

Living Room

AT LORETTO

SIGNATURE COCKTAILS

Polaris	15
<i>Bright ~ Aromatic ~ Elegant</i>	
uncle val's botanical gin, ruby grapefruit, moscato d' asti, tonic	
Roadrunner	14
<i>Juicy ~ Herbal ~ Fizzy</i>	
santa fe expedition vodka, lavender, sage, valencia orange, club soda	
Sandía	14
<i>Fresh ~ Velvety ~ Unique</i>	
camarena tequila blanco, basil, watermelon, génépi, lime	
Piña Bonita	15
<i>Tropical ~ Luscious ~ Bright</i>	
camarana tequila reposado, fresh pineapple, madagascar vanilla, lime, mint	
Flor Viejo	16
<i>Exotic ~ Floral ~ Smoky</i>	
Heritage single barrel select el tesoro tequila reposado, st. germaine elderflower, lemon, islay	
Desert Flame	14
<i>Spicy ~ Fruity ~ Tart</i>	
green chile infused 400 conejos mezcal, strawberry, lime	
A Toast to Hal...	16
<i>Velvety ~ Zesty ~ Celebratory</i>	
Heritage select single barrel jefferson bourbon, grand marnier, lemon, touch of ginger	
Caballero	18
<i>Rich ~ Nutty ~ Complex</i>	
redemption rye, 400 conejos mezcal, p. heeering black cherry, black walnut & mole bitters	
Smoking Nun	16
<i>A tribute to Sister George, who had a fondness for cigars. Boozy ~ Smoky ~ Unexpected</i>	
dewar's blended scotch, d.o.m. benedictine, italian vermouth, loretto cherry & tobacco bitters, oak smoke	

Join us for Happy Hour—4pm-6pm daily

FEATURED CLASSICS

- 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

- Hotel Nacional** 15
A famous import from the namesake Hotel in Havana, Cuba. A vacation in a glass.
planetary barbados 5yr rum, luxardo apricot liqueur, fresh pineapple, lime

- Venetian Spritz** 14
Quintessential aperitif cocktail with a nod to Harry's Bar in Venice.
prosecco, aperol, acqua frizzante

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

- Martini** 14
Class in a glass. Please, have it your way.
tito's vodka or beefeater gin, french dry vermouth, orange bitters, olive, lemon twist or cocktail onion

- Manhattan** 15
Sturdy ~ Balanced ~ Timeless
redemption rye, italian vermouth, angostura bitters

- 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)

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

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

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

Import Beer 7

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

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.*