



Signature Cocktails

Strawberry-Jalapeño Margarita 15
Our Santa Fe Margarita Trail Signature—where sweet meets heat in every sip.
Strawberry Liquid Alchemist, Muddled Jalapeño, Espòlon Reposado, Triple Sec, House-Made Citrus Sour

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

Essential Margarita 14
Clean, crisp, and classic.
Espòlon Blanco Tequila, Cointreau, House Margarita Mix

Desert Flame Mezcalrita 15
A spicy-sweet desert escape.
Green Chile Mezcal, Prickly Pear Purée, House Sour Mix, Triple Sec, Strawberry Purée

“Burro” Alley Mule 14
Santa Fe’s twist on the mule.
As Above So Below Vodka, Liquid Alchemist Prickly Pear, Ginger Beer, Fresh Lime

Sangria Del Sol 15
A refreshing classic, perfect for patio sipping.
House-Made Red or White Wine Sangria, Seasonal Fruits, Fresh Juices

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

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

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

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

Tierra Sour 15
A silky, smoky tribute to The Land of Enchantment.
Madre Espadín Mezcal, Verde Margarita Mix, Pineapple Juice, Egg White

Mint Condition 16
A sparkling twist on a Southern favorite.
Knob Creek Bourbon Heritage, St-Germain, Prosecco, Fresh Mint

Piña Pinot Spritz 15
Vacation in a glass, with a Santa Fe sparkle.
Malibu Rum, Prosecco, Pineapple Juice

Wine

Sparkling	GLS	BTL
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
Pinot Grigio Barone Fini, Trentino-Alto Adige, Italy, 2022	10	40
Albariño Martín Códax, Rías Baixas, Spain, 2022	12	48
Sauvignon Blanc Kim Crawford, New Zealand, 2019	11	44
Fumé Blanc Scattered Peaks, California, 2020	13	52
Chardonnay Chateau Souverain, California, 2021	10	40
Chardonnay Sonoma-Cutrer, California, 2021	14	56
Rosé		
Rosé Daou ‘Discovery’, California, 2022	13	52

Reds	GLS	BTL
Pinot Noir Aniello ‘Riverside Estate’, Argentina, 2020	11	44
Pinot Noir Murphy Goode, California, 2016	13	52
Merlot Kenwood Vineyards, California, 2019	10	40
Malbec Tercos, Argentina, 2021	10	40
Tempranillo Anciano, Valdepeñas, Spain, 10 Years	12	48
Cabernet Sauvignon Francis Coppola ‘Diamond Collection’, California, 2020	10	40
Cabernet Sauvignon Chateau Souverain, California, 2020	10	40
Cabernet Sauvignon Quilt, California, 2020	20	80
Nebbiolo Ochetti Renato Ratti, Italy, 2021	16	64

Beer

Imports 7
Corona, Heineken, Guinness, Dos Equis Lager or Amber, Stella Artois, Modelo Negra, Kaliber (non-alcoholic)

Domestic 6
Budweiser, Bud Light, Coors Light, Michelob Ultra, Miller Lite

Craft & Local 7
Santa Fe Brewing Social Hour, Santa Fe Brewing 7K IPA, Steel Bender “Compa” Lager, Sierra Nevada Pale Ale, Santa Fe Brewing Nut Brown, Sandia Cider Seasonal Flavor Ex Novo Brewing Co. ‘Perle Haggard’ Pilsner 16oz 7



Appetizers

House-Made Bread 6 Green Chile and Blue Corn Bread, Rosemary Focaccia, Served With Garlic Oil, Cultured Butter	Charred Octopus 22 Papas Bravas, Romesco Sauce, Black Garlic Emulsion
Lobster Bisque 15 Maine Lobster, Crème Fraîche, Smoked Paprika	Forest Mushrooms 18 Exotic Mushrooms, Stracciatella, Truffle Paste, Red Chile Toasted Focaccia
Braised Kurobuta Pork Belly 20 Eggplant Purée, Pineapple Stew, Pig Jus, Leek Ash	Mussels and Frites 22 Pozole Sauce

Salads

Caesar 18 Artisanal Romaine, Grano Padano, Herb Gremolada, Brioche Garlic Crouton Zesty Classic Dressing	Red Wine Braised Pear Salad 20 Organic Heritage Spring Mix, Shaved Fennel, Pickled Onions, Pecan Brittle, Humboldt Fog Blue Cheese, Poppy Seed Vinaigrette
Burrata Salad 22 Heirloom Tomato, Arugula, Compressed Watermelon, Toasted Baguette, Penon Dark Pesto	

Entrées

— FROM THE SEA —	
Catch Of The Day MP Seasonal Vegetables, Ratatouille Vinaigrette, Black Olive Purée	Custom Cuts <i>All Premium Hand-Selected Black Angus Beef is Sourced from Boutique Small Ranchers, from the State of New Mexico or Domestic to the US.</i>
Blackened Grouper 56 Roasted Corn-Truffle Risotto Cake, Crispy Leeks, Champagne Beurre Blanc, Tomato-Chimayó Chile Relish	Served with Confit Garlic, Charred Fresno Pepper, Choice of Demi-Glace or Peppercorn Sauce
Lobster Bucatini 54 Maine Lobster, Leek and Corn Fondue, Lardons, Gremolada, Lobster Cream Sauce	7oz Beef Filet Mignon 55 14oz New York Strip 56 24oz Aged Bone-In Rib Eye 76
— LAND LOCKED —	
Ras el Hanout Lamb Shank 48 Saffron Couscous, Arak Braised Fennel, Apricots, Prunes, Marcona Almonds	Confit Airline Chicken 38 Slow Cooked Chicken Breast, Mole Blanco, Charred Purple Sprouted Broccolini, Caramelized Pearl Onion, Chicken Demi-Glace
Berkshire Pork Chop 48 Green Chile Pommes Purée, Confit Garlic, Orange Demi-Glace	— VEGAN VEGETARIAN —
	Roasted Cauliflower 28 Eggplant Mousse, Mustard-Turmeric Nage, Herb Paste

Additions

Grilled Half Lobster 24	Marinated Shrimp 12
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Sides

Truffle Fries 12	Crispy Brussels Sprouts 10
Pommes Frites 10	Seasonal Vegetables 10
Green Chile Pommes Puree 12	

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