Living Room

Lounge Menu (available from 2:30-10:00pm)

† Spinach, Artichoke and Feta Dip
Crispy Panko Topping, Tortilla Chips

† Fish or Short Rib Tacos
Lime Crema, Cabbage, Pico de Gallo

Sliders
Green Chile Kobe
Lobster
† BBQ Smoked Pork, Slaw
   Trio (Kobe, Lobster, Pork)

† Honey Sriracha Wings
Luminaria Ranch, Celery

† New Mexico Short Rib Nachos
Red Chile, Pickled Jalapeño, Local Cheddar

† Santa Fe Guacamole
Tortilla Chips, Salsa

† Chicken Quesadilla
Grilled Chicken, Cheese, Guacamole
   Pico De Gallo, Sour Cream

† Flash Fried Calamari
Chile Lime Dip, Green Chile Aioli

Living Room Half-Pound Burger
Choice of Cheese. Tomato, Lettuce, Onion, Pickle
Additions $1 each: Fried Egg, Avocado, Green Chile, Bacon

Red Chile Caesar Salad
Parmesan, Tomatoes, Ancho Spiced Croutons
Add: Grilled Chicken 14, Calamari 16, Shrimp 17

18% gratuity will be added to Parties of 6 or more.
† Denotes half-price during happy hour
### Wine | Beer

#### Sparkling
- Blanc de Noirs, Gruet, New Mexico  
  12/48
- Brut Rosé, Gruet, New Mexico  
  12/48
- Prosecco, Avissi, Italy  
  10/40

#### Rose
- Organic Grapes, Pratsch, Austria  
  10/40

#### White
- Pinot Grigio, Barone, Alto Adige, ITA  
  10/40
- Riesling, Saint M, Pfalz, DEU  
  10/40
- Albarino, Martín Codax, Rias Baixas, SPA  
  10/40
- Sauvignon Blanc, Haymaker, NZL  
  10/40
- Sauvignon Blanc, Clos des Bouffants,  
  14/56
- Sancerre, Loire Valley, France
- Chardonnay, Charles & Charles, WA  
  10/40
- Chardonnay, Sonoma Cutrer, RRV, CA  
  15/60

#### Red
- Tempranillo, Gran Reserva, Anciano, Rioja, SPA  
  11/44
- Merlot, Drumheller, Colombia Valley, WA  
  10/40
- Malbec, Lote 44, Mendoza, ARG  
  10/40
- Pinot Noir Estate, Paul Mas, Languedoc, France  
  10/40
- Pinot Noir, Alexana, Willamette Valley, OR  
  16/64
- Cabernet Sauvignon, Skyfall, WA  
  10/40
- Cabernet Sauvignon, Napa Cellars, Napa, CA  
  16/64
- Zinfandel, The Federalist, Lodi, CA  
  10/40

#### Draught Beer
- Bosque Lager  
  5
- Bosque Seasonal  
  7
- Santa Fe Brewing IPA  
  5
- Santa Fe Brewing Seasonal  
  5

#### Beer Selections
- Budweiser, Bud light, Coors light  
  5
- Kaliber, n/a  
  6
- Corona, Heineken, Guinness  
  6
- Dos Equis Lager or Amber  
  6
- Fat Tire  
  6
- Stella Artois  
  6
- Negra Modelo  
  6
- Marble Wildflower Wheat  
  6
Loretto Signature Libations

The “Smoking Nun” 12
Named after our resident ghost, Sister George, who has a fondness for cigars. Rye, brandy, Grand Marnier and muddled oranges are combined and lightly smoked in this one of a kind creation.

Strawberry-Jalapeño Margarita 12
Fresh strawberries and jalapeños are blended and added to a classic margarita featuring Don Julio Silver Tequila, Cointreau and pomegranate juice.

Loretto Manhattan 12
Our own Loretto Crown Royal and Naranjo Orange Liqueur refine the classic Manhattan.

The Smoky Sunrise 12
Barrel select Patron Anejo, Cointreau and Sombra Mezcal add a smoky twist to the simple tequila sunrise.

Blood Orange Silver Coin Margarita 12
Azunia Organic Tequila, blood orange syrup, Cointreau, fresh lime juice and agave nectar combine to make a memorable margarita.

New Mexico Green Chile Gimlet 12
Local New Mexico green chile, Wheeler’s Gin, fresh lime juice with Chimayo red chile and a sugar rimmed glass makes this drink a local favorite.

Pomegranate Cosmopolitan 14
Kettle One Citron, Pama Liqueur, cranberry and lime juice put a new spin on this popular drink

Seasonal Libations

Prickly Pear Margarita 12
Patron Silver, Cointreau, splash of St Germaine, Prickly Pear Puree

Sparkling Fuchsia 11
St Germaine, Prickly Pear Puree, Sparkling Wine
**Martinis**

**Blood Orange Cosmo**
Kettle One Orange Vodka, Blood Orange Liqueur, Blood Orange Puree, splash of lime juice

**Pearfection**
Grey Goose Pear Vodka, St Germain Elderflower Liqueur, splash of lime juice, touch of agave nectar

**Chocolate**
Godiva White and Dark Chocolate liqueurs, Stoli Vanilla

**Paseo**
Kettle one citron and orange vodka, Chambord, fresh lime juice, topped with sparkling wine

**Margaritas**
*are made with fresh lime juice and agave nectar*

**Silver Coin**
Herradura Silver Tequila, Cointreau

**Pom**
Patron Silver Tequila, Pama Liqueur, splash of pomegranate juice

**Picante**
Herradura Reposado, Cointreau, splash of green chile syrup

**Oro**
Patron Anejo, Grand Marnier

**Barrel Aged Cocktails**

**Rye Manhattan**
Old Overholt Rye, Sweet Vermouth, barrel aged bitters

**Tequila Old Fashioned**
Sauza 100 Anos Anejo, Sweet Vermouth, orange bitters