

IN-ROOM DINING MENU DIAL #1620

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

BREAKFAST

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

THE TWO EGG 19

Eggs Any Style | Bacon, Fra' Mani Rosemary Ham |
Potato Tostones | Sourdough

SMASHED AVOCADO TOAST 18

Sourdough | Pickled Alliums | Fried Egg

EGGS BENEDICT 22

Fra' Mani Rosemary Ham | Brioche | Preserved Tomatoes |
Poached Eggs | Hollandaise

YOGURT PARFAIT & CHACO GRANOLA 15

Seasonal Fruits and Preserves

NEW MEXICO OMELET 20

Carne Adovada | Tucumcari Cheddar | Chile Lime Crema
Make it a Wrap 3

CRÊPES & STONE FRUIT PRESERVES 15

Vanilla Chantilly | Spiced Pecans

SIDES

Bacon	6
Carne Adovada	6
Fra'Mani Rosemary Ham	6
Breakfast Potatoes	4
Seasonal Fruit	5
Avocado	4
Toasted Sourdough with House-Made Preserves and Butter	5

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 Continued from Other Side

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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