



Signature Cocktails & Featured Classics

Polaris 15
Bright ~ Aromatic ~ Elegant
uncle val’s botanical gin, ruby grapefruit,
moscato d’ asti, tonic

Sandía 14
Fresh ~ Velvety ~ Unique
camarena tequila blanco, basil, watermelon, génépi, lime

Piña Bonita 15
Tropical ~ Luscious ~ Bright
camarana tequila reposado, fresh pineapple,
madagascar vanilla, lime, mint

Flor Viejo 16
Exotic ~ Floral ~ Smoky
Heritage single barrel select el tesoro tequila reposado,
st. germaine elderflower, lemon, islay

Caballero 18
Rich ~ Nutty ~ Complex
redemption rye, 400 conejos mezcal, p. heeering
black cherry, black walnut & mole bitters

Margarita 13
*The beloved Mexican prohibition era “Daisy” style cocktail
presented in perfect balance with premium ingredients.*
tequila reposado, naranja liqueur, agave nectar,
lime, salt rim

Cadillac Gold (tequila añejo & grand marnier,
splash of orange juice) +4

Silver Coin (tequila blanco & cointreau) +3

Strawberry Jalapeño (Margarita Trail feature) +3

Paloma 14
*This Sonoran Desert staple, Spanish for “dove,”
pairs perfectly with any Southwest adventure.*
camarena tequila reposado, ruby grapefruit,
lime, soda, tajín rim

Sazerac 16
An old fashioned with a New Orlean’s soul.
Boozy ~ Aromatic ~ Unique
redemption rye, raw sugar, creole bitters,
absinthe rinse (hine cognac +6)

Espresso Martini 13
A silky and delicious pick-me-up potion.
ocean vodka, espresso roast coffee,
madagascar vanilla

— SOFT MIXED DRINKS —

Margarita Too 12
Fresh ~ Tart ~ Balanced
seedlip notas de agave, agave nectar, lime, salt rim

Adobe Glow 12
Zesty ~ Bright ~ Refreshing
ginger, lemon, valencia orange, hibiscus, fizz

Pink Sombrero 12
Fruity ~ Fresh ~ Fun
strawberry, pineapple, madagascar vanilla, lime, tonic

Wine

Sparkling	GLS	BTL	Reds	GLS	BTL
Blanc de Noirs Gruet, New Mexico, NV	12	48	Pinot Noir Aniello ‘Riverside Estate’, Argentina, 2020	11	44
Prosecco Ruffino, Italy, NV	10	40	Pinot Noir Murphy Goode, California, 2016	13	52
Whites			Merlot Kenwood Vineyards, California, 2019	10	40
Riesling A to Z Wineworks, Oregon, 2020	10	40	Malbec Tercos, Argentina, 2021	10	40
Pinot Grigio Barone Fini, Trentino-Alto Adige, Italy, 2022	10	40	Tempranillo Anciano, Valdepeñas, Spain, 10 Years	12	48
Albariño Martín Códax, Rías Baixas, Spain, 2022	12	48	Cabernet Sauvignon Francis Coppola ‘Diamond Collection’, California, 2020	10	40
Sauvignon Blanc Kim Crawford, New Zealand, 2019	11	44	Cabernet Sauvignon Chateau Souverain, California, 2020	10	40
Fumé Blanc Scattered Peaks, California, 2020	13	52	Cabernet Sauvignon Quilt, California, 2020	20	80
Chardonnay Chateau Souverain, California, 2021	10	40	Nebbiolo Ochetti Renato Ratti, Italy, 2021	16	64
Chardonnay Sonoma-Cutrer, California, 2021	14	56			
Rosé					
Rosé Daou ‘Discovery’, California, 2022	13	52			

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 Purée 12	

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