



shareables

house-made grilled flatbread 🍷 12

blistered olives, camembert, lemon & rosemary infused extra virgin olive oil

pan-seared lump crab cakes 🍷 18

lobster coulis, pickled tomatoes, red chile threads

beef tenderloin carpaccio 🍷 16

arugula, fried capers, green peppercorn vinaigrette

crispy calamari & fire roasted tomato salsa 🍷 13

lemon aioli, fresh cilantro

burrata caprese 🍷 13

heirloom tomatoes, arugula, balsamic reduction, basil chiffonade, maldon sea salt

salads

roasted summer corn & chayote squash salad 🍷 13

heirloom cherry tomatoes, arugula & peppers, chipotle crema dressing

classic caesar salad 🍷 10

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

garden greens 🍷 10

apples, blackberries, verjus rouge vinaigrette

fresh strawberry & butter lettuce salad 🍷 11

laura chanel goat cheese, toasted almonds, balsamic vinaigrette

add to any dish

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

LUMP CRAB CAKE +6 | ROASTED PORTOBELLO +6 | SEARED WILD JUMBO SEA SCALLOP +17

season's favorites

oak fired prime NY strip 🍷 46

apple barley pilaf, sautéed kale & oyster mushrooms, bacon-onion jam

parmesan crusted natural chicken breast 🍷 29

roasted baby carrots, wild rice medley, dijon-herb pan sauce

grilled asparagus & chevre ravioli 🍷 27

sautéed asparagus, arugula, lemon-brown butter pan sauce

oak grilled atlantic salmon 🍷 33

bacon braised collard greens, marinated & chilled colorado fremont beans

rustic peach & fennel crostada 🍷 27

whipped ricotta & feta, grilled red onions, cider braised wheatberries, tarragon vinaigrette dressed arugula

pan-roasted beef tenderloin 🍷 42

roasted garlic mashed potatoes, sautéed green beans, sherry-shallot demi-glace, cherry chutney

house-made cappellini & confit tomatoes 🍷 22

roasted portobello mushrooms, fresh basil, pomodoro sauce

rotisserie half chicken 🍷 28

green chile cornbread, corn & summer vegetable succotash, herb jus

seared wild jumbo sea scallops & braised pork belly 🍷 49

blistered cherry tomatoes, marinated & charred fennel bulb, wild rice medley, roasted poblano aioli

sides to share 🍷 8 each

roasted garlic mashed potatoes
sautéed green beans
wild rice medley

corn & summer vegetable succotash
apple barley pilaf

roasted baby carrots
green chile cornbread
sautéed asparagus

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

Barbadian, Venezualan & Jamaican Rums, coconut liqueur, bitters

n/a refreshers

sage's liberation ~ cucumber-sage syrup, lime, soda ◦ 8

coco fresa ~ strawberry syrup, coconut syrup, lemon ◦ 8

bartender's choice ~ ask for something special ◦ 8

New Mexico Ferments kombucha ~ ask your server for today's flavors ◦ 7

wines by the glass

	6OZ/9OZ	BOTTLE
Prieure, Brut , BURGUNDY, FRANCE	16/24	64
Tormaresca, 'Calafuria' Rosé , PUGLIA, ITALY	14/21	56
Château de Fontenille, Sauvignon Blanc , BORDEAUX, FRANCE	12/18	48
Foxen, 'Ernesto Wickenden', Chenin Blanc , SANTAMARIA, CALIFORNIA	16/24	64
Rolly Gassmann, Pinot Blanc , ALSACE, FRANCE	16/24	64
Delas, Grenache Blanc , CÔTES-DU-RHÔNE, FRANCE	14/21	56
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

Sierra Nevada Pale Ale
Santa Fe Social Hour
Bosque Blonde Ale
Sierra Blanca Pecan Beer

Ex Novo Pearle Haggard Pilsner
Ex Novo Rotating
Modelo Especial
La Cumbre Elevated IPA

beer in the bottle or can

Coors Light ◦ 5
Stella Artois ◦ 6
Michelob Ultra ◦ 5
Angry Orchard ◦ 6

La Cumbre 'Malpais Stout' ◦ 6
Tecate ◦ 5
Negra Modelo ◦ 5
Bud Light ◦ 5

Corona ◦ 5
La Cumbre 'Slice of Hefen' ◦ 6
Clausthaler NON-ALCOHOLIC ◦ 5
Guinness ◦ 6

