

SANTA ANA CAFE TO – GO

To place your order from guest room dial 54 – cell phone 505 985 3118

Brunch (7am – 2pm)

Breakfast Bowls

Classic (V)	\$14
Scrambled Eggs, Bacon Strips, Papas, Toast	
Albuquerque (V)	\$14
Scrambled Eggs, Papas, Bacon Strips Red or Green Chile, Flour Tortillas	

Breakfast Classics

Blue Corn Griddle Cakes (V)	\$14
Berry Choke Cherry Wojapi	
Steel Cut Oatmeal (V, GF)	\$10
Brown Sugar, Raisins, Milk	
Greek Yogurt Bowl (V)	\$11
Berries, Honey, House Made Granola	
Bananas Foster French Toast	\$14
Bananas Foster, Powder Sugar, Candy Pecans	
Pulled Pork Hash Breakfast Burrito	\$16
Pepper, Onions, Papas, Cheddar, Pico de Gallo, Sour Cream, Guacamole, Red or Green Chile	

Sides

Chicken Sausage, Naturally Cured Bacon, Pork Sausage, Grilled Ham (GF)	\$7
Toasted Bagel, English Muffin, Toast (Wheat, White, Rye, Sourdough, Gluten Free) (V)	\$5
Seasonal Fruit, Berries (V, GF)	\$8
Greek Yogurt Parfait (V, GF)	\$6

Starters

Chicken Quesadilla (V)	\$13
Monterey Jack, Guacamole, Pico de Gallo, Salsa	

Soup

Cup \$6 Bowl \$9	
Green Chile Corn Chowder (V, GF)	
Southwest Spices, Corn, Potato, Green Chile	
Tortilla Soup	
Tortilla Strips, Pico de Gallo	

Salads

Santa Ana Salad (V, GF)	\$12
Arugula, Romaine, Raspberries, Blackberries, Strawberries, Goat Cheese, Candied Pecans, Apple Cider Vinaigrette	
Side House Salad (V, GF)	\$8
Greens, Tomato, Cucumbers, Carrots, Ranch or Balsamic vinaigrette	

Sandwiches

Served with Tater Tots or sub a Side Salad	\$4
*Santa Ana Burger (V)	\$18
6oz Patty Native Beef, Lettuce, Tomato Onion, Green Chile, Bacon Choice of Cheese; Cheddar, Pepper Jack Swiss or American Substitute: Chicken Breast or Beyond Burger	
Blue Cheese Burger	\$18
Brioche Bun, Caramelized Onions, Blue Cheese, Arugula, Blue Cheese Aioli,	
Farmer Burger	\$18
Bacon, Red Chile Cheddar, Tomato, Lettuce, Fried Egg, Garlic Aioli,	
Chimayo Club	\$15
Red Chile Sourdough, Smoked Turkey, Ham Bacon Lettuce, Tomato, Swiss, Chipotle Mayo	
Classic BLT	\$14
Bacon, Lettuce, Tomato, Garlic Aioli, Sourdough French Fries	

Entrees

Natural Chicken Enchiladas (GF)	\$17
Sour Cream, Pico de Gallo, Arroz Verde, Frijoles Negros, Red or Green Chile	
Sustainable Blue Corn Rainbow Trout	\$19
French Fries, Green Chile Tartar Sauce	
Penne Arrabbiata Pasta	\$16
(V) Diced Peppers, Spinach, Roasted Mushrooms Broccoli Florets, Spicy Arrabbiata Sauce	

All items will be delivered in take away containers. Items will be delivered to the room and are subject to 20% service charge and \$3.50 delivery fee. If you wish to pick up your order from the restaurant, these charges will not apply.

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

** "V" or "GF" – Can be made vegetarian or gluten-free upon request

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Dinner (5-10 PM)

Starters

Chicken Quesadilla (V) \$13
Monterey Jack, Guacamole, Pico de Gallo, Salsa

Soup
Cup \$6 Bowl \$9

Green Chile Corn Chowder (V, GF)
Southwest Spices, Corn, Potato, Green Chile

Tortilla Soup Tortilla Strips, Pico de Gallo

Salads

Kale Spinach Salad (V, GF) \$13
Macerated Cranberries, Candied Pecans,
Crumbled Blue Cheese, Cabernet Sauvignon
Dressing

Side House Salad (V, GF) \$8
Greens, Tomato, Cucumbers, Carrots, Ranch or
Balsamic vinaigrette

Sandwiches

Served with Tater Tots or sub a Side Salad \$4

***Tamaya Burger (V)** \$18

6oz Patty Native Beef, Lettuce, Tomato
Onion, Green Chile, Bacon
Choice of Cheese; Cheddar, Swiss or American
Substitute: Chicken Breast or Beyond Burger

Chimayo Club \$15

Red Chile Sourdough, Smoked Turkey, Ham
Bacon Lettuce, Tomato, Swiss, Chipotle Mayo

Prime Rib Dip \$17

Shaved NM Prime Rib, Caramelized Onions
Mushrooms, Swiss, Horseradish, Brioche bun, Jus

Entrees

Beef Enchiladas \$20
Spanish Rice, Frijoles Anasazi, Pickled Slaw, Queso
Asadero, Oaxaca, Red or Green Chile

Vegan Tacos (V) \$18
Corn Tortillas, Spiced Roasted Vegetables, Pico de
Gallo, Avocado Salsa, Spanish Rice, Beans

Alfredo Pasta \$24
House Made Pasta with alfredo sauce, Mushroom,
and cherry tomatoes

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FOR KIDS BY CHEFS

under 12 yr.

Breakfast (7am-2pm)

Cheerios, Rice Krispies (V, GF)

Or Corn Flakes (V, GF) \$5
Berries, Milk

Scrambled Eggs and Chicken Sausage (GF) \$7
Berries, Toast

Buttermilk Pancakes and Chicken Sausage \$7
Berries, Maple Syrup

Lunch & Dinner (7am-2pm & 5pm-10pm)

Chicken Strips \$7
Tater Tots

Cheeseburger \$7
Cheddar, Pickles, Tater Tots

Spaghetti & Meatballs in Tomato Sauce \$7
Parmesan Cheese

Desserts (11am – 2pm & 5pm – 10:00pm)

New York-Style Cheesecake (V) \$9
Stewed Berries, Carmel, Blueberry, or Strawberry

Chocolate Flourless Torte (V, GF) \$9
Cherry Compote

Green Chile Apple Pie (V) \$9
Carmel sauce

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Crave (available 24 hours)

Lite Selections

Yogurt (V)	\$2
Black Cherry, Blueberry, or Strawberry	
Fruit Salad (V, GF)	\$4
Chips and Salsa (V, GF)	\$8
Turkey Bacon Wrap	\$9
Turkey, Bacon, Romaine, Tomato, Ranch	
Ham and Cheese Sandwich	\$9
Kaiser roll, Ham, Cheese, Lettuce Tomato	
Creminelli Charcuterie	\$7.5
Cured Meat and Artisanal Cheese, Crackers	

Salads

Superfood Salad (V, GF)	\$11
Baby Kale, Quinoa, Chia Seeds, Walnuts Blueberries, Goat Cheese, Greek Yogurt Dressing	
Vegetarian Taco Salad (V, GF)	\$11
Romaine, Soyrito, Black Beans, Charred Corn, Pumpkin Seeds, Tomato, Cabbage, Cilantro Chile Lime Vinaigrette	
Garden Salad (V, GF)	\$11
Romaine, Carrots, Mushroom, Tomato, Cucumbers, Croutons, Ranch dressing	

Hot Items

Green Chile Mac & Cheese (V)	\$6
Hatch Chiles and Aged Cheddar Sauce	
Green Chile Stew (V, GF)	\$6
Hatch Chiles and Hearty Vegetables	
Pepperoni Pizza (GF)	\$13
Cauliflower Crust	
Cheese Pizza (V, GF)	\$13
Cauliflower Crust	
Chips and Queso	\$10
Tortilla Chips and Aged Cheddar Sauce	

Desserts

Chocolate layered Cake	\$7
New York Style Cheesecake	\$9

Beverage

Coffee or Hot Tea

12oz	\$4
16oz	\$4.50

Espresso Drinks

Espresso, Latte, Cappuccino, Mocha	
12oz	\$6
16oz	\$8

Juice

Orange, Cranberry, Grapefruit, Apple,	\$6
Hot Chocolate	\$6
Soft Drinks	\$5

Pepsi, Diet Pepsi, Sierra Mist, Mug Root Beer,
Mountain Dew, Diet Mountain Dew, Dr. Pepper,
Diet Dr. Pepper, Soda, Tonic, Ginger ale

Iced Tea \$6

Milk \$5

Whole, 2%, Skim, Soy, Almond

Aqua Panna or San Pellegrino 750ml \$7

Pure Source Bottled Water / Sparkling \$5

Wine 7 AM – 10 PM

Canvas 750ml \$40

Sparkling, Chardonnay, Pinot Grigio,
Cabernet Sauvignon, Pinot Noir, Merlot

*Other Exquisite Selection Available. Please Ask Your Order Taker

Local Beer 7 AM- 10 PM \$6

Marble Pilsner, Fat Tire, Cerveza, Desert Fog
La Cumbre Malpais Stout, Santa Fe 7k IPA
Marble Passion Fruit Seltzer

Premium Canned Cocktails \$9

Cazadoros Margarita Tequila

Cazadoros Spicy Margarita Tequila

Cazadoros Paloma Tequila

OTR Aviation Gin

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