

## GLASS + BOTTLE

### WHITES

	3oz/6oz/Bottle
Crafted by Gruet Chardonnay.....	5/10/40
Vivác Chardonnay .....	6/12/48
Vivác Dry Riesling .....	5/10/40
Casa Rondeña Winery Viognier.....	5/10/40
Gruet Chardonnay.....	6/12/48
Milagro 'Old Church' Chardonnay .....	48

### ROSÉ

	3oz/6oz/Bottle
Casa Rondeña Rosé of Merlot.....	5/10/40
Milagro Rosé of Leon Millot.....	5/10/40
Vivác Rosé of Sangiovese .....	5/10/40

### REDS

	3oz/6oz/Bottle
Gruet Pinot Noir.....	6/12/48
Crafted by Gruet Cabernet Sauvignon ..	5/10/40
Casa Rondeña Winery Meritage .....	5/10/40
Vivác Sangiovese.....	5/10/40
Vivác Syrah .....	40
Milagro Zinfandel.....	56
Sheehan Winery Reserve Cabernet.....	60

### SPARKLING

	6oz/Bottle
Crafted by Gruet Rose.....	10/40
Gruet Blanc de Blanc .....	12/48
Gruet Blanc de Noirs .....	12/48
Gruet Sauvage Rosé .....	12/48

### FORTIFIED

	6oz/Bottle
Casa Rodeña Animante .....	10/40
Sheena Fionac.....	10/40

## COFFEE +

Filter Coffee .....	2.50/2.95
Iced Coffee .....	3.50/4
Americano .....	3/3.50
Iced Tea.....	2.75/3.25
Espresso .....	2/2.50
Macchiato .....	3/3.50
Cappuccino.....	4/4.50
Latte .....	4/4.50
Mocha.....	4.50/4.95
Matcha Latte .....	4.50/4.95
Chai Latte .....	4.40/4.95
Black Tea .....	3
Green Tea.....	3
Oolong Tea.....	3
Herbal Tea .....	3
Orange Juice .....	4
Grapefruit Juice.....	3.50
Tomato Juice.....	3.50
Apple Juice .....	3.50

## FLIGHTS

### SPARKLING 16

A selection of refreshing sparkling wines from Gruet Winery.  
The quintessential New Mexican sparkling wine house  
specializing in methode champenoise

### WHITE 14

A variety of four vibrant expressions of New Mexico's  
best white wines focusing on the wide range of terroir in the state

### RED 16

A hand-picked collection of four New Mexican reds.  
Beautiful flavors ranging from soft red fruits to deep  
and powerful notes of leather, tobacco and chocolate.

### SPIRITS 17

A mix of locally distilled, artisanal spirits  
from Santa Fe Spirits. Vodka 20 + Gin 32  
+ Single Malt Whiskey 50 + Apple Brandy 42

## COCKTAILS

### THE MULE 12

Your choice of Vodka: Viracocha *KGB Spirits*  
or Expedition Vodka *Santa Fe Spirits*  
With fresh lime juice & Premium Fever Tree Ginger Beer

### GIN TONIC 10

Your choice of Gin: Brother's Old Tom Gin *Left Turn Distilling*  
Hacienda Gin *KGB Spirits*, Wheeler's Gin *Santa Fe Spirits*  
with your choice of Premium Fever Tree Elderflower  
or Indian Tonic and fresh citrus garnish

### MANHATTAN 12

Your choice whiskey: Taos Lightning Bourbon *KGB Spirits*  
Taos Lightning 'Governor's Reserve' Rye *KGB Spirits*  
Colkegan Single Malt Whiskey *Santa Fe Spirits*  
With sweet vermouth, aromatic bitters and a Luxardo cherry

### MARTINI 12

Your choice: Viracocha *KGB Spirits*, Expedition Vodka *Santa Fe Spirits*,  
Brother's Old Tom Gin *Left Turn Distilling*,  
Hacienda Gin *KGB Spirits*, Wheeler's Gin *Santa Fe Spirits*  
Served with a vermouth mist up, and ice cold, with two queen sized olives



## BITES

### **BASKET OF EIGHT GOUGÈRES 11**

TRADITIONAL WITH COMTÈ CHEESE | NEW MEXICAN WITH CHIMAYO CHEESE

### **CROQUETTE DE JAMÓN Y CHORIZO 8**

THREE CRISPY HAM & SAUSAGE CROQUETTES

### **BOQUERONES 8**

SAFFRON POTATO | AIOLI | WHITE ANCHOVIES IN VINEGAR

### **ONION & BACON JAM 6**

CARAMELIZED ONION & SMOKED BACON

### **CROSTINI TRIO 12**

BRIE CHEESE & DRIED APRICOT | ROASTED PEPPERS & MANCHEGO  
GOAT CHEESE & TRUFFLED HONEY

### **MAC & CHEESE 14**

COMTÈ CHEESE | BACON | WHITE TRUFFLE

### **MIXED OLIVES 9**

BRINE & CURED

### **TRUFFLED POPCORN 9**

BLACK TRUFFLED

### **ARTISANAL CHARCUTERIE AND CHEESE 16**

CHEF SELECTION OF THREE CHEESES AND TWO CURED MEATS  
SERVED WITH OLIVES AND HOUSE PICKLED VEGETABLES

### **CRAFTED DESSERT**

HANDMADE SWEETS & ICE CREAM

