

# HOURS

Monday – Thursday | 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 - 8PM  
Kitchen Closes at 8 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

## 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

## CHICKEN & WAFFLE 19

belgian style waffle, fried chicken, hot honey butter

## OVERNIGHT OATS 15

coconut milk, local honey, pistachio granola & dried blueberries

## SIDES

FRESH BAKED PASTRIES 7

MAPLE SAUSAGE 7

SMOKED BACON 7

POTATOES 6

FRUIT 7

## COFFEE/TEA

COFFEE 4.00

Coffee by Second State

TEA 5.00

## JUICES

ORANGE 5

GRAPEFRUIT 5

## COCKTAILS

- available after 10am -

MIMOSA 14

Orange Juice, Bubbles

MICHELADA 14

Munkle pils, House Bloody Mix

# ALL DAY EATS

## PAN CON TOMATE 14

olive oil marinated tomato, grilled bread  
+\$5 manchego cheese  
+6 chorizo

SMASHED AVOCADO 17  
tortilla chips

MOJO WINGS 19  
sour orange, caramelized onion & pepper

CHICKEN CROQUETTES 16  
pulled chicken, bechamel

YUCCA FRIES 13  
Paprika, cilantro aioli & salmorra

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

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

BEET & STRAWBERRY ENDIVE CUPS\* 16  
goat cheese, pepita crumble, balsamic vinaigrette  
+ \$7 mojo chicken  
+ \$8 poached shrimp

HEARTS OF PALM SALAD 15  
gem lettuce, avocado, citrus, red onion, carrot, orange vinaigrette  
+ \$7 mojo chicken  
+ \$8 poached shrimp

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

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

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

CHOCOFLAN 14  
flan, chocolate cake, caramel, orange tuile

TEMBLEQUE 15  
coconut 'custard', berries, orange

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions

\*SEE HOURS ON THE BACK\*