

Living Room

AT LORETTO

SIGNATURE COCKTAILS

Strawberry-Jalapeño Margarita 15

Our Signature on the Santa Fe Margarita Trail.

Where sweet meets heat in every sip.

El Tesoro Single Barrel | Margarita Mix

Strawberry Purée | Triple Sec

Freshly Sliced Jalapeño

Essential Margarita 14

Clean, crisp, and classic.

Every great evening begins with this essential.

Espolòn Blanco Tequila, Cointreau, House Margarita Mix

"Burro" Alley Mule 14

Santa Fe's twist on the mule.

As Above So Below Vodka, Liquid Alchemist Prickly Pear,

Ginger Beer, Fresh Lime

Smoking Nun 15

A tribute to Sister George, who had a fondness for cigars.

Mysterious, bold, and elegantly rebellious.

Knob Creek Bourbon, Brandy, Grand Marnier,

Muddled Oranges, Lightly Smoked

Sangria Del Sol 15

A refreshing classic, perfect for patio sipping.

Our garden-inspired homage to Spanish tradition.

House-Made Red or White Wine Sangria,

Seasonal Fruits, Fresh Juices

Mint Condition 16

A sparkling twist on a Southern favorite.

Knob Creek Bourbon Heritage, St-Germain,

Prosecco, Fresh Mint

Piña Pinot Spritz 15

Bright and bubbly with tropical vibes.

A vacation in a glass, with a Santa Fe sparkle.

Malibu Rum, Prosecco, Pineapple Juice

Hacienda Gold Margarita 16

Elevated and bold, this is margarita luxury.

Añejo Tequila, Grand Marnier, House Sour Mix,

Orange Juice, served on the rocks with Tajín

and Salt Rim

Join us for Happy Hour—4pm-6pm daily

The Perfect Manhattan 16

Timeless and smooth—just like the city that inspired it.

Woodford Reserve Bourbon, Sweet and Dry Vermouth,
Bitters, Stirred and Served Up with a Cherry

The Classic Sazerac 15

New Orleans' finest, with a Santa Fe soul.

Sazerac Rye, Peychaud's Bitters, Absinthe Rinse,
Sugar, Water, Garnished with a Lemon Twist

Sandía Sol Martini 14

Refreshing and radiant, like spring in a glass.

Svedka Vodka, Watermelon Schnapps, Fresh Lemon Juice,
Garnished with a Watermelon Slice.

Desert Flame Mezcalrita 15

A spicy-sweet desert escape.

A fiery fusion of tradition and terroir.

Green Chile Mezcal, Prickly Pear Purée, House Sour Mix,
Triple Sec, Strawberry Purée

Tierra Sour 15

Earthy, smoky, and silky smooth.

A silky, smoky tribute to the Land of Enchantment.

Madre Espadín Mezcal, Verde Margarita Mix,
Pineapple Juice, Egg White

Sunset Spritz 16

A golden-hour classic with bright citrus and Italian charm.

Aperol, Prosecco, Splash of Soda, Served over Ice with
an Orange Slice

WINE

SPARKLING

Blanc de Noirs Gruet, New Mexico, NV	12/48
Prosecco Ruffino, Italy, NV	10/40

WHITES

Riesling A to Z Wineworks, Oregon, 2020	10/40
Chardonnay "Ardèche" Unoaked Louis Latour, France, 2019	12/48
Chardonnay, Chalk Hill, California, 2022	14/52
Chardonnay, Stag's Leap Hands of Time, 2020	15/55
Chardonnay, Chateau Souverain, Napa Valley, California, 2021	10/40
Albariño Martín Códax, Spain, 2022	12/48
Fumé Blanc Scattered Peaks, California, 2020	13/52
Sauvignon Blanc Kim Crawford, New Zealand, 2019	11/44
Pinot Grigio Barone Fini, Italy, 2022	10/40

ROSÉ

Rosé Daou "Discovery", California, 2022	13/52
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REDS

Pinot Noir Aniello "Riverside Estate" Argentina, 2020	11/44
Pinot Noir Murphy Goode, California, 2016	13/52
Pinot Noir ZD Wines, 2021	15/55
Merlot Kenwood Vineyards, California, 2019	10/40
Malbec Septima, Argentina, 2021	10/40
Tempranillo Anciano No.7 Reserva, Spain	12/48
Cabernet Sauvignon Chateau Souverain, California, 2020	10/40
Cabernet Sauvignon "Diamond Collection" Francis Ford Coppola, California, 2020	10/40
Cabernet Sauvignon Quilt, California, 2020	20/80
Nebbiolo "Ochetti" Renato Ratti, Italy, 2021	16/64

BEER

Import Beer	7
Corona Heineken Stella Artois	
Dos Equis Lager or Amber	
Modelo Negra or Especial	
Guinness	
Heineken 0.0 Kaliber (non-alcoholic)	

Craft and Local Beer	7
Santa Fe Brewing Social Hour	
Santa Fe Brewing 7K IPA	
Santa Fe Brewing Nut Brown	
Steel Bender "Compa" Lager	
Sierra Nevada Pale Ale	
Sandia Cider, Seasonal Flavor	
Ex Novo Brewing Co. "Perle Haggard" Pilsner	

Domestic	6
Budweiser Bud Light Coors Light	
Michelob Ultra Miller Lite	

LOUNGE MENU

SMALL PLATES & SHAREABLES

Chips & Dip 12

Salsa Verde, Salsa Roja, Tortilla Chips
Add Guacamole +6

Crispy Pork Belly Bites 16

Apple Cider Glaze, Pickled Mustard Seeds

Charred Baby Carrots 14

Lemon-Tahini Yogurt, Dukkah Crumble

Old Trail Taco 6 each

Choice of Pollo Asado or Blackened Fish
All Tacos Served With Warm Tortilla, Guacamole,
Red Cabbage-Roasted Corn Slaw, Chipotle Aioli,
Choice of Salsa Roja or Salsa Verde

Coconut Shrimp 16

Spicy Ranch

MAINS & PLATES

Spicy Lobster Mac & Cheese 26

Maine Lobster, Sharp Cheddar Béchamel,
Pickled Serrano Peppers, Herb Gremolata

Shrimp Bucatini 28

Leek and Corn Fondue, Lardons,
Gremolata, Cream Sauce

*2021 Green Chile Cheeseburger Smackdown
People's Choice Award*

Loretto Burger 22

Brioche Bun, House-Made Guacamole,
Flame-Roasted Hatch Green Chile,
Tucumcari Green Chile Cheddar Cheese,
Chimayó Red Chile Bacon, Bibb Lettuce,
Heirloom Tomato, Yellow Onion, Chipotle Aioli, Fries

Beef Sliders 22

Guacamole, Green Chile, Cheddar Cheese,
Chipotle Aioli, House-Made Kettle Chips

Buttermilk Fried Chicken Sandwich 22

Hot Honey, Slaw, Dill Pickle

Frito Pie 16

House-Made Chile Con Carne, Heirloom Corn Chips,
Pickled Jalapeños, Sour Cream, Cotija

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