT 42

Wild rice pilaf, toasted pecans, winter squash agrodolce, brown butter, fall gremolata

GRILLED SAKURA PORK CHOP 59

Caramelized onion & apple mostarda, fawn cheddar polenta, clavados demi-glace, roasted apples, roasted sunchokes, roasted red cabbage

GRILLED HALF CHICKEN & HOMINY 36

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

BUTTERNUT SQUASH RAVIOLI 34

Green chile and ricotta filled ravioli, roasted winter squash purée, delicata squash agrodolce, brown butter, fall gremolata, red chile lacquer

POBLANO TLACOYO 36

Roasted poblano, fresh masa, cabbage- cilantro slaw, avocado, black beans, queso Oaxaca, creamy verde, lime crema

Please inquire about our complete selection of wine and beer.

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