

IN ROOM DINING MENU

PLEASE DIAL #1211

Breakfast 7am-11am Lunch & Dinner 11am-10:30pm

BREAKFAST

BREAKFAST BURRITO	\$14
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.	
HUEVOS RANCHEROS	\$14
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.	
BREAKFAST DE LOS RANCHOS	\$15
Two eggs cooked to order, flour tortilla or toast, and hash browns. Choice of chicken sausage, pork sausage, ham steak, or bacon.	
RIO GRANDE OMELET	\$14
Bell peppers, onions, and red or green chile. Jack or cheddar cheese, chorizo, or bacon.	
FRESH FRUIT PLATE	\$11
Assorted fresh fruits and berries.	
BUTTERMILK PANCAKES	\$13
House-made pancakes with maple syrup. Choice of chicken sausage, pork sausage, bacon, or ham.	
FRENCH TOAST	\$14
Brioche bread, maple syrup. Choice of chicken sausage, pork sausage, bacon, or ham.	
STEEL CUT OATMEAL	\$11
Mixed fresh berries and granola. Served with brown sugar and choice of milk.	
TOASTED EVERYTHING BAGEL	\$8
Cream cheese and sliced tomatoes.	

SIDES & BEVERAGES

Toast	\$3
Ham, Bacon, Chicken Sausage, or Pork Sausage	\$5
Orange, Grapefruit, Apple, or Cranberry Juice	\$5

LUNCH & DINNER

APPETIZERS

SHRIMP & AVOCADO COCKTAIL	\$12.95
Mexican white shrimp, avocado, cucumbers, pico de gallo, and cocktail sauce.	
NACHOS TRADICIONALES	\$11.95
Piled high with assorted cheeses, beans, guacamole, jalapeños, tomatoes, and sour cream. Add beef or chicken +2 Add carne asada +3 Add machaca +3 Add beef or chicken fajitas +3	
CHILE CON QUESO	\$9.95
Our famous green chile recipe blended with assorted cheeses. Add chorizo +2 Add shrimp +3	
QUESADILLA	\$11.95
One large flour tortilla layered with two cheeses shredded by hand. Add beef or chicken +2 Add carne asada +3 Add machaca +3 Add beef or chicken fajitas +3	
TACO 6-PACK	\$12.95
Six mini tacos: 3 beef, 3 chicken served with chile con queso, guacamole, and sour cream.	
ROLLED TACO COMBO	\$10.95
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.	
LOS FAVORITOS	\$16.95
Shredded beef and shredded chicken taquitos, nachos, and carne adovada chimichangas.	
CARNE ASADA FRIES	\$12.95
Fries topped with your choice of red or green chile, carne asada, monterey jack cheese, cheddar cheese, and guacamole.	

ENTRÉES

ZIA SALAD	\$15.95
Your choice of chicken or beef fajita meat, crisp greens, avocado, pico de gallo, tomatoes, olives, cheese, pepitas, and crispy croutons. Original Ranch Red Chile Ranch Green Chile Caesar Italian Dressing Bleu Cheese	
SIZZLING FAJITAS	
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.	
Steak Fajitas	Chicken Fajitas
1/2 LB 18.95 LB 30.95	1/2 LB 18.95 LB 25.95
Shrimp Fajitas	Combo (Choose any 2)
1/2 LB 19.95 LB 31.95	LB 31.95 (1lb only)
Garden Fresh Vegetables	
LB 15.95	

Lunch & Dinner Continue on Other Side

* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

ALL ROOM SERVICE ORDERS INCUR A 23% SERVICE & \$3 DELIVERY CHARGE

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Lunch & Dinner Continued

TACOS TRADICIONALES

Choice of crispy, homestyle, or flour tortillas. Served with beans and rice. Substitute Impossible Meat on any entrée for +3.

Shrimp	\$18.95	Carne Asada	\$17.95
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.	

Pollo	\$16.95
Shredded chicken with cheddar cheese, lettuce, and tomatoes.	

BURRITOS OR CHIMICHANGAS

Topped with cheese and choice of chile sauce. Served inside a flour tortilla. Choice of two sides. Substitute Impossible Meat on any entrée for +3.

Carne Asada	\$17.95	Pollo	\$16.95
Grilled marinated beef with pico de gallo and cheddar cheese.		Shredded chicken with cheddar cheese, lettuce, and tomatoes.	

ENCHILADAS & MORE

Served with choice of side. Add: Guacamole or sour cream +0.99, egg any style +1.50, substitute blue corn tortillas +1.50. Substitute Impossible Meat on any entrée for +3.

Enchilada Plate	\$17.95	Flautas de Colores	\$17.95
Three corn tortillas served rolled or flat with your choice of cheese, ground beef, or chicken, and topped with your choice of chile.		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.	

CHICKEN SANDWICH	\$15.95
Grilled chicken breast topped with roasted Hatch green chile, bacon, and melted monterey jack cheese. Topped with lettuce, tomatoes, pickles, and chipotle aioli. Add avocado +2	

GREEN CHILE CHEESEBURGER	\$16.95
Premium USDA brisket blend topped with roasted Hatch green chile, bacon, and melted cheddar cheese. Topped with lettuce, tomatoes, pickles, and chipotle aioli. Add avocado +2	

GRILLED CHEESE	\$14.95
Melted cheddar cheese on sliced bread and grilled crisp. Add avocado +2	

GREEN CHILE TURKEY SANDWICH	\$15.95
Turkey, green chile, melted monterey, tomatoes, chipotle aioli. Substitute a tortilla for the bread.	

FRUIT PLATE	\$15.95
Assorted seasonal fruits	

SIDES

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

DESSERTS

SOPAIPILLA FRIES	\$8.95	FLAN	\$8.95
Sopaipilla fries, cinnamon, sugar, and caramel sauce.		Crème caramel, flan custard.	

MARGARITAS

GRAND GOLD MARGARITA	\$15
Heritage Single Barrel El Tesoro Reposado, Grand Marnier, Fresh-Pressed Lime, and Agave Nectar.	

CUCUMBER FRESCA MARGARITA	\$14
A Refreshing and Light Margarita. Altos Olmeca Silver, Muddled Cucumber, Fresh-Pressed Lime, and Agave Nectar.	

SILVER COIN MARGARITA	\$14
Classic Citrus Margarita with Espolón Silver, Patrón Citrónge Orange, Fresh-Pressed Lime, and Agave Nectar.	

WINE BY THE GLASS

WHITE	
SPARKLING Campo Viejo Cava Brut	\$10
CHARDONNAY Robert Mondavi Private Selection	\$10
MOSCATO Cavit	\$9
SAUVIGNON BLANC Woodbridge	\$9
RED	
PINOT NOIR Robert Mondavi Private Selection	\$9
MERLOT Robert Mondavi Private Selection	\$9
CABERNET SAUVIGNON Robert Mondavi Private Selection	\$9

BEER

XX Lager	\$7	Modelo Especial	\$7
Bohemia	\$7	Victoria	\$7
Carta Blanca	\$7	Coronita (7oz)	\$4
Corona	\$7	Tecate (16oz)	\$8

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