

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

† Spinach, Artichoke and Feta Dip	10
Crispy Panko Topping, Tortilla Chips	
† Fish or Short Rib Tacos	
Lime Crema, Cabbage, Pico de Gallo	14
<b>Sliders</b>	
Green Chile Kobe	5
Lobster	6
† BBQ Smoked Pork, Slaw	4
Trio (Kobe, Lobster, Pork)	14
† Kyzer Farm Sausage Flatbread	13
House Tomato Sauce, Arugula, Boursin Cheese	
† Honey Sriracha Wings	12
Luminaria Ranch, Celery	
† New Mexico Short Rib Nachos	
Red Chile, Pickled Jalapeño, Local Cheddar	14
† Santa Fe Guacamole	10
Tortilla Chips, Salsa	
† Chicken Quesadilla	12
Grilled Chicken, Cheese, Guacamole	
Pico De Gallo, Sour Cream	
† Maryland Jumbo Lump Crab Cake	12
Saffron Aioli, Jicama Cilantro Slaw, Harrissa Oil	
† Flash Fried Calamari	
Chile Lime Dip, Green Chile Aioli	13
<b>Living Room Half-Pound Burger</b>	13
Choice of Cheese. Tomato, Lettuce, Onion, Pickle	
Additions \$1 each: Fried Egg, Avocado,	
Green Chile, Bacon	
<b>Red Chile Caesar Salad</b>	10
Parmesan, Tomatoes, Ancho Spiced Croutons	
Add: Grilled Chicken 14, Calamari 16, Shrimp 17	
<b>Steak Frites</b>	20
Flat Iron, Herb Compound Butter, Frites	
<b>Santa Fe Chopped Salad</b>	13
Avocado, Farm Greens, Blue Cheese, Tomato,	
Egg, Grilled Chicken, Bacon, Tortilla Strips,	
Chipotle Ranch	



<b>Green Chile Cheeseburger</b>	
<b>Smackdown Chomp!</b>	15
House-made Pancetta, Cheddar Cheese New Mexico	
Autumn Roast Green Chile Creamy Avocado Spread,	

18% gratuity will be added to Parties of 6 or more.

† Denotes half-price during happy hour

**Loretto's Signature Libations**

**The "Smoking Nun"** 14  
 Named after our resident ghost, Sister George, who has a fondness for cigars. Knob Creek Rye Whiskey, Hennessy VSOP, 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.

**Desert Night Martini** 12  
 Pama Liqueur, Ruby Port, Vicieux Black Vodka and Pomegranate juice combine to make this ruby colored martini as delicious as it is intriguing.

**Ginger Pear Martini** 12  
 Sweet Ginger Vodka, Grey Goose Pear Vodka, fresh lemon juice and house made ginger infused syrup add a spicy kick to this sweet martini.

**Pomegranate Cosmopolitan** 14  
 Ketel One Citron, Pama Liqueur, cranberry and lime juice puts a new spin on this popular drink.

**New Mexico Green Chile Gimlet** 13  
 Local New Mexico Green Chile, Old Tom's Gin, fresh lime juice with Chimayo Red Chile and Sugar rimmed glass makes this drink a local favorite.

**Loretto Manhattan** 13  
 Our own Loretto Crown Royal and Naranja Orange Liqueur refine the classic Manhattan.

**The Smoky Sunrise** 13  
 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.

**Strawberry Sage Lemonade** 11  
 Fresh strawberries muddled with house made sage infused simple syrup, Ketel One Citron, fresh lemon juice and a splash of soda water make this delightfully refreshing drink.

**Sloe Sage Fizz** 10  
 A classic drink gets a Santa Fe makeover with Santa Fe Spirits Wheelers Gin, Sloe Gin and house made sage infused simple syrup with fresh lime juice and soda water.

**Sangria** 11  
 Fresh fruit, Brandy and your choice of red or white wine.

## Wine by the glass

### Sparkling

Blanc de Noirs, Gruet, New Mexico	15/60
Prosecco, La Marca, ITA	12/48
Cava, Brut Rosé, Poema, SPA	11/44

### Rose

Charles & Charles, Columbia Valley, WA	13/52
Belle Glos, Sonoma County, CA	14/56

### White

Pinot Grigio, Barone, Alto Adige, ITA	10/40
Riesling, Clean Slate, Mosel, DEU	11/44
Albarino, Martin Codax, Rias Baixas, SPA	12/48
Sauvignon Blanc, The Crossings, NZL	10/40
Sauvignon Blanc, Clos des Bouffants, Sancerre, Loire Valley, France	15/60
Chardonnay, Flora Springs, Napa, CA	12/48
Chardonnay, Sonoma Cutrer, RRV, CA	16/64

### Red

Tempranillo, Gran Reserva, Anciano, Rioja, SPA	11/44
Merlot, Drumheller, Colombia Valley, WA	10/40
Merlot, Starmont by Merryvale, Napa, CA	14/56
Malbec, Lote 44, Mendoza, ARG	10/40
Pinot Noir, La Crema, Monterey, CA	12/48
Pinot Noir, Alexana, Willamette Valley, OR	16/64
Cabernet Sauvignon, Seven Falls, WA	10/40
Cabernet Sauvignon, Napa Cellars, Napa, CA	16/64
Zinfandel, 1000 Stories, Bourbon Barrel Aged California	12/48

### Sangria

Fresh fruit, Wine, Brandy	
Red Wine	11
White Wine	11

### 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

### Draught Beer

Bosque Lager	5
Bosque Seasonal	7
Santa Fe Brewing IPA	5
Santa Fe Brewing Seasonal	5

### Single Malt Scotch

Glenlivet, 12 year	12
Macallan, 12 year	13
Macallan, 18 year	32
Glenfiddich 12 year	12
Oban 14 year	19
Talisker Storm	16
Glenfarclas 12 year	13
Lagavulin 16 year	18
Johnnie Walker Blue "Max Walker"	60
Glenmorangie 10 year	13

### Port, Madeira & Sherry

Graham's, 20 year Tawny port	18
Kopke 10 year Tawny	14
Sherry, Manzanilla, Lustau	8

### Cognac

Courvoisier, VSOP	14
Remy Martin VSOP	14
Hennessy VSOP	12

### Dessert

Banana Chocolate Bread Pudding	10
Bourbon Glaze, Anglaise	
Decadent Bittersweet Chocolate Mousse (GF)	10
Hazelnut Praline, Crisp Cookie	
Pimm's Rhubarb Berry Cobbler (GF)	10
Vanilla Ice Cream	
Ice Cream & Sorbet Seasonal 9906	10
Chef's Cheese Selection	10
Blue, Hard & Cream Cheeses, Accompaniments	
Vanilla Bean Crème Brûlée (GF)	10
European Butter Cookie and Berries	
Affogato	10
Espresso Shot, Vanilla Ice Cream, Chocolate Coffee Beans	