

A M A Y A

AT HOTEL SANTA FE
THE HACIENDA & SPA

pickup or room delivery 3:00pm to 9:00pm

DIAL 7805

SOUP

butternut squash bisque with cranberry-sweet potato salsa

8/10

PICURIS SALAD (V)

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

15 +6 add grilled chix or salmon

GREEN CHILE CHICKEN ENCHILADAS (GF)

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

16

CHIPS AND SALSA (V) (GF)(VG)

house made white corn tortilla chips and salsa fresca

8 +4 add guacamole

POBLANO

stuffed poblano with tomato, corn, and black beans served over cilantro rice with almond chile
mole negro

16

LAMB CHOPS

with mixed green salad, and chimichurri sauce

18

DUCK BREAST

slow seared maple leaf breast of duck with sweet potato mash, green bean almandine, glazed
carrots and sweet cranberry veal reduction

28

BEEF

peppercorn roasted beef tenderloin, sweet potato mash, grilled asparagus and wild mushroom
veal reduction

32

FISH

garlic butter wild salmon, with green chile potato galette, sauteed spinach, duck fat roasted
carrots,

30

BURGER

all natural bison 17

or black angus beef 15

on a butter brioche bun with lettuce, tomato, onion and a barrio brinery pickle
add nm roasted green chile, white tillamook, bacon or avocado for .50 each

a 20% service charge will be added to all orders