

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

CLASSIC TWO EGG BREAKFAST 19

Two Eggs Any Style | Bacon, Ham or House-Made Chorizo | Sourdough

SHAKSHUKA 19

Fried Egg | Peppers and Onions | Queso Oaxaca | Scallions

BREAKFAST WRAP 20

Duck & Mole Poblano | Soft Scramble | Potato Tostones

BLUE CORN PIÑON PANCAKES 15

Crème Anglaise | Hibiscus

YOGURT PARFAIT & CHACO GRANOLA 15

Seasonal Fruits | Honeycomb Candy

NEW MEXICO OMELET 20

Carne Adovada | Tucumcari Cheddar | Lime Crema

SIDES

Bacon 6

Carne Adovada 6

Breakfast Potatoes 4

Green Chile 2

Seasonal Fruit 7

BEVERAGES

Iced & Hot Tea Selections 5

Juices | Bottled Soda | Sparkling or Bottled Water 4

DINNER SNACKS

DUCK CROQUETTES 23

Green Chile Sauce Gribiche | Deer Creek Aged Cheddar

OYSTERS 24

Jalapeño and Lime Sorbet | Cucumber | Chile

BEEF AND PORK BELLY 23

Mole Nuevo | Pumpkin Seed Crumble

HOUSE-MADE DUCK CHORIZO 19

Salsa Verde | Crema | Pickled Red Onion

MOLE POBLANO 20

Confit Duck | Red Cabbage | Masa-Harina Tortilla

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 APPETIZERS

SWEET PEA SOUP 13

Fromage Blanc | Mint | Alliums

STONEFRUIT SALAD 22

Cucumber | Charred Avocado | Serrano

STRAWBERRIES AND BURRATA 19

Balsamico of Monticello | Pink Peppercorn

BEEF TARTARE 22

Potato Crisp | New Mexico Rojo | Egg Jam

HOUSE-MADE FOCACCIA 13

Chimayó Butter | Whipped Tallow and Green Chile

SAGANAKI AND MUSHROOMS 21

Feta and New Mexico Green Chile | Kalamata Olives |
Roasted Tomato | Honey Wheat Toast

ENTRÉES

ZIA RANCH PRIME BEEF MP

USDA Prime, Naturally-Raised in Vaughn, NM
Ask about today's cut.

Served with Artichokes à la Barigoule |
Parmigiano | Chile Ancho

GRILLED SAKURA PORK CHOP 59

Polenta | Green Chile Gremolata | Spring Onions

MUSHROOM AND POBLANO TINGA EMPANADA 36

Crema | Avocado | Salsa Macha

GRILLED DORADE 45

Summer Squash | Preserved Lemon | Fennel

ARROZ CON POLLO 38

Poulet Rouge Heritage Chicken |
Acquerello Rice | Courgette

SPAGHETTI ALLA CHITARRA 34

Sauce Amatriciana | Guanciale | Pecorino

GOLDEN POTATO GNOCCHI 36

Speck Ham | English Peas | Calabrian Chili

Please inquire about our complete selection of wine and beer.

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