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

DUCK CHORIZO DOLMADES **23**
Saffron and Lemon Labneh | Roasted Grapes

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 Continued from Other Side

DINNER APPETIZERS

CHICKEN CONSOMMÉ **17**
White Hominy | New Mexico Verde

CITRUS AND BURRATA **20**
Fennel | Piñon | Coriander

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

BEEF WELLINGTON **75**
Beck and Bulow Filet Mignon | Brassicas Variations | Confit Alliums | Sauce Bordelaise

ZIA RANCH DOMESTIC WAGYU BEEF **MP**
Pomme Pavé Boulangère | Speck and Onions

CHULETA KAN KAN 24OZ **69**
Mole Nuevo | Camote Asado | Caramelized Pears

SCALLOPS AND SQUASH **45**
Fennel Confit | Preserved Lemon | Sandia Molasses

SHORT RIB PAPPARDELLE **38**
Squash XO | Parmigiano Reggiano

MUSHROOM AND POBLANO TINGA EMPANADA **36**
Crema | Avocado | Salsa Macha

JOYCE FARMS HERITAGE CHICKEN **38**
Swiss Chard | Garden Roots | Butternut | Thyme Jus

Please inquire about our complete selection of wine and beer.

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