

# HOURS

Monday – Thursday | 8 AM - 10:30 AM,  
11 AM – 9 PM  
Kitchen Closes at 9 PM

Friday & Saturday | 8 AM - 10:30 AM,  
11 AM – 10 PM  
Kitchen Closes at 10 PM

Sunday | 8 AM - 7PM  
Kitchen Closes at 7 PM



[THERYDERHOTEL.COM](http://THERYDERHOTEL.COM)

[@THERYDERHOTEL](https://www.instagram.com/THERYDERHOTEL)

# IN-ROOM DINING AT THE RYDER HOTEL



# BREAKFAST

## 2 EGGS ANY STYLE\* 18

2 Storey Farm eggs any style, sausage or bacon and a side of potatoes

## SAUSAGE EGG BURRITO 18

Storey Farm eggs, cheese, potatoes, sausage, tomato, side of ranchero sauce

## TRES LECHES FRENCH TOAST 17

Sourdough bread, seasonal fruit, side of 3 leches sauce and whip cream

## COCOA CHIA PUDDING 14

Chocolate chia pudding, dulce de leche, pecans, cacao nibs, raspberry gel

## CHORIZO QUESADILLA 17

Oaxaca cheese, chorizo sofrito and refried beans. side of salsa macha and sarza criolla

## AVOCADO TOAST\* 19

Grilled ciabatta bread, Oaxaca cheese crust, avocado, lemon, onion, cilantro, arugula. red radish, poached egg and extra virgin oil  
- Add extra egg +3

## TEQUILA CURED SALMON TOAST 22

House cured tequila salmon, ciabatta bread, pickled red onion. side of smashed avocado, cream cheese & tomato marinade.

## SIDES

FRESH BAKED PASTRIES 6

MAPLE SAUSAGE 8

SMOKED BACON 8

POTATOES 7

FRUIT 8

## COFFEE/TEA

COFFEE 5.00

Coffee by Second State

TEA 5.00

## JUICES

ORANGE 6

GRAPEFRUIT 6

## COCKTAILS

- available after 10am -

MIMOSA 15

Orange Juice, Bubbles

MICHELADA 14

Munkle pils, House Bloody Mix

# ALL DAY EATS

SMASHED  
AVOCADO  
17  
tortilla chips

CHICKEN  
CROQUETTES  
16  
pulled chicken,  
bechamel

CUBAN SANDWICH  
19  
roasted pork, brown sugar ham,  
swiss cheese, dijon, pickles, cuban  
bread  
+ yucca fries

YUCCA FRIES  
13  
Paprika, cilantro  
aioli & salmorra

PAN CON TOMATE  
14  
olive oil marinated  
tomatoe, grilled bread  
+\$5 manchego cheese +6 chorizo

LP DOUBLE CHEESEBURGER\*  
23  
two patties, american cheese, garlic  
aioli, caramelized onion, lettuce,  
pickles + yucca fries

JERK WINGS\*  
19  
dry rub, cane syrup,  
lime

GRILLED PICANHA\* 43  
oyster mushrooms, chimichurri, malanga  
puree

CHICKEN & RICE\* 23  
chicken thigh, pigeon peas rice

LOCAL CATCH\* 31  
moqueca sauce, squash mille feuille, quinoa  
& pepita crumble

TEMBLEQUE  
15  
coconut 'custard', berries, orange

BEET & STRAWBERRY ENDIVE  
CUPS\* 16  
goat cheese, pepita crumble, balsamic  
vinaigrette

FALL SPINACH SALAD 16  
radicchio, baby spinach,  
cranberry vinaigrette, gala apple,  
pecan, delicata squash  
+ \$7 mojo chicken  
+ \$8 poached shrimp

CHOCOFLAN  
14  
flan, chocolate cake, caramel, orange  
tuile

**\*SEE HOURS ON THE BACK\***