

BISTRO and Lounge



STARTERS

CHIPS, SALSA & GUACAMOLE

Warm, Crispy Tortilla Chips **16**

CHILE CON QUESO

Warm, Crispy Tortilla Chips **14**

CHARCUTERIE & CHEESE BOARD

Hard Salami | Prosciutto | Marcona Almonds | Fig Almond Jam | Manchego | Maytag Blue Chees | Gherkins | House Made Crostini **19**

BISTRO MIXED GREEN SALAD

Red and Green Romaine Lettuce | Iceberg | Baby Spinach | Arugula | Goat Cheese Crumbles | Cherry Tomatoes | Hatch Green Chile Roasted Pistachios | Orange Segments | Papaya Vinaigrette or Red Chile Ranch **16**
Add Grilled Chicken Breast **8**

MARGHERITA FLATBREAD

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

ROASTED VEGETABLE FLATBREAD

Red Pepper Hummus | Roasted Seasonal Vegetables | Roasted Garlic | Arugula | Olive Oil | Balsamic
Vegan Option Available **17**

ENTREES

PULLED PORK SLIDERS

Chipotle Barbecue | Sweet Pickles | Red Onion | Hawaiiin Rolls | Truffle Fries **19**

ROASTED RED BIRD CHICKEN BREAST

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

SCOTTISH SALMON

Roasted Piñon Quinoa | Roasted Seasonal Vegetables | Lemon Beurre Blanc **38**

HATCH GREEN CHILE CHEESEBURGER

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

DESSERT

HOUSEMADE BREAD PUDDING

Vanilla Gelato **12**

BANANA SPLIT

Caramelized banana | chocolate and vanilla gelato | roasted piñon | strawberry sauce cinnamon | whipped cream **12**

TWO SCOOP GELATO

Strawberries | Raspberry Coulis **10**

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	8
Marble Cerveza Mexican Lager	8

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	15
Strawberry	15
Turquoise	15
Prickly Pear	15
Passion Fruit & Tamarind	15

COCKTAILS

SPRING THYME IN SANTA FE 15

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

STRAWBERRY FIELDS 14

Aztec Vodka | Lemon Juice | Strawberry Puree | Topped with Soda Water

SOUTHWEST SIESTA 15

Slow Desert Agave | Tamarind | Muddled Jalepeño | Lime Juice | Orange Liqueur | Topped with Ginger Beer

THE BISTRO HITO 14

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

OLD SANTA FE GIN'N 15

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

PIÑON SUNSET 15

Big Nose Kate Whiskey | Orange Liqueur | Piñon Cola Orange Slice

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
Soda	4.5
Juice	5
Perrier	4.5
San Pellegrino 1L	9.5