

MOCKTAILS

EL PEPINO

muddled cucumber, lemon juice, simple syrup,
topped with ginger beer, jalapeño

BLOOD ORANGE SMASH

blood orange purée, lime juice, mint, soda water

BLUEBERRY GINGER SHRUB

muddled blueberry, champagne vinegar, mint, ginger beer

THE LIME & THE COCONUT

coconut water, lime juice, grapefruit juice, soda water, cherry
ask your server which signature drinks can be mocktails.

CLASSIC STAPLES

NEW MEXICAN OLD FASHIONED

el tesoro heritage select barrel, triple sec, angostura bitters,
orange bitters, agave syrup, floater of 400 conejos mezcal

MI COMPA

choice of mount gay rum or casamigos tequila,
fernet-branca, jasmine simple syrup, chocolate bitters

HERITAGE HOUSE MARGARITA

jose cuervo, triple sec, fresh lime juice, agave syrup
*+2 add prickly pear, mango, blood orange, cucumber,
or spicy jalapeño*

BLACK MANHATTAN

knob creek bourbon heritage select barrel,
antica vermouth, averna, walnut bitters

SEASONAL DRINKS

TAOS SUNRISE

strawberry infused vodka, limoncello, cane syrup,
fresh lemon juice, garnished with lemon twist,
dehydrated strawberry sugar rim

SMOKY SERPENT MARGARITA

charred pineapple & cucumber infused tequila,
agave syrup, fresh lime juice,
garnished with a twisted cucumber peel, tajín salted rim

WILD GORGE MULE

wild berry infused vodka, half squeezed lime,
gosling’s ginger beer, mixed berry skewer

RIO GRANDE BATANGA

espolòn blanco, fernet, fresh lime juice, topped with cola,
lime wheel garnish, citrus salted rim

LILIKOI LUSH

leblon cachaça, lilikoi purée, cane syrup, fresh lime juice

SUNDOWN COYOTE

citrus infused vodka, cane syrup, fresh lime juice,
fresh grapefruit juice, topped with soda water,
garnished with twisted grapefruit peel, citrus salted rim

CERVEZA

DRAFT BEER

ask your server or bartender for artisan selections

LOCAL

la cumbre a slice of hefen	12	marble double white	10
la cumbre elevated IPA	12	santa fe pale ale	8
bosque blonde ale	8	santa fe nut brown ale	8

DOMESTIC

budweiser	7	bud light	7
coors light	7	miller lite	7

IMPORT

corona extra	8	dos xx lager	8
modelo especial	8	modelo negra	8
stella artois	8	gruvi (non-alcoholic)	13

VINO

10 2025 Wine Spectator Award winner.

SPARKLING

10	cava brut, miquel pons, catalonia, spain, nv	10	40
	prosecco, riondo, veneto, italy, nv	11	44
10	brut, silverhead, vara, albuquerque, new mexico, nv	12	48
	brut rosé, silverhead, vara, albuquerque, new mexico, nv	12	48
10	sparkling rosé, gruvi, non-alcoholic, 275 ml		13

WHITES

	chardonnay, chateau souverain, napa, california, 2022	10	40
	chardonnay, napa cellars, sonoma, california, 2023	13	52
17	pinot gris, king’s ridge, willamette valley, oregon, 2023	14	56
	sauvignon blanc, oyster bay, marlborough, new zealand, 2024	10	40
15	viura, vara, albuquerque, new mexico, 2022	12	48
	riesling, dr. loosen, mosel, germany, 2023	13	52

ROSÉ

	rosé, azul y garanza, navarra, spain, 2022	11	44
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REDS

17	montepulciano, fosso corno aires, d’abruzzo, italy, 2021	13	52
	pinot noir, planet oregon, willamette valley, wa, 2023	15	60
	malbec, achaval ferrer, mendoza, argentina, 2021	14	56
	cabernet sauvignon, michael david “freakshow” lodi, california, nv	13	52
	cabernet sauvignon, chateau souverain, napa, california, 2020	10	40
	red blend, decoy, california, 2022	14	45

PORTS

	graham’s grapes, douro, portugal	12	
	evolúció late harvest, tokaj, hungary	11	
13	taylor fladgate, 10yr tawny, douro, portugal	12	

*other exquisite wine selections are available by the bottle
inquire with your server.*

BEVERAGES

	coconut water	8	
14	lemonade +1 add prickly pear, mango, blood orange, lilikoi	7	
15	rishi hot tea	4	
	hot chocolate	6	
	espresso regular or decaf	4	
	aroma coffee french press	12	
	san pellegrino	12	
9	acqua panna	6	
	iced tea	4	
	soda coca-cola, diet coke, dr. pepper, sprite, ginger ale	4	