



BEGINNINGS

Green Chile Corn Chowder \$6 | \$9
(V, ⊗)

Tortilla Soup \$6 | \$9
Tortilla Strips, Pico de Gallo

Chicken Quesadilla \$11
(V, ⊗) Monterey Jack, Pico de Gallo, Salsa

Roasted Brussels Sprouts ½ \$6 | \$12
(V) Golden Raisins, Bacon, Pinon, Parmesan, Balsamic

Jumbo Lump Crab Cakes \$15
Spanish Chorizo & Corn Casserole, Grain Mustard Sauce

House Made Herb Gnocchi \$13
(V) Wild Mushrooms, Tomatoes, Asparagus, Brioche Croutons Garlic Cream Sauce & Cotija Cheese

Rustic Flatbread \$13
(V) Caramelized Onion Jam, Tomatoes & Mozzarella cheese, Capicola Ham

Margherita Flatbread \$13
(V) Burrata Cheese, Fresh Tomatoes, Arugula, Pesto Sauce, Balsamic Drizzle

HYATT REGENCY TAMAYA ORIGINAL Green Chile Strips \$12
(V) NM Hatch Chiles, Chipotle Ranch



CASUAL SELECTIONS

Kale and Spinach Salad \$12
(V, ⊗) Kale, Spinach, Macerated Cranberries, Blue Cheese Crumbles, Candied Pecans, Cabernet Sauvignon Dressing

Caesar \$12
Romaine, Roasted Tomatoes, Blue Corn Croutons, Pinon, Cotija, Balsamic or Caesar Dressing

Classic Caprese Salad \$12
(V, ⊗) Heirloom Tomatoes, Burrata Cheese, Balsamic Drizzle

Mixed Green Salad \$12
(V, ⊗) Cherry Tomatoes, Cucumbers, Balsamic Vinaigrette

Add: Chicken \$6 | Shrimp \$8 | NM Flat Iron \$9

***Santa Ana Burger \$17**
(V, ⊗) 6oz Beef Patty or Grilled Chicken Breast, Brioche Bun, Green Chile, Bacon, Lettuce, Tomato, Onion, Cheddar, Pepper Jack, Swiss or American Cheese, and French Fries

***Beyond Burger \$17**
(V, ⊗) Brioche Bun, Lettuce, Tomato, Onion, and French Fries

Prime Rib Dip \$16
(⊗) Shaved Native PR, Caramelized Onions, Mushrooms, Swiss, Horseradish Sauce, Ciabatta, au Jus, French Fries



DEFINED ENTREES

Chicken Enchiladas \$17
(V, ⊗) Arroz Verde, Frijoles Negros, Sour Cream, Pico de Gallo, Monterey Jack, Red or Green Chile
Vegan Option Available

South West Vegan Tamales \$17
(V, ⊗) Arroz Verde, Frijoles Negros, Guacamole, Red or Green Chile

Grilled Chicken Pasta \$15
Bacon, Mushroom, Cherry Tomatoes, Parmesan Cheese, with Alfredo Sauce

Primavera Risotto (V) \$17
Leeks, Kale, Seasonal Vegetables, Parmesan Crostini

Roasted Airline Chicken \$34
Mashed Potatoes, Wild Mushroom Sherry Wine Sauce

12oz Grilled NY Steak \$40
Roasted Fingerling Potatoes, Peppercorn Sauce

Marinated Grilled Salmon \$29
(⊗) Butternut Squash Risotto, White Wine Green Chili Sauce

Catch of the Day | Market Price

Above Entrees Served with Seasonal Vegetables

Please let your server know if you have any dietary restrictions or would like special preparation of an item and a member of our culinary team will be happy to prepare an item to your specific preferences // All items are subject to a 6.375% sales tax and all parties of 8 or more are subject to an additional 22% service charge // Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

⊗ V The above symbols represent items that if modified, can be Gluten Free ⊗ or Vegetarian V



WINES

RED

Canvas Cabernet Sauvignon	\$10 \$36
DAOU Cabernet Sauvignon	\$16 \$65
Canvas Merlot	\$10 \$36
Canvas Pinot Noir	\$10 \$36
Boen Pinot Noir	\$15 \$60
Catena Malbec	\$12 \$50
Decoy Blend	\$16 \$65

ROSÉ

Black Girl Magic	\$14 \$55
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WHITE

Canvas Chardonnay	\$10 \$36
Hess Chardonnay	\$12 \$50
Canvas Pinot Grigio	\$10 \$36
McBride Sisters Sauvignon Blanc	\$14 \$55
Chateau St Michelle Riesling	\$11 \$45

SPARKLING WINE

Canvas Brut	\$10 \$40
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COCKTAILS

New Mexico Bloody Mary	\$15
Margarita	\$13
Green Chile Margarita	\$13
Honey Lavender Margarita	\$13

Summer Sangria	\$13
Jack Daniels Lynchburg Lemonade	\$13
Canvas Mimosa	\$13
Blueberry Lavender Mule	\$13



BEERS

DOMESTIC | \$5

Bud Light
Coors Light
Corona
Dos X
Blue Moon

ON TAP | \$6

Sandia Hard Cider Watermelon
Santa Fe Brewing Company Social Hour

CRAFT | \$6

Marble Cerveza
Marble Desert Fog
Marble Red Ale
Marble Passion Fruit Seltzer
Marble Pilsner
Santa Fe 7K IPA
La Cumbre Malpais Stout



OTHER

Soft Drinks + Ice Tea | \$5
Pepsi, Diet Pepsi, Dr. Pepper, Sierra Mist, Root Beer, Brewed Ice Tea, Raspberry Ice Tea

Italian Sodas | \$7.50

Prickly Pear Limeade
Vanilla Peach
Blood Orange

*Make it a Crème Soda

*Make it an Adult Soda for \$13 (Rum, Vodka, Gin, or Tequila)



DESSERTS

Raspberry White Chocolate Marble Cheesecake
\$9 (V) Mango Puree, Raspberry Sauce

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

Green Chile Apple Pie \$9 (V)
Caramel Sauce

Add A Scoop of Ice Cream | \$5

