

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 |
Bread and Butter Pickle

BEEF TARTARE 22
New Mexico Rojo | Blue Corn | Egg Jam

BEEF AND PORK BELLY SKEWERS 23
Green Peppercorn | Alliums

MOLE POBLANO 20
Braised Red Cabbage | Almond and Sesame Crunch |
Pickled Red Onion | House-Made Tortillas

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 Green Chile Maître d' Butter	
SAGANAKI AND MUSHROOMS	21
Roasted Red Peppers Honey Whole Wheat Toast	
FALL BABAGANOUSH	18
Tahini Squash Chile Crisp Heirloom Corn Lavash	
BEETS AND LABNEH	18
Preserved Pepper Relish Spiced Pepitas Dill	

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 Thyme Jus	
GOLDEN POTATO GNOCCHI	36
Speck Ham Butternut Squash	

Please inquire about our complete selection of wine and beer.

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