

SIGNATURE COCKTAILS

ANACONDA
milagro silver tequila, aloe & citrus liqueur, prickly pear, lime

TAOS MOONRISE
single barrel el tesoro reposado tequila, sotol,
peach shrub, lemon, sage

SERPENT’S CUP
los poblanos lavender gin, b’s taos honey, chamomile,
lemon, sparkling rosé

BRUJA’S GARDEN
hendrick’s gin, basil, genepy, maraschino, lime

RIO HONDO SMASH
four roses bourbon, nm chokecherry preserves,
mint, lemon

FIELD & SMOKE
400 conejos mezcal, roasted hatch chile, strawberry,
lime, smoked salt

BLACKBIRD
high west double rye, black currant, black walnut,
amontillado sherry, brandied cherry

PISTACHIO VELVET
house made pistachio liqueur, lemon, whipped egg white

ANCIENT FASHION
blue corn whiskey, demerara sugar, heritage bitters,
oak barrel smoke

FEATURED CLASSICS

HOUSE MARGARITA
tequila reposado, naranja liqueur, agave nectar, lime, salt rim
Grand Gold (tres generaciones anejo & grand marnier) + 4
Silver Coin (milagro silver & cointreau) + 3

PALOMA
milagro silver tequila, ruby grapefruit, lime, soda, tajin rim

COSMOPOLITAN
ketel 1 citron, cointreau, lime, cranberry splash

FRENCH 75
london gin, lemon, sugar, gruet brut sparkling wine
courvoisier vs cognac + 6

ESPRESSO MARTINI
vodka, espresso, kahlua, vanilla sugar

MANHATTAN
high west double rye, carpano antica formula vermouth,
angostura bitters

SOFT MIXTURES

PRICKLY PEAR NOJITO
seedlip zero proof spirit, fresh mint, prickly pear, lime, seltzer

PEACHY KEEN
peach shrub, lemon, cranberry, lavender

PINK SOMBRERO
strawberry, na rose wine, vanilla sugar, lemon

BEVERAGES

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

VINO

15 2026 Wine Spectator Award winner.

16	cava brut, miquel pons, catalonia, spain, nv	10	40
	prosecco, riondo, veneto, italy, nv	11	44
	brut rosé, gruet, albuquerque, nm	12	48

15	whites		
	chardonnay, caymus conundrum white, fairfield, ca 2024	10	40
15	chardonnay, napa cellars, sonoma, ca, 2023	13	52
	pinot gris, king’s ridge, willamette valley, or, 2023	14	56
14	argiolas, costamolino, vermentino di sardegna, italy, 2024	13	52
	sauvignon blanc, astrolabe, marlborough, nz, 2024	14	56
	viura, vara, albuquerque, nm, 2022	12	48

14	rosé		
	rosé of pinot noir, sean minor, napa valley, ca, 2025	11	44

15	reds		
	montepulciano, fosso corno aires, d’abruzzo, italy, 2021	13	52
	pinot noir, planet oregon, willamette valley, or, 2023	15	60
15	malbec, achaval ferrer, mendoza, argentina, 2021	14	56
	cabernet sauvignon, michael david “freakshow”		
18	lodi, ca, nv	13	52
	cabernet sauvignon, caymus conundrum red,		
	fairfield, ca 2024	10	40
	zinfandel, earthquake, lodi, ca, 2022	12	48

	ports		
13	graham’s grapes, douro, portugal		12
	evolúció late harvest, tokaj, hungary		11
	taylor fladgate, 10yr tawny, douro, portugal		12
	other exquisite wine selections are available by the bottle		
14	inquire with your server.		

CERVEZA

16	draft beer		9
	ask your server or bartender for artisan selections		

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

	DOMESTIC			
	budweiser	7	bud light	7
11	coors light	7	miller lite	7
	michelob ultra	7		

10	IMPORT			
	corona extra	8	dos xx lager	8
12	modelo especial	8	modelo negra	8
	dos xx non-alcoholic	7		

FLIGHTS

	draft flight	16	tequila flight	28
	four draft beers		choice of casamigos,	
			maestro dobel, patrón,	
	wine flight	25	or espolón	
	choice of any four of our			
	still wines			