

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

BEEF AND PORK BELLY 23

Mole nuevo, pumpkin seed crumble

CHICORIES AND HERBS 18

Fall citrus, honey and buttermilk, focaccia crisp

ZIA RANCH PRIME BEEF TARTARE 22

Rosemary potato crisp, new mexico rojo, egg jam

DUCK CROQUETTES 23

Green chile sauce gribiche, deer creek aged cheddar

BEETS AND LABNEH 17

Chaco harissa, savory granola, mustards, fermented allium

BUTTERNUT SQUASH SOUP 12

Caramelized apple, red chile

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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ENTRÉES

ZIA RANCH PRIME BEEF MP

Ask your server about today's cut

USDA Prime, naturally-raised in Vaughn, New Mexico
served with winter calabacitas, preserved tomato,
caramelized onion jam, mole

GRILLED SAKURA PORK CHOP 59

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

POBLANO TLACOYO 36

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

AGNOLOTTI DEL PLIN 42

Confit rabbit, chestnut mushrooms, parmigiano fonduta

CAVATELLI CARBONARA 34

Fra'mani guanciale, parmigiano reggiano, egg custard

DUCK AND PERSIMMON 38

Duck breast and sausage, Jerusalem artichoke, sauce bigarade

TROUT AND NORI 42

Charred brassicas, preserved lemon, smoked paprika,
sauce normande

Please inquire about our complete selection of wine and beer.

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