PLAZA HOTEL

LAS VEGAS NEW MEXICO

SINCE 1882

Good Morning!

Breakfast is served 7:00-11:00

We strive to honor our heritage, our farms and our ranchers with a menu based on local produce, inspired by Gilded Age (1870-1900) and Spanish traditions

Porridge $6

Rolled oats, sliced bananas, brown sugar or granola or real maple syrup

The restored Cleveland Roller Mill just north of Las Vegas is the only functional historic mill in Northern New Mexico – all belt driven and powered by water wheel!

Plaza Breakfast $7

Two eggs anyway you like, plus papitas and toast from Pedro's local bakery

Everyone's favorite since 1882

Pendaries French Toast $8

Local egg custard, banana & powdered sugar on Pedro's amazing cinnamon bread

French trader Jean Pendaries was one of the original Plaza Hotel partners

Byron's Bluecorn Hotcakes & Eggs $8

Three bluecorn pancakes with whipped butter and two eggs as you like 'em

Byron Mills is our famous ghost here at the Plaza Hotel. Ask the front desk for pictures!

Billy's Breakfast Tacos *(can be made vegetarian)* $8

Corn tortillas, scrambled eggs, avocado, tomatoes,
papitas with bell pepper and onion, Spanish chorizo or bacon or sausage

Billy the Kid was wandering Las Vegas as the Plaza Hotel was being built

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Benigno's Breakfast Burrito $9

Scrambled eggs, papitas, New Mexico red or green chili, jack/cheddar blend

Don Benigno Romero built the Plaza Hotel with his buddy & neighbor Charles Ilfeld

Fred Harvey's Huevos Rancheros $9

Two eggs, corn tortillas, charro beans, New Mexico red or green chili, papitas, jack/cheddar blend

Fred Built the famous Castaneda Hotel across town in 1898, now being restored!

Plaza Eggs Benedict $12

House hollandaise, two eggs, tomato and bacon on Pedro's muffins, plus papitas

Created in 1894 at the Waldorf Hotel in New York City as a cure for hangovers...

WAKE- UP BEVERAGES

Premium Coffee – *fair trade organic* $3

Premium Tea – *black or herbal assortment* $3

Hot Chocolate $3

Morning Juices – *cranberry, orange, grapefruit, apple* $4

Espresso, Cappuccino, Latte - *ask your server for flavors!* $5

We are required to inform you by State Food Code that consuming raw or undercooked meats, poultry or seafood, shellfish or eggs may increase your risk of foodborne illness.

$2 Surcharge for a split plate

An 18% gratuity will be added to tables of 6 or more

THANK YOU FOR BEING OUR GUEST!

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Good Afternoon!

Lunch is served 11:00 - 2:00

We strive to honor our heritage, our farms and our ranchers with a menu based on local produce, inspired by Gilded Age (1870-1900) and Spanish traditions

New Mexico Green Chili Stew (vegetarian) — **Cup $5, Bowl $7**

potatoes, carrots, corn, calabacita, celery, local chili.

Dr. Tony Gallegos from Las Vegas New Mexico grows heritage chili for us!

Seasonal Soup of the day — **Cup $5, Bowl $7**

Please ask your server!

Always something tasty from Mora and San Miguel County or our farmer's markets

Organic House Salad — **$8**

Local greens, choice of dressing, tomato, cucumber, toasted bread crumbs

All salads were organic in the gilded age!

Chicken Tenders — **$8**

Breaded & fried chicken, Plaza fries, hot or BBQ sauce

Kale Salad — **$10**

Marinated Kale, quinoa, strawberries, avocado, slivered toasted almonds

Vegas Club — **$10**

Roasted turkey, applewood bacon, avocado, local grilled chili, lettuce, mayo on toasted local brioche bun, plus Plaza fries or a simple green salad

The Club Sandwich was invented in 1894 at the private Saratoga Club in New York

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Plaza Cobb Salad $10

Romaine, grilled chicken, tomato, bacon, boiled egg, blue cheese, buttermilk ranch
Invented in 1930 at the famous Brown Derby Restaurant in Hollywood

Chili Relleno $11

Two flat fried local chilis, served with charro beans, Spanish rice, choice of red or green chili, topped with queso fresco
Chile Relleno dates back to the 16th century Spanish conquest of Mexico

Ilfeld's Southwest Reuben $11

Corned beef, local beer marinade, swiss cheese, pickles, thousand island,
+ Plaza fries or simple green salad, & local green chili for a southwest flavor
Invented around 1914 by Arnold Reuben at famed Reuben's deli in New York City

Taco Plate $11

Grilled chicken fish or beef, mexican repollo, lime cilantro, charro beans, Spanish rice, house-made salsa quemada.
Originating from 18th century Mexican silver mines – a 'taco' was a little explosive!

Plaza Burger $12

½ lb local beef, choice of cheese, grilled onion, mayo on a brioche bun
+ Plaza fries or simple green salad. Add bacon, local chili or avocado +$2
Locally raised beef and buns made in Las Vegas!

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$2 Surcharge for a split plate
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THANK YOU FOR BEING OUR GUEST!

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Good Evening!

Dinner is served 5:00 - 9:00

We strive to honor our heritage, our farms and our ranchers with a menu based on local produce, inspired by Gilded Age (1870-1900) and Spanish traditions

STARTERS

Seasonal Soup of the Day — Cup $5 / Bowl $7
Ask your Server – whatever is delicious, local and in season

Organic House Salad — $8
An assortment of organic spring mix, tomato, cucumber, slivered almonds

Green Chili, Spinach & Artichoke Dip *with corn chips* — $10

Kale Salad or Grilled Romaine Salad — $10
Marinated Kale - or - Grilled Romaine heart with shaved parmesan quinoa, strawberries, avocado, slivered almonds, lemon garlic vinaigrette

ENTREES

Plaza Burger — $12
½ lb local beef, American or swiss cheese, grilled onion, mayo, lettuce, tomato on a local brioche bun + Plaza fries or simple green salad.
Add local chili + $1 Add bacon or avocado + $2

Beer: Marble Double White (ABQ) $5
Wine: Concannon Cab. Sauvignon $7, bottle – Smoking Loon P. Noir $24

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Spanish-style Enchiladas $12

Choice of beef, chicken, or sautéed vegetables. With Spanish rice, charro beans, with local green or red Chile - a New Mexican favorite with a Spanish twist

Beer: Modelo (Mex) $5

Wine: Mark West Pinot Noir $7, Bottle: Montes Malbec $27

Vegetable Alegria Pasta $16

Bowtie pasta sautéed with olive oil, white wine, garlic, tomato, olives, artichoke, capers, grilled calabacitas, green chili, shaved parmesan. Served with garlic bread

Beer: Blue Moon (CO) $5

Wine: Nobilo Sauvignon Blanc $7, Bottle: Eve Chardonnay $27

Victorian Chicken Fricassee $20

With green chili polenta, sautéed carrots, squash, zucchini, and a house side salad

Chicken Fricassee was President Abe Lincoln's favorite dish

Beer: Happy Camper IPA (Santa Fe) $5

Wine: Hess Chardonnay $7, Bottle: A to Z Chardonnay $30

Salman's Pan-Seared Salmon $24

Sautéed apple, pear, red onion and quinoa medley, broccolini, local lemon-raspberry caper sauce. The famous Salman raspberry ranch is just north of Vegas

Beer: Marble Red (ABQ) $5

Wine: Acrobat Pino Gris $7, Bottle: 10 Span Pinot Gris $30

Charles Ilfeld's Dry Aged Grilled Ribeye 12 oz (all temp) $26

Rosemary roasted fingerling potatoes, horseradish sauce (by request), calabacitas

Charles Ilfeld's 'Great Emporium' (1882-1891) is the north wing of the Plaza Hotel

Beer: La Cumbre Elevated IPA (ABQ) $5

Wine: Diseno Malbec $7, Bottle - Chateau Smith Cabernet Sauvignon $36