

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 | 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

DUCK CROQUETTES 23

Green Chile Sauce Gribiche | Deer Creek Aged Cheddar

CHICORIES AND HERBS 18

Fall Citrus | Honey and Buttermilk | Focaccia Crisp

SAGANAKI AND MUSHROOMS 20

Feta and New Mexico Green Chile | Honey Wheat Toast

ZIA RANCH PRIME BEEF TARTARE 22

Rosemary Potato Crisp | New Mexico Rojo | Egg Jam

BEEF AND PORK BELLY 23

Mole nuevo | pumpkin seed crumble

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 Sunchokes |

Roasted Red Cabbage

POBLANO TLACOYO 36

Roasted Poblano | Fresh Masa | Cabbage-Cilantro Slaw | Avocado |

Black Beans | Queso Oaxaca | Creamy Verde | Lime Crema

WILD BOAR CAPPELLETTI 40

Pimentón Soubise | Allium Brodo | Parmigiano

CAVATELLI CARBONARA 34

Fra'mani Guanciaie | 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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