

**IN ROOM DINING MENU**  
PLEASE DIAL 7915 TO PLACE ORDER  
**BREAKFAST 7AM-11AM**

**EGGS YOUR WAY** 18  
2 Eggs Prepared Your Way | Herb Roasted Potatoes | Toast  
Choice of Smoked Bacon, Green Chile Pork Sausage or Turkey Sausage

**PATIO BURRITO** 16  
Smothered or Handheld | Scrambled Eggs | Crispy Potatoes | Cheddar  
Choice of Bacon or Chorizo | Choice of Salsa Roja, Salsa Verde,  
Green Chile Sauce or Red Chile Sauce

**MIXED MUSHROOM OMELETTE** 18  
Herb Roasted Wild Mushrooms | Gruyère Cheese | Papas Bravas | Toast

**HUEVOS RANCHEROS** 19  
2 Eggs | Ranchero Sauce | Pork Charro Beans | Cheddar  
Roasted Potatoes | Fried Corn Tortilla | Choice of Red or Green Chile

**FRUIT PLATTER** 16  
Chef's Selection of Seasonal Fruits and Berries  
Served with a side of Honey Greek Yogurt

**STEEL CUT OATMEAL** 12  
Topped with Your Choice of Berry Compote or Cinnamon Sugar

**FLUFFY BUTTERMILK PANCAKES** 16  
Maple Syrup | Pecan Crumbles | Brown Sugar Butter  
Green Chile Pork Sausage

**BRIOCHE FRENCH TOAST** 16  
Maple Syrup | Brown Sugar Butter | Berry Compote

**SIDES**

**SMOKED BACON** 6.5

**GREEN CHILE PORK SAUSAGE** 6.5

**TURKEY SAUSAGE** 6.5

**TWO EGGS YOUR STYLE** 6

**SEASONAL TOAST OR FLOUR TORTILLA** 4.5

**PAPAS BRAVAS** 6.5

**PORK CHARRO BEANS** 6.5

**CEREAL** 6.5

Honey Nut Cheerios | Corn Flakes | Fruit Loops | Raisin Bran  
Choice of Milk, Soy or Almond

**Coffee, Regular or Decaf**

Small Pot 9 Large Pot 13

**Artisan Teas** 4

**Orange, Grapefruit, Cranberry Juices** 5

**Milk, Chocolate Milk** 4

**KID'S BREAKFAST**

**KID'S SCRAMBLE** 11

Smoked Bacon | With Choice of Toast

**FRENCH TOAST** 11

Brown Sugar Butter | Maple Syrup | Smoked Bacon

**FRUIT BOWL** 11

Vanilla Yogurt

A 20% SERVICE FEE AND APPLICABLE TAX  
ADDED TO ALL ORDERS

# IN ROOM DINING MENU

PLEASE DIAL 7915 TO PLACE ORDER

DINING 11:30AM-2PM & 4PM-9PM

## STARTERS

CHORIZO MAC & CHEESE 16  
Chorizo | Bechamel | Cheddar | Manchego

HOUSE-MADE TORTILLA CHIPS WITH GUACAMOLE & SALSA 13  
House-Made Guacamole | Oven-Roasted Tomatillo Salsa | Salsa Roja

SHRIMP COCKTAIL 18  
Shrimp | Lemon Wedges | Micro Cilantro | Horseradish Cocktail Sauce

TRUFFLE FRIES 13  
Manchego | Lemon-Garlic Aioli

## SOUP & SALADS

SOUP DU JOUR 13  
Ask your server for the current selection

GRILLED MEDITERRANEAN CAESAR 16  
Roasted Eggplant Caesar Dressing | Fried Anchovies  
Parmesan | Garlic Croutons  
ADD CHICKEN 9 | SHRIMP 11 | SALMON 14 | 7OZ FLAT IRON STEAK 15

## ENTRÉES

BEER BATTERED FISH TACOS 18  
Cod | Salsa Verde | Cabbage | Queso Fresco | Escabeche Onions  
Lime Crema | Corn Tortillas

*2021 Green Chile Smackdown People's Choice Award Winner*

LORETTO GREEN CHILE CHEESEBURGER 22  
8 oz Angus Beef | Green Chile | Cilantro-Lime Aioli | Avocado  
Candied-Red Chile Bacon | White Cheddar | Served With Your  
Choice of Fries or Mixed Green Salad | Sweet Potato Fries 4 | Truffle Fries 5

"CLASSIC" BURGER 18  
8 oz Angus Beef | Cheddar | Lettuce | Tomato | Onions

STEAK FRITES 35  
7 oz Prime Beef Flat Iron Steak | Asparagus  
Caramelized-Red Wine Onions | Chimayo Chile Compound Butter

## DESSERTS

DEEP FRIED ICE CREAM 13  
Caramel-Pecan Praline Ice Cream | Corn Flake-Cinnamon Crust  
Berry Coulis

THE LUMINARIA 14  
Chocolate Torte | Vanilla Ice Cream | Espresso Caramel

SORBET TRIO 12  
Chef's Selection of Sorbets

## KID'S MENU

CHEESE QUESADILLA WITH FRIES 13

CHICKEN TENDERS WITH FRIES 13

GRILLED CHEESE WITH FRIES 13

CHEESEBURGER WITH FRIES 13

MAC & CHEESE 13

BUTTER NOODLES 9

Includes Choice of Beverage:

Tea, Coke, Sprite, Dr. Pepper, Fanta Orange, Razz Tea, Lemonade, Milk, Juice

\*Fresh fruit may be substituted for fries at no additional cost

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**WINE SELECTION**

**SPARKLING**

Gruet Blanc de Noir, New Mexico, NV	12/48
Crafted by Gruet Brut Rosé, New Mexico, NV	10/40
Avissi Prosecco, Prosecco, Italy, NV	10/40

**ROSÉ**

Decoy Rosé, Sonoma County, CA, 2019	10/40
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**WHITES**

Barone Fini Pinot Grigio, Trentino-Alto Adige, Italy, 2018	12/48
Saint M Riesling, Pfalz, Germany, 2017	10/40
Martin Codax Albariño, Rias Baixas, Spain, 2017	10/40
Stoneleigh Sauvignon Blanc, Marlborough, New Zealand, 2019	10/40
Pascal Jolivet 'Attitude' Sauvignon Blanc, Loire Valley, France, 2018	12/48
Crafted by Gruet Chardonnay, New Mexico, 2018	10/40
Willamette Valley Vineyards "Dijon Clone" Chardonnay, Willamette Valley, OR, 2017	16/64

**REDS**

Faiveley Bourgogne, Burgundy, France, 2019	18/72
Aniello Pinot Noir, Patagonia, Argentina, 2018	10/40
Kenwood Vineyards Merlot, Mendocino/Sonoma, CA, 2018	10/40
Doña Paula Estate Malbec, Mendoza, Argentina, 2018	10/40
Anciano Tempranillo, Valdepeñas, Spain, 10 Years	10/40
Crafted by Gruet Cabernet Sauvignon, New Mexico, 2017	10/40
Napa Cellars Cabernet Sauvignon, Napa Valley, CA, 2016	16/64
Seghesio Zinfandel, Sonoma County, CA, 2019	12/48
Renato Ratti Ochetti Nebbiolo, Piedmont, Italy, 2018	16/64

**BEER SELECTIONS**

**IMPORT BEER**

**6**

- Corona
- Heineken
- Guinness
- Dos Equis Lager or Amber
- Stella Artois
- Modelo Negra
- Kaliber (non-alcoholic)

**DOMESTIC**

**5**

- Budweiser
- Bud Light
- Coors Light
- Michelob Ultra
- Miller Lite

**CRAFT AND LOCAL BEER**

**6**

- Santa Fe Brewing 7K IPA
- Bosque Brewing IPA
- Steel Bender "The Village Wit"
- Steel Bender "Compa"
- Sierra Nevada Pale Ale
- Santa Fe Brewing Nut Brown
- Sandia Cider, Seasonal Flavor

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