

Living Room

AT LORETTO

Happy Hour from 4pm-6pm daily

SIGNATURE COCKTAILS

The Essential Margarita 14

Perfectly balanced ingredients to create the quintessential classic margarita.

Casa Noble Blanco | Patrón Citrónge

Fresh Squeezed Citrus Sour

Smoking Nun 14

Named after Sister George, who had a fondness for cigars.

Rye | Brandy | Grand Marnier | Orange Twist

Strawberry-Jalapeño Margarita 14

Our Signature on the Santa Fe Margarita Trail.

Jose Cuervo Tradicional Silver Tequila

Fresh Strawberry Purée | Muddled Jalapeño

Triple Sec | Fresh Squeezed Citrus Sour

"Burro" Alley 14

A classic mule with a New Mexican "kick".

Santa Fe Spirits Expedition Vodka

Liquid Alchemist Prickly Pear

Ginger Beer | Fresh Lime

MARTINIS

Chocolate Dreams 14

House Infused Vanilla Vodka

505 Spirits El Bombón Chocolate

Half & Half | Simple Syrup

Chocolate Syrup

The Espresso 13

House Infused Espresso Vodka

Kahlúa Coffee Liqueur | Half & Half

Simple Syrup

Cucumber Manhattan 16

Bulleit Rye | Carpano Antica Formula Vermouth

Angostura Aromatic Bitters

Her Majesty's 14

Empress Gin | St-Germain Elderflower Liqueur

Fresh Grapefruit Juice

Vesper 14

The original "James Bond" martini.

Bombay Sapphire | Tito's Handmade Vodka

Lillet Blanc | Quinine

VS Barrel-Aged Manhattan 14

We barrel-age this one in-house for at least one month.

Old Overholt Rye Whiskey | Lillet Rouge

Cockburn's Ruby Port | Peychaud's Bitters

New Mexico Lavender Lemon Drop 13

New Mexico Lavender Simple Syrup

Svedka Vodka | Triple Sec | Fresh Lemon

ELIXIRS AND POTIONS

Heritage Margarita	16
El Tesoro Heritage Single Barrel Reposado Luxardo Triplum Triple Sec Fresh Squeezed Citrus Sour	
Spicy Gimlet	13
House Infused Vara Jalapeño Gin Fresh Lime Simple Syrup	
The Highlander	14
Old Smuggler Scotch Benedictine Liqueur Sweet Vermouth Fee Brothers Black Walnut Bitters Orange Twist	
Raspberry Mojito	13
Captain Morgan's Spiced Rum House-Made Raspberry-Mint Simple Syrup Club Soda	
Smoky Tamarind Maggie	16
Madre Mezcal Espadin Liquid Alchemist Tamarind Fresh Squeezed Citrus Sour	
Empress 75	14
Empress Gin Prosecco NM Lavender Simple Syrup Lemon Juice	
Chill & Chile Margarita	14
21 Seeds Jalapeño Tequila Luxardo Triplum Triple Sec Cucumber Fresh Squeezed Citrus Sour Tajín and Lava Salt Rim	
Strawberry Pisco Sour	14
Barsol Pisco Fresh Strawberry Purée Lemon Juice Egg White Fee Brothers Rhubarb Bitters	
Heritage Sour	14
High West Heritage American Prairie Bourbon Disaronno Amaretto Egg White Fresh Squeezed Citrus Sour Fee Brothers Orange Bitters	
Super Skinny Margarita	14
21 Seeds Valencia Orange Tequila Fresh Lime Club Soda Tajín Rim	

BEER

Import Beer	6
Corona Heineken Guinness Stella Artois Dos Equis Lager or Amber Modelo Negra Kaliber (non-alcoholic)	
Craft and Local Beer	6
Santa Fe Brewing Social Hour Santa Fe Brewing 7K IPA Santa Fe Brewing Nut Brown Steel Bender "Compa" Lager Sierra Nevada Pale Ale Sandia Cider, Seasonal Flavor Ex Novo Brewing Co. "Perle Haggard" Pilsner 16oz	
Domestic	5
Budweiser Bud Light Coors Light Michelob Ultra Miller Lite	

WINE

Sparkling

Blanc de Noirs Gruet, New Mexico, NV	12/48
Prosecco Ruffino, Italy, NV	10/40

Whites

Riesling A to Z Wineworks, Oregon, 2020	10/40
Chardonnay "Ardèche" Unoaked Louis Latour, France, 2018	10/40
Chardonnay Sonoma-Cutrer, California, 2020	14/56
Albariño Martín Códax', Spain, 2017	12/48
Fumé Blanc Scattered Peaks, California, 2020	13/52
Sauvignon Blanc Kim Crawford, New Zealand, 2019	11/44
Pinot Grigio Barone Fini, Italy, 2018	10/40

Rosé

Rosé Daou "Discovery", California, 2020	13/52
---	-------

Reds

Pinot Noir Aniello "Riverside Estate" Argentina, 2018	11/44
Pinot Noir Meiomi, California, 2020	13/52
Merlot Kenwood Vineyards, California, 2018	10/40
Malbec Septima, Argentina, 2021	10/40
Tempranillo Anciano No.7 Reserva, Spain, 2015	12/48
Cabernet Sauvignon "Diamond Collection" Francis Ford Coppola, California, 2019	10/40
Cabernet Sauvignon Quilt, California, 2019	20/80
Zinfandel "Angela's Table" Seghesio, California, 2019	12/48
Nebbiolo "Ochetti" Renato Ratti, Italy, 2019	16/64

LOUNGE MENU

APPETIZERS

- Chips, Salsa & Guacamole** 12
- New Mexico Green Chile Cheese Fries or Truffle Fries** 14
- Caesar Salad** 16
Romaine Hearts | Parmesan Crisp | Garlic Croutons
White Anchovies | Roasted Poblano Caesar Dressing
Add Chicken +9 Shrimp +13 Salmon +19
- Beef Short Rib Croquettes** 19
Braised Short Ribs | Potatoes | Cheddar
Pickled Onions | New Mexico Red Chile Sauce
New Mexico Green Chile Jam | Spicy Aioli
Add Beck & Bulow Osetra Caviar +15
- Shrimp Scampi** 19
Shrimp | Shallot | Garlic | Lemon | Parsley
Chile Piquín | Butter | White Wine | Toasted Sourdough

ENTRÉES

- New Mexico Red Chile Duck Confit Tacos** 19
Local Sabroso White Corn Tortilla | Cabbage
Pickled Onions | Cotija Cheese | Duck Skin Chicharrónes
- Honey Glazed Buffalo Wings** 21
Celery | Carrots | House-Made Blue Cheese Dressing
- Brisket Nachos** 19
Chile Con Queso | Guacamole | Pico De Gallo | Jalapeños
- Bone-In Ribeye** 52
Certified Angus Beef | Herbed Compound Butter Garlic
Mashed Potatoes | Fried Onions | Grilled Asparagus
Bell Pepper Coulis | Port Wine Demi-Glace
- 2021 Green Chile Cheeseburger Smackdown
People's Choice Award*
- Loretto Burger** 20
Certified Angus Beef Patty | Cloud Cliff Bakery Sesame
Seed Brioche Bun | Flame Roasted Hatch Green Chile
Tucumcari Green Chile Cheddar Cheese
Chimayó Red Chile Rubbed Bacon
Silver Leaf Farms Butter Lettuce | Heirloom Tomato
Yellow Onion | House-Made Guacamole | Chipotle Aioli
Salad or Fries *
Bison Patty +5
- Grilled Chicken Sandwich** 19
Cloud Cliff Bakery Brioche Bun
Silver Leaf Farms Butter Lettuce
Tucumcari Cheddar Cheese
Chipotle Aioli | House-Made Guacamole
Salad or Fries *
Add Bacon +2 Green Chile +1

*Truffle Fries or Sweet Potato Fries +4
Green Chile Cheese Fries +6

** Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*