

Living Room

AT LORETTO

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

† Spinach, Artichoke and Feta Dip	10
Crispy Panko Topping, Tortilla Chips	
† Fish or Short Rib Tacos	14
Lime Crema, Cabbage, Pico de Gallo	
Sliders	
Green Chile Kobe	5
Lobster	6
† BBQ Smoked Pork, Slaw	4
Trio (Kobe, Lobster, Pork)	14
† Honey Sriracha Wings	12
Luminaria Ranch, Celery	
† New Mexico Short Rib Nachos	14
Red Chile, Pickled Jalapeño, Local Cheddar	
† Santa Fe Guacamole	10
Tortilla Chips, Salsa	
† Chicken Quesadilla	12
Grilled Chicken, Cheese, Guacamole	
Pico De Gallo, Sour Cream	
† Flash Fried Calamari	13
Chile Lime Dip, Green Chile Aioli	
Living Room Half-Pound Burger	13
Choice of Cheese. Tomato, Lettuce, Onion, Pickle	
Additions \$1 each: Fried Egg, Avocado, Green Chile, Bacon	
Red Chile Caesar Salad	10
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
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White

Pinot Grigio, Barone, Alto Adige, ITA	10/40
Riesling, Saint M, Pfalz, DEU	10/40
Albarino, Martin Codax, Rias Baixas, SPA	10/40
Sauvignon Blanc, Haymaker, NZL	10/40
Sauvignon Blanc, Clos des Bouffants, Sancerre, Loire Valley, France	14/56
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

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AT LORETTO

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	12
Kettle One Orange Vodka, Blood Orange Liqueur, Blood Orange Puree, splash of lime juice	
Pearfection	12
Grey Goose Pear Vodka, St Germain Elderflower Liqueur, splash of lime juice, touch of agave nectar	
Chocolate	12
Godiva White and Dark Chocolate liqueurs, Stoli Vanilla	
Paseo	12
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	12
Herradura Silver Tequila, Cointreau	
Pom	12
Patron Silver Tequila, Pama Liqueur, splash of pomegranate juice	
Picante	12
Herradura Reposado, Cointreau, splash of green chile syrup	
Oro	12
Patron Anejo, Grand Marnier	

Barrel Aged Cocktails

Rye Manhattan	12
Old Overholt Rye, Sweet Vermouth, barrel aged bitters	
Tequila Old Fashioned	12
Sauza 100 Anos Anejo, Sweet Vermouth, orange bitters	