



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	GLS	BTL	Rosé	GLS	BTL
Blanc de Blancs Gruet, New Mexico, NV	12	48	Rosé Daou ‘Discovery’, California, 2024	14	62
Prosecco Ruffino, Italy, NV	12	48	Rosé Chateau Routas, Provence, France 2025	13	60
Whites			Reds		
Riesling A to Z Wineworks, Oregon, 2022	12	52	Pinot Noir Benton Lane, Oregon, 2023	16	64
Pinot Grigio Barone Fini, Trentino-Alto Adige, Italy, 2024	11	44	Pinot Noir Murphy Goode, California, 2023	13	58
Albariño Martín Códax, Rías Baixas, Spain, 2024	13	58	Merlot North Star ‘Polaris’, Oregon, 2023	15	62
Sauvignon Blanc Kim Crawford, New Zealand, 2024	13	58	Malbec Tercos, Argentina, 2024	12	52
Sauvignon Blanc, Sonoma Cutrer, California, 2024	15	62	Tempranillo Anciano, Valdepeñas, Spain, 2017	13	58
Chardonnay, Wagner Family Vineyards “Sea Sun”, California, 2024	12	52	Cabernet Sauvignon Francis Coppola, “Diamond Collection” California, 2023	12	52
Chardonnay, Sonoma Cutrer, Russian River Ranches, California, 2024	13	58	Cabernet Sauvignon Quilt, California, 2023	20	80
			Barbara D’Asti, Vietti ‘Tre Vigne’, Piedmont, Italy 2023	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 8

Green Chile and Blue Corn Bread, Rosemary Focaccia,
Served with Garlic Oil, Cultured Butter
- Forest Mushroom Pate 18

Full Circle Farms Mushrooms, Thyme, Brandy,
Pecans, Focaccia Crostini
- Watermelon Gazpacho 14

Feta, Chives, Balsamic Reduction
- Venison Empanadas 20

Ground Venison, Potatoes, Green Peas,
Avocado Lime Crema
- Grilled Tamarindo
Tiger Prawns 24

Blue Corn Pancake, Scallions,
Tamarindo Sauce

Salads

Add Chicken +10 Shrimp +12 Salmon +12

- Pickled Nectarine Burrata 21

Arugula, Pistachio, Vinaigrette
- Classic Caesar 18

Garlic Herb Crouton, Pecorino,
Preserved Lemon
- Wedge Salad 20

Butter Lettuce, Heirloom Tomato,
Crumbled Danish Blue Cheese,
Creamy Blue Cheese Dressing,
Red Chile Pecans, Bacon Shards

Entrées

— FROM THE SEA —

- Catch Of The Day MP

Three Sisters Medley, Lemon Herb Butter

- Blackened Scottish Salmon 42

Green Chile Risotto, Summer Squash,
Lemon Beurre Blanc

— LAND LOCKED —

- Pan Roasted Airline Chicken Breast 36

Cauliflower Mash, Charred Baby Carrots, Chicken Jus

- Citrus Brined Double Bone Pork Chop 46

Roasted Poblano Grits, Sautéed Baby Kale,
Chimichurri

- Grilled Elk Rack 55

Papas Bravas, Grilled Broccolini,
Red Chile 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 Choice of Red Chile Demi-Glace
or Herb Butter

- 8oz Beef Filet Mignon 62

14oz New York Strip 60

— VEGAN | VEGETARIAN —

- Zucchini Spiral Alfredo 26

Blistered Heirloom Tomato,
Cauliflower Alfredo, Herb Pesto

Sides

Crispy Herb Potatoes 10 Green Chile Risotto 12 Three Sisters Medley 12 Grilled Broccolini 10

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