



shareables

house-made grilled bread 🍷 10

tomato jam, grilled marinated artichoke hearts, baby arugula, grana padano

crispy calamari & fire-roasted tomato salsa 🍷 13

lemon aioli, fresh cilantro

summer caprese 🍷 13

burrata cheese, heirloom tomatoes, baby arugula, basil chiffonade, aged balsamic, maldon sea salt

pan-seared lump crab cakes 🍷 16

fresh cucumber, whipped cream cheese, calabrian pepper aioli

salads

grilled asparagus & spinach salad 🍷 14

soft boiled egg, avocado, red onion, toasted almonds, honey mustard dressing

classic caesar salad 🍷 10

romaine hearts, shaved grana padano, house-made garlic croutons, anchovy-caesar dressing

peach & blackberry salad 🍷 12

baby spinach & arugula, green chile cornbread croutons, Tucumcari feta, basil vinaigrette

garden greens 🍷 10

julienne radish, avocado, mint vinaigrette

add to any salad:

GRILLED CHICKEN BREAST +8 | GRILLED SALMON +12 | PETITE FILET +17 | LUMP CRAB CAKE +5

season's favorites

handmade linguine & preserved lemon sauce 🍷 25

calabrian chiles, kale, cherry tomatoes, burrata cheese, basil chiffonade

oak grilled lamb loin 🍷 34

lemon bulgur tabbouleh, marinated & grilled roma tomatoes, tucumcari feta, balsamic reduction

parmesan crusted natural chicken breast 🍷 30

roasted garlic mashed potatoes, garlic sautéed broccoli, dijon-herb pan sauce

summer corn chowder & herbed ricotta ravioli 🍷 26

sautéed peppers, grilled sweet corn, grana padano, white wine & chive cream

USDA prime ribeye 🍷 42

grilled vegetable skewer, creamed corn & barley, bourbon demi

seasons' signature rotisserie half-chicken 🍷 28

green chile cornbread, garlic sautéed haricots verts, herb jus

pan-roasted beef tenderloin 🍷 42

fully loaded smashed potatoes, garlic sautéed broccoli, port demi-glace

stuffed portobello mushroom 🍷 24

artichoke hearts, roasted peppers, spinach & chickpeas, grilled asparagus, caramelized onion & baby arugula salad, avocado-tonnato sauce

oak grilled atlantic salmon 🍷 32

orange glazed beets, white bean & kale sauté, pickled mustard seeds

sides to share 🍷 8 each

roasted garlic mashed potatoes
garlic sautéed broccoli

orange glazed beets
green chile cornbread
lemon bulgur tabbouleh

garlic sautéed haricots verts
cream corn & barley

artisanal bread plate 🍷 4

fresh herbs, garlic infused olive oil & aged balsamic



signature cocktails

- slamurai** ~ Iwai 45 Japanese Whisky, Amaro Nonino, banana, salted honey syrup, house bitters ◦ **I4**
VELVETY, BITTERSWEET, MELLOW, ROCKS
- soul flower** ~ Illegal Mezcal, lime, coconut, mango, dry curaçao, mint ◦ **I4**
SMOKEY, FRUITY, HERBACEOUS, ROCKS
- vago de playa** ~ Diplomatico Venezuelan Rum, San Zanj Haitian Rum, lime, kiwi, Cappelletti, absinthe ◦ **I3**
CRISP, FRESH, TART, UP
- golden hour** ~ Espolon Reposado, amontillado, agave, ginger, orange bitters ◦ **I3**
RICH, SAVORY, FRAGRANT, ROCKS
- the dalmation** ~ Roku Japanese Gin, grapefruit, lime, black pepper syrup, St. Germaine ◦ **I3**
LIGHT, TANGY, DRY, ROCKS
- cruise control** ~ Rittenhouse Rye, Raynal VSOP, coffee infused Ramazzotti, vanilla, black walnut ◦ **I4**
SILKY, AROMATIC, SMOOTH, UP
- lucky #7** ~ Fernet Branca, strawberry, raspberry, lemon, passionfruit ◦ **I3**
BITTER, FRUITY, CRUSHABLE, ROCKS
- wildcat** ~ Drake's Organic Vodka, sparkling wine, cherry, lemon, orgeat, Peychauds ◦ **I3**
BUBBLY, REFRESHING, BALANCED, ROCKS

non-alcoholic refreshers

- strawberry-raspberry soda** ~ strawberry-raspberry syrup, lime, mint, soda ◦ **7**
- kiwi lemonade** ~ kiwi, lemon, simple syrup, soda ◦ **7**
- symbiotik kombucha** ~ DENVER, COLORADO ~ ask your server for today's flavors ◦ **7**

wines by the glass

	6OZ/9OZ BOTTLE	
Henri Champliau, Brut, 'Petroné', Blanc de Blancs, FRANCE	13/19	52
Château Peyrassol, Rosé, PROVENCE, FRANCE	12/18	48
Paul Buisse, Sauvignon Blanc, TOURAINE, FRANCE	15/22	60
Burgans, Albariño, RÍAX BIAXAS, SPAIN	12/18	48
Louis Jadot, Chardonnay, POUILLY-FUISSÉ, FRANCE	16/24	64
Jean-Luc Colombo, Viognier, PAYS D'OC, FRANCE	12/18	48
Pierre Sparr, Pinot Gris, ALSACE, FRANCE	13/19	52
Roessler, 'R2', Black Pine, Pinot Noir, SONOMA COAST, CALIFORNIA	11/17	44
Statti, Red Blend, LAMEZIA, ITALY	12/18	48
Renaud Bodillard, Gamay, MORGON, FRANCE	15/22	60
Qupe, Syrah, CENTRAL COAST, CALIFORNIA	15/22	60
Double Canyon, Cabernet Sauvignon, HORSE HEAVEN HILLS, WASHINGTON	15/22	60
Coravin Pour, MARKET PRICE ~ ASK YOUR SERVER FOR SELECTIONS		

today's featured wine

beer on tap

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|---------------------------------------|----------------------------------|
| Marble Red | Ex Novo 'Perle Haggard' Pilsner |
| Ex Novo Rotating Tap | La Cumbre Elevated IPA |
| Bosque 'Pistol Pete's' Blonde Ale | Sierra Nevada Pale Ale |
| Steel Bender Lloyd's 3 O'clock Kölsch | Santa Fe Brewing Co NMX Standard |

beer in the bottle or can

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|---------------------------|--------------------------------------|---------------------------------------|
| Coors Light ◦ 5 | La Cumbre 'Malpais Stout' ◦ 6 | Corona ◦ 5 |
| Stella Artois ◦ 6 | Tecate ◦ 5 | La Cumbre 'Slice of Hefen' ◦ 6 |
| Michelob Ultra ◦ 5 | Negra Modelo ◦ 5 | Clausthaler NON-ALCOHOLIC ◦ 5 |
| Angry Orchard ◦ 6 | Bud Light ◦ 5 | Guinness ◦ 6 |

