

WINE & BEER

PROSECCO LaMarca, Italy	10/40
CAVA Segura Viudas, Spain	8/30
PINOT GRIGIO Robert Mondavi, CA	9/35
CHARDONNAY Decoy, CA	10/40
MERLOT Hot to Trot, 14 Hands, CA	9/35
PINOT NOIR Decoy, CA	12/50
RED BLEND Decoy, CA	11/45
CABERNET SAUVIGNON Bonanza, CA	12/50
DOMESTIC BEER	5
Budweiser, Bud Light, Michelob Ultra	
IMPORTED BEER	6
Corona Extra, Heineken	



ROOM SERVICE MENU

BREAKFAST 7AM-10:30AM

CARRIE'S BREAKFAST SPECIAL	14
Egg, Cheddar Cheese & Red Chile Enchilada, Diced Tomatoes & Sour Cream	
FARM FRESH EGGS	14
Two Eggs Any Style, Hash Browns Choice of Bacon Or Sausage & Toast	
THE ABQ RANCHEROS	15
Corn Tortillas, Pinto Beans, Carne Adovada, Two Eggs Any Style, Christmas Chile	
OLD FASHIONED STEEL CUT OATMEAL	12
Raisins, Granola, Cinnamon	
CLYDE'S BREAKFAST PLATE	18
6oz Sirloin Steak & Sunny-Side Up Eggs, Hash Browns	
NEW MEXICO OMELET	14
Three Eggs, Bacon, Onions, Hash Browns, Choice of Green Chile, Red Chile, or Christmas	
FRENCH TOAST	14
Texas Toast Drenched In Cinnamon & Vanilla Batter Served With Maple Syrup	
FRESH SEASONAL FRUIT BOWL	12
Agave-Minted Syrup	
CHILDREN'S MEAL	
MARGHERITA FLATBREAD	12
Tomato Sauce, Mozzarella Cheese, Add Pepperoni +2	
SPAGHETTI	11
Tomato Sauce or Plain Butter	
BEVERAGES	
REGULAR COFFEE	5.50
DECAFFEINATED COFFEE	5.50
ASSORTED TEAS	5.00
HOT COCOA	6.00
ORANGE JUICE	4.75
GRAPEFRUIT JUICE	4.50
CRANBERRY JUICE	4.00
SODA	4.00
Coca-Cola, Diet Coke, Sprite, Ginger Ale, Dr. Pepper	

LUNCH 11:30AM-1:30PM / DINNER 5PM-9PM

SHRIMP COCKTAIL (FIVE)	14
CELERY RIBS & ROQUEFORT CHEESE	8
MEATBALL & NM SWEET CHOW-CHOW	9
Cabbage, Tomatillo, Green Chile, Bell Pepper, Ginger	
SOUTHWESTERN ROMAINE SALAD	12
Avocado, Corn, Black Beans, Tomatoes, Creamy Cilantro Dressing Add Chicken +9 Add Shrimp (five) +11	
CARRIE'S MESCLUN & FLOWER PETAL SALAD	14
Bell Peppers, Pine Nuts, Goat Cheese, Honey-Apple Vinaigrette	
REUBEN SANDWICH	16
Corned Beef, Sauerkraut, Swiss Cheese, Thousand Island on Rye Bread	
"CLYDE'S WAY" CHEESEBURGER	16
American Cheese, Tomatoes, Onions, Pickles Add Hatch Green Chile +1	
NEW MEXICO PRIME RIB DIP	18
Hatch Green Chile, Onions, Swiss cheese, Au Jus	
SEARED SALMON PAVÉ WITH MUSTARD SAUCE	28
Steamed Parsley Potatoes, Grilled Asparagus	
PORK & CHORIZO ESPAGNOLE STEW	28
Butter Beans, Carrots, Tomatoes, Olives	
SPAGHETTI BOLOGNESE	25
Stewed Veal, Pork, Beef & Mortadella in Tomato Sauce & Demi-Glace	
CHICKEN ENCHILADAS	24
Diced Chicken in Red Chile & Tomato Sauce, Onions, Olives, Cheddar Cheese	

DESSERT

Mixed Fruit Cobbler 8 Bread Pudding 6
Floating Island 9 Apple Pie 7 À la Mode +2

PLEASE DIAL 54 TO PLACE ORDER

A 23% Service Fee and applicable tax added to all orders.

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