

Living Room

AT LORETTO

SIGNATURE COCKTAILS

- Roadrunner** 14
Juicy ~ Herbal ~ Fizzy
Santa Fe Expedition Vodka, Lavender,
Sage, Valencia Orange, Club Soda
- Flor Viejo** 16
Exotic ~ Floral ~ Smoky
Cantera Negra Reposado, St. Germain Elderflower,
Lemon, Islay
- Desert Flame** 16
Spicy ~ Fruity ~ Tart
Green Chile Infused 400 Conejos Mezcal,
Strawberry, Lime
- 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
- Espresso Martini** 15
A silky and delicious pick-me-up potion
Ocean Vodka, Espresso Roast Coffee, Organic Sweetener
- Orchard Sour** 17
Balanced ~ Tart ~ Spirit Forward
Redemption Rye, Apricot And Ginger Liqueur, Lemon,
Fee Brothers Foam, Angostura
- Smoking Nun** 17
A tribute to Sister George, who had a fondness for cigars.
Boozy ~ Smoky ~ Unexpected
Dewar's Blended Scotch, D.O.M. Benedictine,
Italian Vermouth, Loretto Cherry & Tobacco Bitters,
Oak Smoke
- The Original Santa Fe Whiskey Flight** 25
American Single Malt Whiskey
Original Mesquite
Apple Brandy Cask
Sherry Cask

Join us for Happy Hour—4pm-6pm daily

FEATURED CLASSICS

- Margarita** 14
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) +3
- Silver Coin** (Tequila Blanco & Cointreau) +2
- Strawberry Jalapeño** (Margarita Trail fFeature) +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

- 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, Lime, Agave, Fresh Mint, Splash Soda

- Martini** 15
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** 16
Sturdy ~ Balanced ~ Timeless
Redemption Bourbon, Italian Vermouth, Angostura Bitters

SOFT MIXED DRINKS

- Margarita Too** 14
Fresh ~ Tart ~ Balanced
Seedlip Notas De Agave, Agave Nectar, Lime, Salt Rim

- Cucumber Fresca** 10
Refreshing ~ Fizzy ~ Aromatic
Fresh Cucumber, Mint, Lime, Agave

- Pink Sombrero** 11
Fruity ~ Fresh ~ Fun
Strawberry, Pineapple, Madagascar Vanilla, Lime, Tonic
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WINE

SPARKLING

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

WHITES

Riesling A to Z Wineworks, Oregon, 2022	12/52
Albariño Martín Códax, Rías Baixas, Spain, 2024	13/58
Fumé Blanc Scattered Peaks, California, 2023	13/58
Sauvignon Blanc Kim Crawford, New Zealand, 2024	13/58
Pinot Grigio Barone Fini, Trentino-Alto Adige, Italy, 2024	11/44
Chardonnay, Louis Latour, "Ardèche", France, 2024	12/52
Chardonnay, Napa Cellars, California, 2023	14/62

ROSÉ

Rosé Daou "Discovery", California, 2024	14/62
Rosé Chateau Routas, Provence, France 2024	13/60

REDS

Pinot Noir Benton Lane, Oregon, 2023	16/64
Pinot Noir Murphy Goode, California, 2023	13/58
Merlot Kenwood Vineyards, California, 2022	11/44
Malbec Tercos, Argentina, 2024	12/52
Tempranillo Anciano, Valdepeñas, Spain, 2017	13/58
Cabernet Sauvignon Francis Coppola, "Diamond Collection" California, 2023	12/52
Cabernet Sauvignon Quilt, California, 2023	20/80
Barbara D'Asti, Vietti 'Tre Vigne' 2023	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.*