



shareables

house-made grilled flatbread 🍷 12

za'atar spiced lemon & spring pea purée, grilled scallions

pan-seared lump crab cakes 🍷 16

marinated artichokes, saffron-sherry aioli

beet tartare & crostini 🍷 13

watercress, cured celery, pickled kumquat, baby vegetables, toasted pecans, verjus rouge

crispy calamari & fire roasted tomato salsa 🍷 13

lemon aioli, fresh cilantro

salads

grilled broccolini, kale & chickpea salad 🍷 13

blackened red onion, roasted peppers, shaved manchego, parsley-walnut vinaigrette

classic caesar salad 🍷 10

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

garden greens 🍷 10

fresh strawberries, radish, citrus-cava vinaigrette

chilled soba noodle bowl 🍷 14

arugula, asparagus, marinated beets, avocado, radish, scallions, shaved carrots, cilantro sprigs, toasted peanuts, gochujang vinaigrette

add to any dish

GRILLED CHICKEN BREAST +8 | GRILLED SALMON +12 | PETITE FILET +17

LUMP CRAB CAKE +5 | ROASTED PORTOBELLO +6

season's favorites

parmesan crusted natural chicken breast 🍷 29

roasted garlic mashed potatoes, lemon sautéed broccolini, dijon-herb pan sauce

three cheese, caramelized onion & portobello ravioli 🍷 27

sautéed kale, crispy shallots, sherry pan sauce

grilled cauliflower steak & smoked red chile sauce 🍷 24

crispy fried potatoes, broccoli slaw

pan-roasted beef tenderloin 🍷 42

smoked gouda scalloped potatoes, garlic sautéed asparagus, madeira-duxelles demi-glace

oak grilled atlantic salmon 🍷 32

spinach spätzle, warm marinated mushrooms, dill crème fraîche

house-made lemon pepper linguine & spring vegetables 🍷 26

english peas, grilled asparagus, roasted red peppers, watermelon radish, local feta cheese, pinot grigio pan sauce

cajun seasoned rotisserie half chicken 🍷 28

dirty rice, sautéed green beans, creole jus

coffee & citrus rubbed pork tenderloin 🍷 32

creamy polenta, caramelized onions & wilted kale, fig-bourbon chutney

sides to share 🍷 8 each

roasted garlic mashed potatoes
broccoli slaw
garlic sautéed asparagus

smoked gouda scalloped potatoes
dirty rice
creamy polenta

lemon sautéed broccolini
sautéed green beans
crispy fried potatoes

artisanal bread plate 🍷 4

fresh herbs, garlic infused olive oil & aged balsamic



signature cocktails

- best revenge** ~ TANGY, REFRESHING, ROCKS ◦ I4
Dewars, lemon, pineapple, Cocchi Americano, cinnamon, Bénédictine
- forbidden fruit** ~ SMOKY, SPICY, UP ◦ I4
Del Maguey Vida Mezcal, El Dorado 5 Year, lime, strawberry, ginger
- newborn sun** ~ RICH, SAVORY, ROCKS ◦ I4
Four Pillars Overproof Gin, lemon, Fino, orgeat, French vermouth, honey
- greener with the scenery** ~ CREAMY, HERBACEOUS, ROCKS ◦ I4
Espolon Blanco, lime, coconut cream, cucumber, sage, Green Chartreuse rinse
- midnight banana** ~ BITTERSWEET, STIFF, ROCKS ◦ I4
Old Overholt Rye, Italian vermouth, banana, Amontillado, Pedro Ximenez, Campari
- back burner** ~ SMOKY, DRY, ROCKS ◦ I4
watermelon oolong infused Illegal Mezcal, Aperol, lambrusco, lemon, Peychaud's
- mass appeal** ~ FIZZY, FRUITY, ROCKS ◦ I4
Drake's Organic Vodka, lemon, peach, French vermouth, honey, soda
- new world water** ~ FRUITY, FUNKY, ROCKS ◦ I4
house rum blend, coconut syrup, bitters

n/a refreshers

- sage's liberation** ~ cucumber-sage syrup, lime, soda ◦ 8
- coco fresca** ~ strawberry syrup, coconut syrup, lemon ◦ 8
- bartender's choice** ~ ask for something special ◦ 8
- New Mexico Ferments kombucha** ~ prickly pear or apricot mint ◦ 7

reserve wine by the glass

INQUIRE FOR SELECTIONS, MARKET PRICE

wines by the glass

	6OZ/9OZ	BOTTLE
Prieure, Brut , BURGUNDY, FRANCE	16/24	64
Famiglia Pasqua, '11 Minutes', Rosé , VENETO, ITALY	14/21	56
Château de Fontenille, Sauvignon Blanc , BORDEAUX, FRANCE	12/18	48
Foxen, 'Ernesto Wickenden', Chenin Blanc , SANTA MARIA, CALIFORNIA	16/24	64
Rolly Gassmann, Pinot Blanc , ALSACE, FRANCE	16/24	64
Delas, Grenache Blanc , CÔTES-DU-RHÔNE, FRANCE	14/21	65
Patz & Hall, Chardonnay , SONOMA COAST, CALIFORNIA	18/27	72
Roessler, 'Black Bird', Pinot Noir , RUSSIAN RIVER VALLEY, CALIFORNIA	12/18	48
Dr. Konstantin Frank, Blaufränkisch , FINGER LAKES, NEW YORK	16/24	64
JL Colombo, Red Blend , CÔTES-DU-RHÔNE, FRANCE	14/21	56
Casanova di Neri, 'Irrosso', Sangiovese , TUSCANY, ITALY	16/24	64
Château Briot, Cabernet Sauvignon , BORDEAUX, FRANCE	14/21	56

beer on tap
6

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| <ul style="list-style-type: none"> Sierra Nevada Pale Ale Santa Fe Social Hour Bosque Blonde Ale Sierra Blanca Pecan Beer | <ul style="list-style-type: none"> Ex Novo Pearle Haggard Pilsner Ex Novo Rotating Modelo Especial La Cumbre Elevated IPA |
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beer in the bottle or can

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| <ul style="list-style-type: none"> Coors Light ◦ 5 Stella Artois ◦ 6 Michelob Ultra ◦ 5 Angry Orchard ◦ 6 | <ul style="list-style-type: none"> La Cumbre 'Malpais Stout' ◦ 6 Tecate ◦ 5 Negra Modelo ◦ 5 Bud Light ◦ 5 | <ul style="list-style-type: none"> Corona ◦ 5 La Cumbre 'Slice of Hefen' ◦ 6 Clausthaler NON-ALCOHOLIC ◦ 5 Guinness ◦ 6 |
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