

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

POULET ROUGE CROQUETTES 23

Green Chile Sauce Gribiche | Deer Creek Aged Cheddar

BEEF TARTARE 22

Blue Corn | New Mexico Rojo | Egg Jam

OYSTERS 24

Watermelon Granita | Serrano Chile

BEEF AND PORK BELLY 23

Mole Nuevo | Pumpkin Seed Crumble

MOLE POBLANO 20

Cabbage Slaw | 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

ARTISAN BREADBOARD	13
Chevre & Honey Tallow & Green Chile Butter	
SUMMER BABAGANOUSH	18
Tahini Chile Crisp Heirloom Corn Lavash	
HEIRLOOM TOMATO AND FETA SALAD	23
Olive Tapenade Za'atar	
WATERMELON AND BURRATA	20
Balsamico of Monticello Prosciutto Fennel	
SAGANAKI AND MUSHROOMS	21
Feta and New Mexico Green Chile Kalamata Olives Roasted Tomato Honey Wheat Toast	

ENTRÉES

PRIME CUTS

Accompanied by seasonal vegetable interpretations

ZIA RANCH DOMESTIC WAGYU BEEF	MP
BECK AND BULOW PETITE FILET 6OZ	70
CHULETA KAN KAN 24OZ	69

SABLEFISH A LA VERACRUZANA	45
Romesco Yellow Corn Romano Beans	
MUSHROOM AND POBLANO TINGA EMPANADA	36
Crema Avocado Salsa Macha	
ARROZ CON POLLO	38
Heritage Chicken Acquerello Rice Courgette	
SPAGHETTI ALLA CHITARRA	34
Sauce Amatriciana Guanciale Pecorino	
GOLDEN POTATO GNOCCHI	36
Speck Ham Summer Squash	

Please inquire about our complete selection of wine and beer.

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