

## WINES

<u>Sparkling</u>	<u>Glass/Bottle</u>
Segura Viudas, Spain	8.5/34
Gruet, Brut, NM	11/44
<u>Chardonnay</u>	
Canvas, CA	9.25/37
Franciscan, Napa	16.25/65
<u>Pinot Grigio</u>	
Canvas, Veneto, Italy	9.25/37
<u>Sauvignon Blanc</u>	
Chateau Ste. Michelle, Washington	9.5/38
<u>Merlot</u>	
Canvas, CA	9.25/37
Flora Spring, Napa	13/52
<u>Cabernet Sauvignon</u>	
Canvas, CA	9.25/37
Ponderosa, NM	39
<u>Pinot Noir</u>	
Canvas, CA	9.25/37
Neilson by Byron, CA	12.25/49

### Food. Thoughtfully Sourced. Carefully Served.

We are on a journey to deliver food that is good for your health, good for the community and good for the planet. Our offerings are locally sourced, seasonally fresh and are treated with integrity from preparation to the plate.

We have already taken many steps on this journey and are committed going further to fulfill your individual preferences, healthy or indulgent. Learn more about our journey at [hyattfood.com](http://hyattfood.com)

## IN ROOM DINING: DINNER

5:30PM-11:00PM

To Place Your Order:  
From Guest Room Phone – Dial 54  
From Cell Phone – Dial 505-985-3118

### Starters

**Crispy Green Chile Strips** 11  
New Mexico Hatch green chiles breaded with sundried sweet corn, chipotle-boursin dipping sauce

**Chicken Quesadilla** 11  
Chicken, Jack cheese, pico de gallo, guacamole, salsa

**Grande Nachos** 15  
Tortilla chips, green chile cheese sauce, sour cream, charred salsa, guacamole, jalapeños, pulled chicken

**Chicken Wings** 11  
½ dozen wings, buffalo sauce, celery sticks, bleu cheese or ranch dressing

### Salads

**Caesar Salad** 11  
Romaine lettuce, cherry tomatoes, Kalamata olives, reggiano, croutons

**Sea Salt Grilled Shrimp Salad** 15  
Romaine, avocado, tomato, citrus radish, pepitas  
cara-cara-piloncillo vinaigrette

### Soups

**Green Chile Corn Chowder** 5/9

**Chicken Tortilla soup** 5/9  
Avocado, pico de gallo, tortilla strips

**Artisan Pizza** 10  
7" Rustic Flatbread

**Veggie**  
Mushroom, olive, peppers, green chile

**Pepperoni**  
Pepperoni, Mozzarella, tomato sauce

**Cheese**  
Mozzarella Cheese, tomato sauce

### Sandwiches

Served with house made potato chips  
Substitute French fries or kale slaw for 1.50

**9-Grain Croissant BLT** 12  
Bacon, tomato, bibb lettuce  
chipotle mayonnaise

**Chicken Sandwich** 13  
Shaved Chicken, tomato, spinach  
Swiss cheese, herbed Dijon mayo, ciabatta

**Green Chile Cheeseburger** 14  
(2) 3.5 oz. NM beef patties or  
(1) vegetarian black bean burger,  
American cheese, green chile, Kaiser roll  
lettuce, tomato & onion

**Santa Ana Burger** 16  
(2) 3.5 oz. NM beef patties or  
(1) vegetarian black bean burger,  
Lettuce, tomato, onion, green chile  
Guacamole, bacon, choice of cheese

### Specialties

**NM Beef Short Rib** 29  
Creamy grits, blackberries,  
Los Alamos Blue Corn Bourbon Glaze

**Traditional Chicken Enchiladas** 15  
sour cream, pico de gallo  
Santa Fe grains, Bolita Beans,  
choice of red or green chile

**Penne Peperonata** 16  
Kale, spinach, cipollini, wild mushrooms  
Zucchini, roasted tomato peperonata  
Add chicken 5 shrimp 7 NM flat iron 7

**Grilled Salmon** 26  
Santa Fe grains, almonds, peach salsa

**Cheese Tortelloni** 17  
Prosciutto, raspberries, candied pecans  
Gorgonzola creme

## IN ROOM DINING: DINNER

For Kids By Kids 12 and under

Half-portions of select adult menu items are available to children at 50% of the cost.

**Create Your Own Bowl** 6

Choose Your Pasta or Grain:  
Penne, GF Penne, Spaghetti, Santa Fe  
Rice, Quinoa

Choose Your Sauce:  
Tomato Sauce, Olive Oil, Corn Broth

Choose Your Protein:  
Turkey Meatballs, Chicken Breast, Shrimp,  
Tofu

Choose Your Vegetable:  
Peas, Broccoli, Carrots, Spinach, Zucchini

**Grilled Steak, Chicken or Fish** 9  
Market Vegetables, Roasted Potatoes and  
Garden Salad

**Chicken Flautas** 7  
Santa Fe Rice, Vegetables, Salsa for  
dipping

**Shaken Garden Salad** 6  
Roasted Chicken, Vegetables, Quinoa,  
Yogurt-Basil Dressing

**Gluten Free Chicken Tenders** 7  
Fresh Fruit & BBQ Sauce

**Organic Turkey Burger** 7  
Fresh Fruit & Ketchup

**Quick Sips**

**Low Fat Milk** 2

**Sunbutter Strawberry Banana**

**Smoothie** 4

### Desserts

**Flourless Chocolate Torte** 8  
Grand Marnier Cherries

**Crème Brulee Cheesecake** 8  
Green Chile Apples

**Meyer Lemonade Cake** 8  
Citrus Blueberry Compote

**House Churned Ice Cream** 6  
Seasonally inspired creation

## CRAVE MENU

Available 11PM – 6A

### Light Selections

**Yogurt Parfait** 6.50

**Fresh Fruit Salad** 3/6  
Choice of small/large

**Bagels** 2.50  
Cream cheese or peanut butter

### Sandwiches

**Natural Chicken Sandwich** 8  
Chicken, provolone, tomato, butter lettuce,  
hero roll

**Turkey Bacon Wrap** 8  
Turkey, bacon, romaine, tomato and ranch  
dressing

**Smoked Ham Sandwich** 7.50  
Smoked Ham, Swiss cheese, butter lettuce,  
tomato, Kaiser roll

**Tuna Salad** 8  
Tuna Salad, butter lettuce, tomato,  
multi-grain croissant

**Vegan Wrap** 7.50  
Spinach, dried cranberries, pecans,  
heirloom carrots, hummus, tomato,  
white balsamic dressing

### Salads

**Chicken Caesar Salad** 8  
Chicken, romaine, shaved parmesan  
cheese, roasted tomato, croutons, Caesar  
dressing

**Trading Post Salad** 8  
Romaine, black beans, corn, tomato,  
cheddar, bacon and chipotle ranch  
dressing

**Vegetarian Protein Salad** 8  
Spinach, romaine, chickpeas, boiled egg,  
gorgonzola, corn relish, cucumber, tomato,  
lemon-dijon dressing

### Hot Items

**Green Chile Mac and Cheese** 6

**Tomato Basil Bisque** 6

\*Crave menu is offered in travel containers only.  
Items will be brought to the room only.\*

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.  
All In Room Dining orders are subject to a \$3.50 delivery charge, 20% service charge and 6.25% sales tax.

Updated 4/10/16