



Signature Cocktails & Featured Classics

Roadrunner 14

Juicy ~ Herbal ~ Fizzy

Santa Fe Expedition Vodka, Lavender, Sage, Valencia Orange, Club Soda

A Toast to Hal... 17

Citrus ~ Herbal ~ Aromatic

Monkey 47 or Gray Whale Gin, Juniper Berries, Rosemary, Peppercorn, Dried Lime Wheel, Mediterranean Tonic

Sunset Sangria 16

Refreshing ~ Refined ~ Fruity

Brandy, Apricot and Peach Liqueur, Agave, Orange, Lemon Juice
Selection of White or Red

Margarita 14

The beloved Mexican prohibition era "Daisy" style cocktail presented in perfect balance with premium ingredients.

Sauza Signature Tequila Reposado, Naranja Liqueur, Agave Nectar, Lime, Salt Rim

Cadillac Gold (Tequila Añejo & Grand Marnier, Splash Of Orange Juice) +3

Silver Coin (Tequila Blanco & Cointreau) +2

Strawberry Jalapeño (Margarita Trail Feature) +2

Paloma 14

This Sonoran Desert staple, Spanish for "dove," pairs perfectly with any Southwest adventure.

Cantera Negra Tequila Blanco, Ruby Grapefruit, Lime, Soda, Tajín Rim

Espresso Martini 15

A silky and delicious pick-me-up potion.

Ocean Vodka, Espresso Roast Coffee, Organic Sweetener

Old Fashioned 16

A classic with a splash of digestif.

High West Bourbon, Amaro Montenegro, Vanilla Demerara, Whisper of Orange, Angostura

Mojito del Sol 16

A fresh and tropical twist on the Cuban Mojito.

Dark Rum, Tamarindo, Pineapple and Lime Juice, Agave, Fresh Mint, Splash Soda

— SOFT MIXED DRINKS —

Margarita Too 14

Fresh ~ Tart ~ Balanced

Seedlip Notas De Agave, Agave Nectar, Lime, Salt Rim

Pink Sombrero 11

Fruity ~ Fresh ~ Fun

Strawberry, Pineapple, Madagascar Vanilla, Lime, Tonic

Wine

Sparkling

Blanc de Blancs Gruet, New Mexico, NV

Prosecco Ruffino, Italy, NV

Whites

Riesling A to Z Wineworks, Oregon, 2022

Pinot Grigio Barone Fini, Trentino-Alto Adige, Italy, 2024

Albariño Martín Códax, Rías Baixas, Spain, 2024

Sauvignon Blanc Kim Crawford, New Zealand, 2024

Fumé Blanc Scattered Peaks, California, 2023

Chardonnay, Louis Latour, "Ardèche", France, 2024

Chardonnay, Napa Cellars, California, 2023

GLS BTL

12 48

12 48

12 52

11 44

13 58

13 58

13 58

12 52

12 52

Rosé

Rosé Daou 'Discovery', California, 2024

Rosé Chateau Routas, Provence, France 2024

Reds

Pinot Noir Benton Lane, Oregon, 2023

Pinot Noir Murphy Goode, California, 2023

Merlot Kenwood Vineyards, California, 2022

Malbec Tercos, Argentina, 2024

Tempranillo Anciano, Valdepeñas, Spain, 2017

Cabernet Sauvignon Francis Coppola,

"Diamond Collection" California, 2023

Cabernet Sauvignon Quilt, California, 2023

Barbara D'Asti, Vietti 'Tre Vigne' 2023

GLS BTL

14 62

13 60

16 64

13 58

11 44

12 52

13 58

12 52

20 80

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



Dinner Appetizers

House-Made Bread 6

Green Chile and Blue Corn Bread, Rosemary Focaccia,
Served With Garlic Oil, Cultured Butter

Roasted Beet "Tartare" 18

Shallots, Capers, Chimayó Chile Goat Cheese Mousse,
Watercress, Candied Hazelnuts

Mushroom Bisque 15

Crème Fraîche, Chives, Hazelnut, Herb Oil

Braised Kurobuta Pork Belly 20

Eggplant Purée, Pineapple Stew, Pig Jus, Leek Ash

Charred Octopus 22

Papas Bravas, Romesco Sauce, Black Garlic Emulsion

Forest Mushrooms 18

Exotic Mushrooms, Stracciatella, Truffle Paste,
Red Chile Toasted Focaccia

Salads

Caesar 18

Artisanal Romaine, Grano Padano, Herb Gremolada,
Brioche Garlic Crouton Zesty Classic Dressing

Burrata Salad 22

Roasted Beets, Watercress, Chile Roasted Pistachio,
Tarragon Balsamic Vinaigrette

Red Wine Braised Pear Salad 20

Organic Heritage Spring Mix, Shaved Fennel,
Pickled Onions, Pecan Brittle, Humboldt Fog
Blue Cheese, Poppy Seed Vinaigrette

Entrées

— FROM THE SEA —

Catch Of The Day MP

Seasonal Vegetables, Ratatouille Vinaigrette,
Black Olive Purée

Blackened Grouper 56

Roasted Corn-Truffle Risotto Cake, Crispy Leeks,
Champagne Beurre Blanc, Tomato-Chimayó Chile Relish

Grilled Swordfish 46

Farro Risotto, Mushroom, Saffron-Chamomile Crema

— LAND LOCKED —

Mole Coloradito Braised Short Ribs 56

Parsnip Purée, Crispy Potato, Exotic Mushrooms,
Spicy Demi-Glace

Confit Duck Leg 52

Saffron-White Bean Cassoulet, Fire-Roasted Corn,
New Mexican Spicy Chorizo

Berkshire Pork Chop 48

Green Chile Pommes Purée, Confit Garlic,
Orange Demi-Glace

Custom Cuts

*All Premium Hand-Selected Black Angus Beef is
Sourced from Boutique Small Ranchers, from the
State of New Mexico or Domestic to the US.*

Served with Confit Garlic, Charred Fresno Pepper,
Choice of Demi-Glace or Peppercorn Sauce

8oz Beef Filet Mignon 62

14oz New York Strip 60

— VEGAN | VEGETARIAN —

Quinoa Poblano En Nogada 30

Confit Cherry Tomatoes, Charred Corn, Pomegranate
Seeds, Almond Romesco Sauce

Additions

Marinated Shrimp 12

Sides

Truffle Fries 12

Pommes Frites 10

Green Chile Pommes Purée 12

Crispy Brussels Sprouts 10

Seasonal Vegetables 10