

A M A Y A

AT HOTEL SANTA FE
THE HACIENDA & SPA

ALL DAY MENU 11:30AM – 10:00PM

SOUP OF THE DAY

Cup 9 / Bowl 12

CHIMAYO RED CHILE SOUP (GF) (VG)

topped with asadero cheese & corn tortilla strips

Cup 9 / Bowl 12

CHIPS & SALSA (V) (GF) (VG)

house made white corn tortilla chips & salsa fresca

10 add guacamole +8

HARVEST CHEESE BOARD

a selection of domestic & european cheeses, homemade spreads, olives, nuts, cured meats & grilled bread

25

HUMMUS PLATE (V)

house made hummus, marinated olives, fresh vegetables, grilled pita bread & extra virgin olive oil

20

PICURIS SALAD (V)

romaine hearts, roasted corn, cherry tomatoes, cucumber, crunchy garbanzo beans,
red chile dusted tortillas and maple soy vinaigrette

18

RED WINE POACHED PEAR SALAD (V)

seasonal greens, candied pecans, honey poppyseed vinaigrette & feta cheese

20

COBB SALAD (V)

romaine hearts, cherry tomatoes, hardboiled egg, cucumber, fresh avocado, applewood smoked bacon, blue cheese,
kalamata olives & a lemon thyme vinaigrette

20

add grilled chicken, shrimp, or salmon to any salad +8

HOUSE MADE CHICKEN POT PIE

chicken & vegetables in a creamy house made sauce baked inside a puff pastry shell
served with house salad

22

GRILLED CHICKEN WINGS

classic buffalo or house made barbecue with carrots & celery
choice of blue cheese or ranch

6 pieces for 18 / 10 pieces for 24

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HERBED CHICKEN GYRO

roasted garlic tzatziki sauce, pickled red onions with homemade parmesan fries
22

GREEN CHILE CHICKEN ENCHILADAS (GF)

blue corn tortillas, cheddar jack cheese, topped with fresh pico de gallo, guacamole,
sour cream and pinto beans
20

NACHOS

fresh corn tortilla crisps, pinto beans, green chile, roasted jalapenos,
blend of colby jack & cheddar cheese, fresh pico de gallo, guacamole & sour cream
add carne asada or chicken +6
20

ASADERO CHEESE QUESADILLA

flour tortilla, guacamole, pico de gallo & sour cream
carne asada or chicken +6
20

CLUB SANDWICH

roasted turkey, cured ham, applewood smoked bacon, avocado, tomato, lettuce, red onion on wheat, sourdough or gluten
free bread (+2) served with a cup of your choice of soup
22

CUBAN SANDWICH

achiote slow roasted pork loin, honey cured ham, sliced pineapple, sweet black bean puree, chipotle mayo, asadero
cheese served on a telera roll served with a cup of your choice of soup or side
22

FRENCH DIP SANDWICH

slow roasted prime rib, caramelized onions, hatch green chile, asadero cheese on a hoagie bun,
au jus with house made fries
26

BURGER

butter brioche bun with lettuce, tomato, onion & a Barrio Brinery pickle
Beck & Bulow bison 18
Black angus beef 16

choice of side: house made fries, sweet potato fries or tempura fried onions
add NM roasted green chile, white cheddar cheese or avocado each for +2 & bacon for +3

*Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs may increase your risk of foodborne illness. *
For Parties of 6 Persons or More Gratuity of 20% is Added Automatically 18% Service Fee for All Room Deliveries & To-Go Orders