

BISTRO and Lounge



WATERMELON SALAD

Arugula | Balsamic Reduction | Creamy Goat Cheese | Pistachios **16**
Add Grilled Chicken **8**

CHARCUTERIE & CHEESE BOARD

Hard Salami | Prosciutto | Marcona Almonds | Fig Almond Jam | Manchego
Maytag Blue | Gherkins | Artisan Crackers **19**

ROASTED RED BIRD CHICKEN BREAST

Orange Blossom Honey Demi-Glace | Warm Roasted Fingerling Potato Salad
Fresh Seasonal Vegetables **36**

HATCH GREEN CHILE CHEESEBURGER

Roasted Hatch Green Chile | Toasted Brioche Bun | American or Cheddar
Crispy French Fries **18**
Add Maplewood Smoked Bacon **20**

SCOTTISH SALMON

Pan Roasted | Quinoa Pilaf | Green Onions | Romanesco
Papaya Vinaigrette **32**

CHILE CON QUESO

Warm Crispy Tortilla Chips **14**

CHIPS, SALSA & GUACAMOLE **15**

MARGHERITA FLATBREAD

Roasted Garlic, Buffalo Mozzarella, Basil Pesto, Cherry Tomatoes, Fresh Basil **18**

HUMMUS FLATBREAD

Roasted Squash, Hummus, Red Onion, Spinach, Roasted Garlic, Olive Oil, Balsamic
Reduction Sea Salt **18**

DUCK QUESADILLA

Goat Cheese | Chipotle Barbeque Sauce | Papaya Salsa **18**

DESSERT

ICE CREAM SANDWICH

Biscochito | Chocolate Gelato | Red Chile Raspberry Coulis **12**

We add a 22% gratuity for parties of five or more.

We do not accept vertical IDs as proof of drinking age, even if accompanied by a parent. When visiting New Mexico, please bring other sources (passport or horizontal ID) as proof of age for young adults, as other establishments may also have this same policy.

Menu items are subject to change without notice.



WINES & SPARKLING

Vara American Silverhead Sparkling	13 52
Pinot Grigio, Barone Fini, Valdadige, Italy	14 36
Chardonnay, Sonoma Cutrer	15 56
Chardonnay 7 Cellars	14 46
Pinot Noir, 7 Cellars	14 46
Cabernet Sauvignon Elemental Substance	14 49
Red Blend Caymus Walking Fool	18 63

BEER

Marble Desert Fog IPA	6
Marble Cerveza Mexican Lager	6
Marble Pilsner	6

WE INVITE YOU TO EXPLORE NEW MEXICO SPIRITS

CRAFTED IN THE LAND OF ENCHANTMENT

AGAVE SPIRITS

Dry Point Distillery, Slow Desert, Mezcal Style	13
Five Ducks Silver, Little Toad Creek	14
Hollow Spirits Silver	13
Hollow Spirits Agave Añejo Zano	15
Red River, Cabresto Cañon	14

WHISKEY

SFS Colkegan Malt Whiskey	19
Left Turn Blue Corn Whiskey	13
Ponderosa Sidewinder 4.2	13
Big Nose Kate	14

BRANDY

Los Pasos Immature, Dry Point	14
SFS Apple Brandy	19

VODKA

As Above as Below Ritual Vodka	13
Left Turn Distillery La Luz	12
Rolling Still Green Chile	13

GIN

As Above as Below Gin Sigil High	14
Santa Fe Spirits Wheeler's Gin	14

RUM

Red River Rum Purkapile	14
Rojo Piñon Rum	14

CORDIAL

Tres Marias Orange Liqueur	14
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MARGARITAS

Original	14
Strawberry Jalapeño	14
Pineapple Coconut	14
Prickly Pear	15
Passion Fruit & Tamarind	15

COCKTAILS

SPRING THYME IN SANTA FE | 15

Big Nose Kate Whiskey | Lemon & Pineapple Juice, Simple Syrup | Thyme

LAND OF ENCHANTMENT | 15

As Above as Below Sigil Gin | Strawberry Syrup Basil | Topped with Soda Water

HIGHER THAN A MILE | 14

Rolling Still Green Chile Vodka | Cucumber & Basil Fresh Squeezed Lemon | Syrup | Topped with Tonic Water PLUS A DOSE OF 7000 FT ELEVATION!

SOUTHWEST SIESTA | 15

Dry Point Slow Desert Agave | Tamarind | Muddled Jalapeño Orange Liqueur | Lime Juice | Topped with Ginger Beer

HITO | 14

Red River Rum | Raspberry Syrup | Mint Lime Juice | Soda Water

MOCKTAILS

JUST SHORT OF JULEP 10

Ginger Beer | Lime Juice | Raspberry Syrup | Mint

VIRGIN MARGARITA 9

Lemon | Lime | Orange Juice and Sprite

SWEET 'N' LIL SOUR 9

Passionfruit Syrup | Lime Juice | Soda Water

REFRESHMENTS

Coffee	4.5
Iced Tea	4.5
Soda	4.5
Juice	5
Perrier	4.5
San Pellegrino 1L	9.5
Aqua Panna 1L	9.5

