

# BISTRO and Lounge



## WATERMELON SALAD

Arugula | Balsamic Reduction | Creamy Goat Cheese | Pistachios **16**  
Add Grilled Chicken **8**

## CHARCUTERIE & CHEESE BOARD

Hard Salami | Prosciutto | Marcona Almonds | Fig Almond Jam | Manchego  
Maytag Blue | Gherkins | Artisan Crackers **19**

## ROASTED RED BIRD CHICKEN BREAST

Orange Blossom Honey Demi-Glace | Warm Roasted Fingerling Potato Salad  
Fresh Seasonal Vegetables **36**

## HATCH GREEN CHILE CHEESEBURGER

Roasted Hatch Green Chile | Toasted Brioche Bun | American or Cheddar  
Crispy French Fries **18**  
Add Maplewood Smoked Bacon **20**

## SCOTTISH SALMON

Pan Roasted | Quinoa Pilaf | Green Onions | Romanesco  
Papaya Vinaigrette **32**

## CHILE CON QUESO

Warm Crispy Tortilla Chips **14**

## CHIPS, SALSA & GUACAMOLE **15**

## MARGHERITA FLATBREAD

Roasted Garlic, Buffalo Mozzarella, Basil Pesto, Cherry Tomatoes, Fresh Basil **18**

## HUMMUS FLATBREAD

Roasted Squash, Hummus, Red Onion, Spinach, Roasted Garlic, Olive Oil, Balsamic  
Reduction Sea Salt **18**

## DUCK QUESADILLA

Goat Cheese | Chipotle Barbeque Sauce | Papaya Salsa **18**

## DESSERT

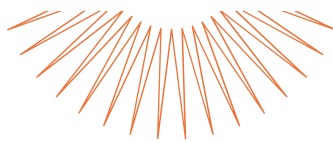
### ICE CREAM SANDWICH

Biscochito | Chocolate Gelato | Red Chile Raspberry Coulis **12**

We add a 22% gratuity for parties of five or more.

We do not accept vertical IDs as proof of drinking age, even if accompanied by a parent. When visiting New Mexico, please bring other sources (passport or horizontal ID) as proof of age for young adults, as other establishments may also have this same policy.

Menu items are subject to change without notice.



## WINES & SPARKLING

Vara American Silverhead Sparkling	13   52
Pinot Grigio, Barone Fini, Valdadige, Italy	14   36
Chardonnay, Sonoma Cutrer	15   56
Chardonnay 7 Cellars	14   46
Pinot Noir, 7 Cellars	14   46
Cabernet Sauvignon Elemental Substance	14   49
Red Blend Caymus Walking Fool	18   63

## BEER

Marble Desert Fog IPA	6
Marble Cerveza Mexican Lager	6
Marble Pilsner	6

## WE INVITE YOU TO EXPLORE NEW MEXICO SPIRITS

CRAFTED IN THE LAND OF ENCHANTMENT

### AGAVE SPIRITS

Dry Point Distillery, Slow Desert, Mezcal Style	13
Five Ducks Silver, Little Toad Creek	14
Hollow Spirits Silver	13
Hollow Spirits Agave Añejo Zano	15
Red River, Cabresto Cañon	14

### WHISKEY

SFS Colkegan Malt Whiskey	19
Left Turn Blue Corn Whiskey	13
Ponderosa Sidewinder 4.2	13
Big Nose Kate	14

### BRANDY

Los Pasos Immature, Dry Point	14
SFS Apple Brandy	19

### VODKA

As Above as Below Ritual Vodka	13
Left Turn Distillery La Luz	12
Rolling Still Green Chile	13

### GIN

As Above as Below Gin Sigil High	14
Santa Fe Spirits Wheeler's Gin	14

### RUM

Red River Rum Purkapile	14
RoJo Piñon Rum	14

### CORDIAL

Tres Marias Orange Liqueur	14
----------------------------	----

## MARGARITAS

Original	14
Strawberry Jalapeño	14
Pineapple Coconut	14
Prickly Pear	15
Passion Fruit & Tamarind	15

## COCKTAILS

### SPRING THYME IN SANTA FE | 15

Big Nose Kate Whiskey | Lemon & Pineapple Juice,  
Simple Syrup | Thyme

### LAND OF ENCHANTMENT | 15

As Above as Below Sigil Gin | Strawberry Syrup  
Basil | Topped with Soda Water

### HIGHER THAN A MILE | 14

Rolling Still Green Chile Vodka | Cucumber & Basil  
Fresh Squeezed Lemon | Syrup | Topped with Tonic Water  
PLUS A DOSE OF 7000 FT ELEVATION!

### SOUTHWEST SIESTA | 15

Dry Point Slow Desert Agave | Tamarind | Muddled Jalepeño  
Orange Liqueur | Lime Juice | Topped with Ginger Beer

### HITO | 14

Red River Rum | Raspberry Syrup | Mint  
Lime Juice | Soda Water

## MOCKTAILS

### JUST SHORT OF JULEP 10

Ginger Beer | Lime Juice | Raspberry Syrup | Mint

### VIRGIN MARGARITA 9

Lemon | Lime | Orange Juice and Sprite

### SWEET 'N' LIL SOUR 9

Passionfruit Syrup | Lime Juice | Soda Water

## REFRESHMENTS

Coffee	4.5
Iced Tea	4.5
Soda	4.5
Juice	5
Perrier	4.5
San Pellegrino 1L	9.5
Aqua Panna 1L	9.5