

WHAT'S TO
EAT & DRINK?



FROM
THE KITCHEN



BREAKFAST MENU

Served 6:00am until 11:00am. Please dial 1717 to place your order.

GRAINS, FRUITS, & STARTERS

Bakery Basket Butter croissant, today's muffin, banana bread, whipped butter, fruit preserves	\$9.00
Seasonal Fruit Lime-scented honey, banana bread	\$12.00
Granola Yogurt Parfait Fresh mint, berry compote	\$9.00
Assorted Dry Cereals House made granola, Cheerios, Froot Loops, Frosted Flakes, Frosted Mini-Wheats, Raisin Bran, Special K or All-Bran with strawberries and bananas	\$6.00
Strawberry Banana Smoothie Plain yogurt, honey, fresh mint	\$7.00
Steel Cut Oatmeal Irish steel-cut oatmeal, walnuts, fresh blueberries	\$13.00

MAIN PLATES

Eggs Your Way Two farm fresh eggs, choice of applewood smoked bacon, ham, turkey or pork sausage, Red Bliss potatoes, choice of toast	\$14.50
Create an Omelet Roasted peppers, spinach, asparagus, green chile, chorizo, mushrooms, onions, oven-fired tomato, sharp cheddar, feta, Gruyère, goat cheese, ham, bacon or sausage. Served with Red Bliss potatoes and choice of toast	\$16.00
Sonoran Pancakes Green Valley pecan butter, local syrups	\$14.00
Smoked Salmon Choice of bagel, cucumbers, tomato, red onion, capers, cream cheese	\$16.00
Breakfast Burrito Choice of: chorizo, applewood smoked bacon, pork or turkey sausage, scrambled eggs, potatoes, peppers, onions, cheddar and asadero cheese	\$13.00
Conquistador Eggs Bennie* Two poached eggs, shaved ham, savory bread pudding, chipotle Hollandaise sauce	\$15.00
Breakfast Tamale Fried egg, salsa verde	\$11.00

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

All orders are subject to a 20% service charge, a 8.1% state sales tax and \$3.50 delivery charge that is kept by the hotel to cover administrative and discretionary costs and is not a gratuity.

BREAKFAST MENU

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SIDES

Grilled Ham, Applewood Smoked Bacon, Turkey or Pork Sausage, Chorizo	\$5.00
New York Bagel Whipped butter or cream cheese, fruit preserves	\$6.00
Toast Country white, multigrain, whole wheat, rye, whole grain or gluten free	\$4.00

BEVERAGES

Selection of Fruit Juices Orange, apple, cranberry, tomato, V8, grapefruit or pineapple	\$6.00
Coffee or Herbal Tea	
Small	\$5.00
Large	\$7.00
Soft Drink or Iced Tea We proudly serve Coca-Cola products	\$4.00
Panna	
.5 Liter	\$5.00
1 Liter	\$7.00
San Pellegrino	
.5 Liter	\$5.00
1 Liter	\$7.00

ALL DAY MENU

Served 11:00am until 11:00pm. Please dial 1717 to place your order.

STARTERS

Posole Soup Cabbage, onions, queso fresco	\$9.00
Chicken Quesadilla Cilantro crema and salsa	\$12.00
House Made Guacamole Chili spiced tortilla chips	\$8.00
Thin Crust Pizza Plum tomato sauce, fresh mozzarella and fresh basil	\$11.00
Add Toppings	\$1.00

SALADS & SANDWICHES

Healthy Grains Wheat berries, quinoa, baby kale, butternut squash, Arizona dried cherries, agave vinaigrette	\$14.00
Garden Chop Tomatoes, English cucumber, radishes, scallions, sharp white cheddar, cilantro vinaigrette	\$10.00
Organic Spinach Salad Gala apples, Arizona pecans, bleu cheese, sun-dried cranberries, herb wine vinaigrette	\$13.00
Add Chicken	\$5.00
Add Steak or Salmon	\$7.00
Steakhouse Burger Your choice of cheese, bacon or sautéed mushrooms, brioche bun	\$14.00
El Sonoran Dog Bacon-wrapped, smoked tomato jam, chipotle mayo	\$12.00
Smoked Pulled BBQ Pork Roasted poblano, asadero cheese, fried onion strings, brioche bun	\$12.00
Arizona Chicken Wrap Whole wheat honey tortilla, spiced mayo, lettuce, tomatoes, avocado, bacon, cilantro, queso fresco	\$13.00

Sandwiches are served with choice of fries, side garden salad, coleslaw chips or mixed fruit.

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ALL DAY MENU

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MAIN PLATES

Salmon Mesquite dusted seared salmon, warm brussels sprout salad, sage lime butter	\$17.00
Grilled Achiote Chicken Chicken breast, quinoa, wheat berry and kale hash	\$16.00
Flat Iron Steak Melted bleu cheese, steak fries, chimichurri sauce	\$17.00
Thin Crust Pizza Plum tomato sauce, mozzarella, fresh basil	\$10.00
Smoked Tomato Rigatoni Grilled onions, butternut squash, zucchini, roasted garlic cream	\$13.00
Pepper Grilled New York Strip Smashed garlic bliss potatoes, garden vegetables	\$26.00

FOR THE KIDS

Hamburger Served with fries or fresh fruit	\$7.00
Spaghetti and Meatballs	\$7.00
Chicken Tenders Served with fries or fresh fruit	\$7.00
Cheesy Pizza	\$7.00

DESSERTS

Ice Cream Vanilla, cinnamon, chocolate, strawberry	\$7.00
Citrus Cheesecake Orange reduction, pistachio crumble	\$10.00
Ancho Chili Chocolate Flourless Torte Whip cream, fresh berries	\$10.00

The culinary staff of the Hilton El Conquistador will be more than happy to accommodate special dietary needs. Please feel free to ask our Order Taker about what we can do so that we can fully accommodate you.

LATE NIGHT MENU

Served 11:00pm until 6:00am. Please dial 1717 to place your order.

Healthy Grains Wheat berries, quinoa, baby kale, butternut squash, Arizona dried cherries, agave vinaigrette	\$14.00
Organic Spinach Salad Gala apples, Arizona pecans, bleu cheese, sun-dried cranberries, herb wine vinaigrette	\$13.00
Seasonal Fruit Greek yogurt	\$12.00
Arizona Chicken Wrap Whole wheat honey tortilla, spiced mayo, lettuce, tomatoes, avocado, bacon, cilantro, queso fresco	\$13.00
House Made Guacamole Chili spiced tortilla chips	\$8.00
Citrus Cheesecake Orange reduction, pistachio crumble	\$10.00
Ancho Chili Chocolate Flourless Torte Whip cream, fresh berries	\$10.00

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FROM
THE BAR



DRINKS MENU

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BEERS

Domestic

Bud Light	\$5.00
Budweiser	\$5.00
Coors Light	\$5.00
Miller Lite	\$5.00
O'Doul's	\$5.00

Imports/Premium

Blue Moon	\$6.00
Corona	\$6.00
Guinness	\$7.25
Heineken	\$6.00
Michelob Ultra	\$6.00

SPIRITS

1 Pint (375ml)	
Absolut	\$28.00
Captain Morgan	\$28.00
Chivas Regal	\$28.00
Jack Daniel's	\$28.00
Jose Cuervo	\$28.00
Tanqueray	\$28.00

DRINKS MENU

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WINE LIST

The Bubbles

	Glass	Bottle
Prosecco, Mionetto Presto D.o.c. Brut	\$8.00	\$32.00
Sparkling, Chandon Brut, Napa		\$45.00
Sparkling, Étoile Rosé		\$84.00
Champagne, Moët Impérial Brut		\$125.00

Chardonnay

Chardonnay, Canyon Road, California	\$8.00	\$30.00
Chardonnay, Morning Fog	\$9.00	\$36.00
Chardonnay, Rodney Strong Chalk Hill	\$11.50	\$45.00

Specialty Whites

Sauvignon Blanc, Matetic EQ	\$9.00	\$36.00
Pinot Grigio, Alta Luna	\$10.00	\$40.00
Riesling, Pacific Rim	\$9.00	\$36.00

Cabernet Sauvignon & Merlot

Cabernet Sauvignon, Canyon Road	\$8.00	\$30.00
Cabernet Sauvignon, Casa Lapostolle	\$10.00	\$40.00
Cabernet Sauvignon, Indian Wells	\$13.50	\$54.00
Merlot, Columbia Winery	\$9.00	\$36.00

Specialty Reds

Malbec, Terrazas Alto	\$9.00	\$36.00
Red Blend, The Dreaming Tree	\$10.50	\$42.00

When ordering Alcoholic Beverages, proof of age will be required upon delivery. All orders are subject to a 20% service charge, a 8.1% state sales tax and \$3.50 delivery charge that is kept by the hotel to cover administrative and discretionary costs and is not a gratuity.