

WINES

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

IN ROOM DINING: DINNER

For Kids By Kids

Under 12 yr.

CRAVE MENU

Available 24 Hours

Sparkling	GI/Btl
Segura Viudas, ESP Gruet, Brut, NM	9/36 12/48
Chardonnay	
Stag's Leap, "Hands of Time", Napa Valley	13/52
Pinot Grigio	
Canvas, Veneto, ITA	10/40
Sauvignon Blanc	
Oxford Landing, AUS	10/40
Merlot	
Canvas, CA	10/40
Cabernet Sauvignon	
Ponderosa, NM Carlidge & Browne, CA	11/44 13/52
Pinot Noir	
Nielson by Byron, CA Siduri, OR	13/52 16/64

Starters

Crispy Green Chile Strips	11
New Mexico Hatch green chile 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
Buffalo sauce, celery sticks Choice of bleu cheese or ranch dressing	

Salads

Caesar	11
Romaine lettuce, cherry tomatoes, Kalamata olives, reggiano, croutons Add: Chicken 5 Shrimp 7 NM flat iron 7	
Smoked Sea Salt Grilled Shrimp	15
Romaine, avocado, tomato, pepitas, Citrus radish, cara cara vinaigrette	

Soup cup 5 bowl 9

Green Chile Corn Chowder
Tortilla Soup
Avocado, pico de gallo, tortilla strips

Artisan Pizza

7" Rustic Flatbread Pizza	10
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, lettuce, Heirloom tomato, Chipotle mayonnaise	
Green Chile Cheeseburger	14
6 oz. NM beef patty or Vegetarian black bean patty, Green chile, lettuce, tomato, onion, Choice of cheese	
Santa Ana Burger	16
6 oz. NM beef patty or Vegetarian black bean burger, Lettuce, tomato, onion, green chile, Guacamole, bacon, choice of cheese	

Specialties

NM Beef Short Rib	29
Creamy grits, Taos Lightning bourbon glaze	
Full Rack Baby Back Ribs	26
French fries, kale slaw, bolita beans Classic BBQ sauce	
Ancho Grilled Salmon	21
Roasted fingerling potatoes, Butternut squash, fennel, kale, spinach	
Penne Peperonata	16
Kale, spinach, cipollini, wild mushrooms Zucchini, roasted tomato peperonata Add: Chicken 5 Shrimp 7 NM flat iron 7	
Cheese Tortelloni	17
Sweet corn, squash, tomatillos Pico de gallo, chipotle alfredo Add: Chicken 5 Shrimp 7 NM flat iron 7	
Traditional Chicken Enchiladas	15
Sour cream, pico de gallo Santa Fe brown rice, bolita beans Choice of red or green chile	

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

Create Your Own Bowl	6
Choose the pasta or grain: Penne, spaghetti, Santa Fe rice, quinoa, gluten free penne, Choose the sauce: Tomato sauce, olive oil, corn broth Choose the protein: Turkey meatballs, chicken breast, shrimp, tofu Choose the vegetable: Peas, broccoli, carrots, spinach, zucchini	

Grilled Steak, Chicken or Fish	9
Market vegetables, roasted potatoes, Garden salad	

Chicken Flautas	7
Santa Fe rice, vegetables, salsa	

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	

Low Fat Milk Smoothie	2 4
Mixed Berry or Pineapple Banana	

Desserts

Flourless Chocolate Torte	8
Grand Marnier cherries	

Turtle Cheesecake	8
Chocolate sauce, caramel, Cocoa pecans	

Harvest Apple Cake	8
Cider syrup, roasted apple	

House Churned Ice Cream	6
Seasonally inspired creation	

Light Selections

Yogurt Parfait	6.50
Fresh Fruit Salad	Small 3 Large 6
Bagels	2.50
Cream cheese or peanut butter	

Sandwiches

Natural Chicken Sandwich	8
Chicken, provolone, tomato, lettuce	
Turkey Bacon Wrap	8
Turkey, bacon, romaine, tomato, ranch	
Smoked Ham Sandwich	7.50
Smoked ham, swiss cheese, lettuce, tomato, Kaiser roll	
Tuna Salad	8
Tuna Salad, butter lettuce, tomato, Multi-grain croissant	
Vegan Wrap	7.50
Spinach, dried cranberries, pecans, tomato, Heirloom carrots, hummus, white balsamic dressing	

Salads

Chicken Caesar	8
Chicken, romaine, roasted tomato, Shaved Parmesan cheese, croutons	
Trading Post	8
Romaine, black beans, bacon, corn, tomato, Cheddar, chipotle ranch	

Vegetarian Protein	8
Spinach, romaine, chickpeas, boiled egg, Gorgonzola, corn relish, cucumber, tomato Lemon-dijon dressing	

Hot Items

Green Chile Mac & Cheese	6
Tomato Basil Bisque	6

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

Crave menu will be 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 1/19/2017

Dining reservations for the Santa Ana Café and the Corn Maiden can be placed by contacting the concierge desk at extension 51 or with your smartphone or tablet at tamaya.hyatt.com

Outlets Hours of Operation

Trading Post Deli & General Store:

Extension 6078
6:00am - 6:00pm Daily

Santa Ana Café:

Extension 6161
6:30am - 11:00am Breakfast
11:00am - 2:00pm Lunch
5:30pm - 9:00pm Dinner

In Room Dining:

Extension 54
6:30am - 11:00am Daily
5:30pm - 11:00pm Daily

Rio Grande Lounge:

Extension 6160
4:00pm - Midnight Daily

The Corn Maiden:

Extension 6166
5:30pm - 9:00pm Fri-Sat
Call for Availability Sun.-Thur.

Atush Bar & Grill:

Extension 6224
6:30am - 6:30pm Wed.-Mon.
Closed Tues.
Open Weather Permitting

To Order Poolside:
Please Dial
In Room Dining 505-985-3118

IN ROOM DINING: BREAKFAST

6:30 AM-11:00 AM Daily

To Place Your Order:

From Guest Room Phone – Dial 54

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Continental Breakfast

15 Your choice of juice,
Basket of fresh pastries,
Pot of Torrefazione Italia coffee or
Hot Tazo tea

Yogurt Parfait

8 Granola, seasonal berries, honey

Steel Cut Oatmeal

10 Brown sugar, raisins, milk or
Stewed apples and walnuts or
Fresh berries and pecans

Cold Cereals

5 Cheerios, Raisin Bran, Rice Krispies, Granola
Frosted Flakes, Fruit Loops, Mini Wheats
Choice of berries or banana

Seasonal Fruit & Berries

Tofu Scramble

14 Tofu, asparagus, spinach, onions, squash,
Peperonata, fresh fruit

Brioche Florentine

14 Brioche toast, scrambled eggs, Jack cheese,
Spinach, bacon, mushrooms, papas

Morning Moxie

13 Kale color crunch, boiled egg, bacon,
Strawberries, citrus, avocado, goat cheese,
Lemon-yogurt dressing

Cage Free Egg, Any Style

Mediterranean Chicken Sausage

Naturally Cured Bacon

Sausage

Ham

15 **Tamaya Blue Corn Piñon Griddle Cakes**
Preserved cherries, maple syrup

14 **Vanilla-Orange French Toast**
Triple-sec strawberries, maple syrup

8 **Traditional Waffles**
Peach-cherry compote, granola,
Maple syrup

10 **Two Cage Free Eggs Any Style**
Papas, choice of protein

5 **Omelet Rustica**
Wild mushrooms, artichokes, olives,
Asparagus, goat cheese, papas

13 **Monterey Egg White Omelet**
Cherry tomatoes, Jack cheese, zucchini,
Corn relish, avocado, side of fresh fruit

16 **Huevos Rancheros**
Cheddar enchiladas, two cage free eggs,
Smoked beef sausage, bolita beans, papas
Choice of red or green chile

16 **Santa Ana Breakfast Burrito**
Flour tortilla, scrambled eggs, bacon, papas,
Jack cheese, bell peppers, black beans,
Pico de gallo, choice of red or green chile

Sides

4 **Yogurt**

5 **Toasted Bagel**

5 **English Muffin**

5 **Small Fruit Cup**

5 **Basket of Pastries**

IN ROOM DINING: BREAKFAST

For Kids by Kids

7 **Scrambled Eggs & Chicken Sausage**
Toast, fruit skewer

7 **Mushroom, Spinach, Tomato & Cheddar Frittata**
Fruit skewer

7 **Chilaquiles**
Scrambled eggs, chicken, mozzarella, tortilla crisps,
Pico de gallo, salsa, fruit skewer

7 **Rise & Shine Quesadilla**
Scrambled eggs, cheddar, wheat tortilla,
Pico de gallo, salsa, fruit skewer

5 **Fruit & Yogurt**
Strawberries, bananas, apples

6 **Pancakes**
Whole wheat or plain, granola, maple syrup

7 **Gluten-free Blueberry Cinnamon French Toast**
Fruit skewer, maple syrup

6 **Waffle Dipping Sticks**
Peanut butter, maple syrup

Drinks

12 **Pot of Torrefazione Italia Coffee**

10 **Pot of Tazo Hot Tea**
Assorted tea varieties

5 **Juice**
Orange, cranberry, grapefruit, apple, tomato, V-8

5 **Hot Chocolate**

4 **Soft Drinks**
Pepsi, Diet Pepsi, Sierra Mist, Mug Root Beer,
Mountain Dew, Diet Mountain, Dr. Pepper,
Diet Dr. Pepper

4 **Iced Tea**

4 **Milk**
Whole, 2%, Skim

Bottled Water
Still or Sparkling
Small 4
Large 7

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Updated 1/19/2017