



HEALTHY BREAKFAST STARTERS

Yogurt Parfait Vanilla Yogurt layered with Fresh Strawberries and Granola	9.00
ABQ Fresh Fruit Plate Fresh Cut Seasonal Fruit and Seasonal Berries	9.00
Strawberry Banana Fruit Smoothie Blended Fresh Strawberries, Banana, Orange Juice and Vanilla Yogurt	8.00
Assorted Yogurts Regular, Low Fat or Greek Yogurt	5.00

ABQ CLASSICS

The Continental Choice of Fruit Bread, Muffin, Plain or Chocolate Croissant and Starbucks® Coffee Regular or Decaffeinated or Choice of Tazo® Tea	8.00
Banana Oatmeal Crème Brûlée Oatmeal topped with Fresh Bananas and Custard, Crispy Sugar Crust	8.00
Santa Fe French Toast Texas Toast filled with Banana, Cream Cheese and Pecans. Grilled and served with Maple Syrup and Melba Sauce	8.00
Buttermilk Pancakes Plain or with your Choice of Blueberries or Bananas. Choice of Bacon, Sausage or Turkey Sausage	8.00
Belgian Waffles Golden Brown with Maple Syrup. Choice of Bacon, Sausage or Turkey Sausage	8.00

EGGS AND OMELETS

SERVED WITH HASH BROWN POTATOES AND WHITE, WHEAT, SOUR DOUGH OR RYE TOAST

Fluffy Three Egg Omelet or Egg White Omelet with a Choice of Two Fillings Swiss, Cheddar or Pepper Jack Cheese, Green Chile, Sausage, Mushrooms, Bacon, Tomatoes, Spinach, Bell Peppers, Ham or Onion Extra Filling Each 1.00	12.00
Sandia Sunrise Two Eggs (Fried or Scrambled) with choice of Bacon, Sausage or Turkey Sausage and Coffee	12.00
Egg White Frittata with a Choice of Two Fillings Swiss, Cheddar or Pepper Jack Cheese, Green Chile, Sausage, Mushrooms, Bacon, Tomatoes, Spinach, Bell Peppers, Ham or Onion Extra Filling Each 1.00	12.00

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

Prevailing sales tax will be added on all food and beverage items and an 18% gratuity will be added for parties of 6 or more.



SOUTHWESTERN SPECIALTIES

Huevos Rancheros

Two Eggs any style on Blue Corn Tortillas, Pinto Beans and Cheddar Jack Cheese.
Topped with Red or Green Chile

10.00

Breakfast Burrito

Scrambled Eggs, Chorizo, Cheddar Jack Cheese, Pico de Gallo and Avocado.
Wrapped in a Flour Tortilla, topped with Red or Green Chile

10.00

SIDE ORDERS

Classic Cereals or Granola

(Raisin Bran, Corn Flakes, Fruit Loops, Special K) and Milk

5.00

Hot Oatmeal with Brown Sugar and Raisins

5.00

Bacon, Ham, Sausage or Turkey Sausage

4.00

One Egg Any Style

2.00

Assorted Breads and Toast

(White/Wheat/Sourdough/Rye)

3.00

English Muffin with Butter and Jam

4.00

Assorted Bagels with Cream Cheese

4.00

Hash Brown Potatoes or Grilled Tomato

3.00

Choice of Muffin, Danish, or Croissant

4.00

BEVERAGES

Starbucks® Coffee

Regular or Decaffeinated

3.00

Specialty Coffee

Espresso or Cappuccino- Grande

4.00

Assorted Tazo® Teas

(Regular and Decaf)

3.00

Milk - Whole, Skim, 2% or Soy

3.00

Grapefruit, Apple, Cranberry, V8 or Tomato Juice

3.00

Fresh Orange Juice

(Not from Concentrate)

3.00

Hot Cocoa with Whipped Cream

4.00

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ABQ FAVORITE SOUPS AND APPETIZERS

Cream of Green Chile Chicken Mushroom Soup Cream Soup with Roasted Green Chile, Mushrooms, Tender Chicken and Red Chile Croutons	6.00
Tortilla Soup Grilled Chicken, Diced Avocado, Crisp Tortilla Strips, Jack Cheese and Sour Cream	6.00
Crispy Shrimp and Calamari Chipotle Dipping Sauce, Lemon and Chili Peppers	12.00
Bacon Tempura Made to order Bacon, Pork and Green Chile Tempura Fritters served with a Hoisin Sweet Chili Sauce	13.00
Shrimp and Crab Stuffed Portobello Mushroom Cap Baked Crab and Shrimp Flavored Stuffed Mushroom, Warm Lemon Garlic Aioli	13.00
Chicken Wings Roasted Wings tossed in our Caramelized Onion and BBQ Sauce, Teriyaki Sauce or Just Plain Hot	13.00
Duke City Chicken Avocado and Bacon Quesadilla Cheddar Jack Cheese with Green Chile in a Crispy Flour Tortilla, served with Pico de Gallo and Sour Cream	11.00
Personal Mexican Pizza Monterey Jack and Cheddar Cheese on a Baked Naan Bread with sliced Jalapeño Peppers, Tomato, Chorizo and Green Chile	10.00
Made to Order Guacamole and Chips	10.00
Mozzarella Caprese Skewers Marinated and served with a Balsamic Glaze on Salad Greens	12.00

THE GREEN HOUSE

BLT Wedge Salad Crispy Wedge of Iceberg Lettuce topped with a generous serving of Bacon, Blue Cheese Crumbles and Diced Tomatoes	12.00
Cheese Bite Salad Mixed Spring Mix Salad Greens with Dried Craisins, Grapes, Carrot and Cucumber served with warm Cheddar Cheese Fritters	12.00
Caesar Salad Torn Romaine Lettuce Hearts, Croutons, Tomatoes, and Parmesan Cheese Add Chicken 3.00 Add Salmon 5.00	11.00

HAND-CRAFTED SANDWICHES

INCLUDES CHOICE OF FRENCH FRIES OR ONION RINGS

Big Sky Burger Chipotle Aioli, Lettuce, Tomato, Avocado, Red Onion and Cheddar or Pepper Jack Cheese Add Bacon, Mushrooms or Green Chile 1.50	13.00
Green Chile Chicken Ciabatta Topped with Poblano Chile, Pepper Jack Cheese, Tomato, Bacon and Chipotle Aioli	13.00
Grilled Salmon Wrap Grilled Salmon, Romaine Lettuce, Parmesan Cheese and Avocado with Caesar Dressing wrapped in a Spinach Herb Tortilla	15.00
ABQ Philly Cheese Steak Sandwich Thinly Sliced Beef Sirloin Steak, Sautéed Onions, Mushrooms and Green Chile, topped with Swiss Cheese on a Toasted Hoagie Bun	14.00
The Sheraton ABC Sandwich Grilled Avocado, Bacon and Cheese Sandwich on Whole Wheat Berry Bread	12.00

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ENTREES

Baja Style Fish Tacos Pan Seared Cod Fish, Corn Tortillas, Shredded Cabbage Slaw and Avocado Wedges, Pico de Gallo and Sour Cream	15.00
Fish & Chips House Recipe made to order Tilapia Fillets and Fries, Spicy Poblano Tartar Sauce	15.00
Pan Seared Chili Salmon Seared Salmon, Sautéed Vegetables, Potatoes and a Raspberry Chipotle Sauce	20.00
Coconut Curried Shrimp Bowl Mildly Spiced Shrimp and Vegetables cooked in Coconut Milk and Steamed Jasmine Rice	21.00
Green Chile Chicken Linguine New Mexico Favorite, Green Chile Alfredo with Grilled Chicken and Vegetables topped with Cotija Cheese and Caramelized Onions	19.00
Chicken Chorizo Pan Seared Chicken Breast Stuffed with Chorizo and Cornmeal Dressing, Steamed Vegetables, Potatoes and a Lemon Cilantro Aioli	22.00
Grilled Vegetable Enchilada Casserole Layered Tortilla and Grilled Vegetables baked and served with a Mild Green Chile Sauce and Roasted Tomatoes	18.00
Center Cut Pork Chop Pan Roasted Pork Chop Glazed with an Apple Ginger and Soy Reduction, Roasted Potatoes and Seasonal Vegetables	22.00
Peppercorn Rubbed New York Steak USDA Choice 10oz NY Steak cooked to order, Roasted Potatoes and Seasonal Vegetables	29.00

*Alternative Sides: Steamed Rice, French Fries, Roasted Potatoes, Steamed Pasta, Assorted Seasonal Vegetables

DESSERTS

Philadelphia Style Cheesecake Traditional Cheesecake, Glazed Strawberries and Fresh Whipped Cream	6.00
Flourless Chocolate Cake Chocolate Decadence, Caramel Glaze and Fresh Whipped Cream	6.00
Crispy Churros and Ice cream Sundae Warm Cinnamon Dusted Churros, Vanilla Ice Cream smothered with Chocolate, Caramel Sauce and Toasted Pinons	7.00
Fresh Fruit Platter with Seasonal Berries Cut to order and served chilled with Cottage Cheese	6.00

BEVERAGES

Starbucks® Coffee Regular or Decaffeinated	3.00
Specialty Coffee Espresso or Cappuccino- Grande	4.00
Assorted Tazo® Teas (Regular and Decaf)	3.00

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