

WELCOME— LET OUR EXPERT BARTENDERS CRAFT SOMETHING EXTRAORDINARY FOR YOU TONIGHT

At Level 5, every cocktail tells a story—one of heritage, nature, and the celestial wonders that have shaped New Mexico's past.

Inspired by the ingenuity of the ancient people of Chaco Canyon and the vibrant trade routes that once flourished, our curated selection of cocktails blends tradition with innovation.

Sip, savor, and let the stars, spices, and spirits transport you.



CACTUS PEPPER MARGARITA 15

jalapeño infused silver tequila |
cucumber | aloe | pineapple |
lime | demerara

Embracing ancient Chacoan wisdom of the desert's bounty, where healing aloe and sustaining cactus transformed harsh lands into life.

CHUSKA FOREST MARTINI 16

cota infused gin | pine liqueur |
dry vermouth

Rooted in the ancient timber-gathering expeditions of the Chaco people, experience the crisp autumn air and damp earth of the Chuska Forest, mirroring the grueling miles walked to build their sacred civilization.

BISCOCHITO 16

milk punch – brown buttered spiced rum
and brandy | orange liqueur | lemon |
biscochito syrup | cinnamon and sugar

Evoking centuries of celebration across the high desert, honoring the Spanish and Pueblo traditions that shaped New Mexico's state cookie, blending anise and cinnamon into a rich, liquid legacy.

FLOR VIEJO 15

reposado tequila | elderflower |
lemon | islay scotch

*A smoky embrace of elderflower's
exotic bloom, where tequila's
green spirit meets lemon's brightness
in perfect desert harmony.*

MACAW* 16

vodka | strega | passion fruit |
lime | ginger beer | hibiscus

*Celebrating the scarlet macaws traded
for two millennia from Mesoamerica to
Chaco Canyon, their vibrant feathers
bridging ancient cultures in sacred ritual.*

POLARIS* 17

gin | pink grapefruit | muscat wine syrup |
orange blossom | tonic

*Following Chaco's Great North Road,
perfectly aligned with the unchanging
North Star that guided ancient builders
across the high desert.*

ANCIENT FASHION 18

blue corn whiskey | demerara |
chaco bitters | oak smoke

*Channeling timeless cocktail traditions
with roasted blue corn whiskey and
Chaco bitters, seasoned with New Mexico
mountain smoke like ancient Pueblo fires.*

OAXACAN TRADE ROUTE 19

mezcal | rooibos | cacao |
demerara | bitters

*Walk ancient paths where Oaxacan cacao
traveled north to Chaco Canyon, connecting
desert Pueblos to chocolate's sacred origins.*

CHACO CLOUD BLOWER 20

rye whiskey | cynar | benedictine |
islay scotch | turkish tobacco bitters

*Inspired by the ancient stone pipes of the
high desert, the sweet, rich smoke once
raised to the sky to summon rain and honor
the ancestors.*

DESERT GEM 20

prickly pear gin | prickly pear |
bitter bianco | lillet blanc

*Embodying the sacred prickly pear
that sustained Tenochtitlan's founders,
where the eagle landed on the cactus
to birth an empire.*

* Available in non-alcoholic mixtures
featuring seedlip distillates