

## IN-ROOM DINING MENU: DIAL #1211

**BREAKFAST** 7am-11am **LUNCH & DINNER** 11am-10:30pm

### BREAKFAST

<b>BREAKFAST BURRITO</b>	<b>16</b>
Large flour tortilla with scrambled eggs. Choice of chicken sausage, pork sausage, chorizo, or bacon. Smothered in red or green chile, and shredded cheese. Side of refried beans and hash browns.	
<b>HUEVOS RANCHEROS</b>	<b>16</b>
Two eggs cooked to order on two corn tortillas. Choice of red or green chile with cheddar cheese. Side of refried beans and hash browns.	
<b>BREAKFAST DE LOS RANCHOS</b>	<b>18</b>
Two eggs cooked to order, flour tortilla or toast, and hash browns. Choice of chicken sausage, pork sausage, ham steak, or bacon.	
<b>RIO GRANDE OMELET</b>	<b>16</b>
Bell peppers, onions, and red or green chile. Jack or cheddar cheese, chorizo, or bacon.	
<b>FRESH FRUIT PLATE</b> Assorted fresh fruits and berries.	<b>13</b>
<b>BUTTERMILK PANCAKES</b>	<b>15</b>
House-made pancakes with maple syrup. Choice of chicken sausage, pork sausage, bacon, or ham.	
<b>FRENCH TOAST</b>	<b>16</b>
Brioche bread, maple syrup. Choice of chicken sausage, pork sausage, bacon, or ham.	
<b>STEEL CUT OATMEAL</b>	<b>13</b>
Mixed fresh berries and granola with brown sugar and choice of milk.	
<b>TOASTED EVERYTHING BAGEL</b> Cream cheese and sliced tomatoes.	<b>10</b>

### SIDES & BEVERAGES

Toast .....	4
Ham, Bacon, Chicken Sausage, or Pork Sausage .....	6
Orange, Grapefruit, Apple, or Cranberry Juice .....	6

### LUNCH & DINNER

#### APPETIZERS

<b>SHRIMP &amp; AVOCADO COCKTAIL</b>	<b>14</b>
Mexican white shrimp, avocado, cucumbers, pico de gallo, and cocktail sauce.	
<b>NACHOS TRADICIONALES</b>	<b>14</b>
Piled high with assorted cheeses, beans, guacamole, jalapeños, tomatoes, and sour cream. Add beef or chicken +3, carne asada +7, machaca +7, or beef or chicken fajitas +7	
<b>CHILE CON QUESO</b>	<b>11</b>
Our famous green chile recipe blended with assorted cheeses. Add chorizo +2 Add shrimp +3	
<b>QUESADILLA</b>	<b>13</b>
One large flour tortilla layered with two cheeses shredded by hand. Add beef or chicken +3, carne asada +5, machaca +4, beef or chicken fajitas +5	
<b>TACO 6-PACK</b>	<b>14</b>
Six mini tacos: 3 beef, 3 chicken served with chile con queso, guacamole, and sour cream.	
<b>ROLLED TACO COMBO</b>	<b>13</b>
Six tacos: 3 beef, 3 chicken with cheese, rolled in a corn tortilla and deep fried. Served with chile con queso, guacamole, and sour cream.	
<b>LOS FAVORITOS</b>	<b>19</b>
Shredded beef and shredded chicken taquitos, nachos, and carne adovada chimichangas.	
<b>CARNE ASADA FRIES</b>	<b>15</b>
Fries topped with your choice of red or green chile, carne asada, monterey jack cheese, cheddar cheese, and guacamole.	

#### ENTRÉES

<b>ZIA SALAD</b>	<b>20</b>
Your choice of chicken or beef fajita meat, crisp greens, avocado, pico de gallo, tomatoes, olives, cheese, pepitas, and crispy croutons. Red Chile Ranch   Green Chile Caesar   Italian Dressing   Bleu Cheese   Ranch	
<b>SIZZLING FAJITAS</b>	
Served with sizzling onions, red and green peppers, and tomatoes. Garnished with guacamole and pico de gallo, served with beans and rice. Choice of flour or corn tortillas.	
<b>Steak Fajitas</b>	<b>Chicken Fajitas</b>
1/2 LB 22      LB 36	1/2 LB 20      LB 28
<b>Shrimp Fajitas</b>	<b>Combo (Choose any 2)</b>
1/2 LB 23      LB 42	LB 41 (1lb only)
<b>Garden Fresh Vegetables</b>	
LB 19	

*Lunch & Dinner Continues on Other Side*

**ALL ROOM SERVICE 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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*Lunch & Dinner Continued*

### TACOS TRADICIONALES

Choice of crispy, homestyle, or flour tortillas. Served with beans and rice.

<b>Shrimp</b>	<b>20</b>	<b>Carne Asada</b>	<b>20</b>
Grilled shrimp with red cabbage, pico de gallo, monterey jack cheese, avocado, and tomatillo salsa.		Grilled marinated beef, caramelized onions, chipotle aioli, avocado, cilantro, and topped with monterey jack cheese.	
<b>Pollo</b>	<b>19</b>	<b>Molida</b>	<b>19</b>
Shredded chicken with cheddar cheese, lettuce, and tomatoes.		Seasoned ground beef with cheddar cheese.	

### BURRITOS OR CHIMICHANGAS

Topped with cheese and choice of chile sauce. Served inside a flour tortilla. Choice of two sides.

<b>Bean &amp; Cheese</b>	<b>13</b>	<b>Pollo</b>	<b>19</b>
Refried beans and cheddar cheese with your choice of red or green chile.		Shredded chicken with cheddar cheese, lettuce, and tomatoes.	
<b>Carne Asada</b>	<b>20</b>	<b>Molida</b>	<b>19</b>
Grilled marinated beef with pico de gallo and cheddar cheese.		Seasoned ground beef with cheddar cheese.	

### ENCHILADAS & MORE

Served with choice of side. Add: guacamole or sour cream +1, egg any style +2, substitute blue corn tortillas +2

<b>ENCHILADA PLATE</b>	<b>20</b>	<b>FLAUTAS DE COLORES</b>	<b>20</b>
Three corn tortillas served rolled or flat with your choice of cheese, ground beef, or chicken, and topped with your choice of chile. Add molida +1.95 Add machaca +4		Three flautas: One chicken and cheese, one machaca and cheese, and one beef and cheese. Served with guacamole, sour cream, chile con queso, and red and green chile.	

### SANDWICHES & MORE

Add avocado +2

<b>CHICKEN SANDWICH</b>	<b>17</b>	<b>GREEN CHILE CHEESEBURGER</b>	<b>17</b>
Grilled chicken breast topped with roasted Hatch green chile, bacon, and melted monterey jack cheese. Topped with lettuce, tomatoes, pickles, and chipotle aioli.		Premium USDA brisket blend topped with roasted Hatch green chile, bacon, and melted cheddar cheese. Topped with lettuce, tomatoes, pickles, and chipotle aioli.	
<b>GRILLED CHEESE</b>	<b>15</b>		
Melted cheddar cheese on sliced bread and grilled crisp.			

### SIDES

Refritos (Refried Beans), Arroz (Mexican Rice), Calabacitas, Charro Beans, Papitas, Fries, Corn Cake.

### DESSERTS

<b>SOPAIPILLA FRIES</b>	<b>10</b>	<b>FLAN</b>	<b>10</b>
Sopaipilla fries, cinnamon, sugar, chocolate and caramel sauce.		Crème caramel, flan custard.	

### MARGARITAS

<b>GRAND GOLD MARGARITA</b>	<b>15</b>
Heritage Single Barrel El Tesoro Reposado, Grand Marnier, Fresh-Pressed Lime, and Agave Nectar.	
<b>CUCUMBER FRESCA MARGARITA</b>	<b>14</b>
A Refreshing and Light Margarita. Heritage Maestro Dobel Reposado Tequila, Fresh Cucumber, Lime, and Agave Nectar, Hand-Shaken over Rocks.	
<b>SILVER COIN MARGARITA</b>	<b>16</b>
Fresh Citrus Margarita with El Tesoro Tequila, Cointreau, Fresh Lime Juice, and Agave Nectar, Hand-Shaken Over Rocks.	

### WINE BY THE GLASS

#### WHITE

SPARKLING Campo Viejo Cava Brut .....	10
CHARDONNAY Chateau Souverain .....	10
MOSCATO Cavit .....	10
SAUVIGNON BLANC Woodbridge .....	10

#### RED

PINOT NOIR Woodbridge .....	10
MERLOT Robert Mondavi Private Selection .....	10
CABERNET SAUVIGNON Chateau Souverain .....	11

### BEER

XX Lager .....	8	Modelo Especial .....	8
Bohemia .....	8	Victoria .....	8
Carta Blanca .....	8	Tecate (16oz) .....	9
Corona .....	8		

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