



shareables

tuna poke wonton crisps 🍴 16

sliced radish & avocado, toasted sesame seeds, sweet soy sauce, thai chile aioli

house-made grilled flatbread 🍴 12

meredith dairy marinated goat & sheep cheese, caramelized onion jam, honey-hazelnut butter

pan-seared lump crab cakes 🍴 18

citrus salsa, raspberry mostarda, micro greens

crispy calamari & fire roasted tomato salsa 🍴 13

lemon aioli, fresh cilantro

salads

spring snap pea & green goddess dressing 🍴 14

baby arugula, sliced radish & red onion, ricotta salata cheese, toasted pistachios

classic caesar 🍴 10

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

roasted beet & laura chenel goat cheese 🍴 12

sliced apples, garden greens, spanish sherry 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

char-grilled spring vegetables & creamy polenta cake 🍴 24

peppers, asparagus, broccolini, local mushrooms, garlic-mint yogurt dressing, jalapeño-herb oil

seared wild jumbo sea scallops 🍴 49

fully loaded cauliflower, farro couscous, citrus beurre blanc

oak-fired beef sirloin 🍴 35

boursin smashed red potatoes, grilled broccolini, crispy onion strings, port braised shallot demi

house-made spring pea, lemon & ricotta ravioli 🍴 28

wilted spinach & roasted cipollini onions, herb pesto, burrata cheese

oak grilled atlantic salmon 🍴 33

chorizo & black beans, flame roasted peppers & onions, agrodolce crema

rotisserie half chicken 🍴 29

smoked cheddar & orzo mac n' cheese, grilled broccolini, herb jus

pan-roasted beef tenderloin 🍴 42

roasted garlic mashed potatoes, sautéed asparagus, black garlic butter, espagnole sauce

fire-roasted portobello & english pea lasagna 🍴 27

classic red sauce, whipped ricotta, béchamel, grana padano, fresh herbs

parmesan crusted natural chicken breast 🍴 30

herb roasted red potatoes, sautéed portobello mushrooms & kale, dijon pan sauce

sides to share 🍴 8 each

grilled broccolini
smoked cheddar & orzo mac n' cheese
fully loaded cauliflower

herb roasted red potatoes
farro couscous
crispy onion strings

sautéed asparagus
sautéed portobello mushrooms & kale
roasted garlic mashed potatoes

artisanal bread plate 🍴 4

fresh herbs, garlic infused olive oil & aged balsamic



signature cocktails

sunflower samurai ~ FRESH, FLORAL, VIVACIOUS, ROCKS ◦ 14
Roku Gin, Yukikage Junmai Sake, St. Germaine, lime, grapefruit, honey

double vision ~ BRIGHT, CRISP, TANGY, UP ◦ 14
Haymans Old Tom Gin, Dolin Dry Vermouth, carrot syrup, lime, celery bitters

sugar snap me ~ HERBACEOUS, BREEZY, TART, ROCKS ◦ 14
Beefeater Gin, Luxardo Bitter Bianco, Luxardo Maraschino, lemon, snap pea & lemongrass syrup

snake in the grass ~ MELLOW, REFRESHING, MILK PUNCH (CONTAINS WHEY), MEGA CUBE ◦ 14
Titos Vodka, Madre Mezcal, Italicus Liqueur, cilantro & celery juice, pineapple, lime

burnin love ~ SPICY, VIBRANT, TROPICAL, UP ◦ 14
jalapeño Espolon Tequila, Giffard Passionfruit, passionfruit syrup, lime, tiki bitters, egg white

south paw ~ PUNCHY, REFRESHING, AROMATIC, ROCKS ◦ 14
Madre Mezcal, Espolon Reposado Tequila, Aperol, Giffard Vanilla, lemon, cinnamon syrup, orange & angostura bitters

rhum rhapsody – TROPICAL, LUSH, CREAMY, ROCKS ◦ 14
Diplomatico Reserva Exclusiva Rum, San Zanj Rum, Wrey & Nephew Rum, lemon, grapefruit, pineapple, house coconut cream, orgeat, orange bitters

garden party ~ SMOOTH, SAVORY, PIQUANT, UP ◦ 14
garden infused vodka, Ancho Reyes Verde Liqueur, Sauternes, onion brine, saline, celery bitters

mail order rye ~ RICH, DECADENT, NUTTY, MEGA CUBE ◦ 14
duck fat washed rye, China China Amaro, Benedictine, black walnut bitters, saline

new number 7 ~ VELVETY, SILKY, ROBUST, UP ◦ 14
Old Forester Bourbon, Giffard Apricot, orgeat, cinnamon syrup, lemon, egg white

n/a refreshers

one night stand ~ SPICY, VIBRANT, TROPICAL, UP ◦ 10
smoked jalapeño & passion purée, lime, tiki bitters, egg white

carrot & dill spritzer ~ BALANCED, REFRESHING, TART, ROCKS ◦ 9
carrot syrup, lemon, ginger ale, saline, baby dill

grapefruit-cinnamon soda ~ SPICY, CITRUSY, REFRESHING, ROCKS ◦ 8
fresh squeezed grapefruit juice, cinnamon syrup, soda, lime

New Mexico Ferments kombucha ~ ASK YOUR SERVER FOR TODAY'S FLAVORS ◦ 7

wines by the glass

	6OZ/9OZ	BOTTLE
Prieure, 'Cremant', Brut , BURGUNDY, FRANCE	16/24	64
Sacha Lichine 'The Pale', Rose , VIN DE PAYS DU VAR, FRANCE	12/18	48
Tintero, Moscato D'Asti , PIEDMONTE, ITALY	12/18	48
Solena, Pinot Gris , WILLAMETTE VALLEY, OREGON	12/18	48
H Brochard, 'Les Carisannes', Sauvignon Blanc , VAL DE LOIRE, FRANCE	14/21	56
Truchard, Chardonnay , GARNEROS, NAPA, CALIFORNIA	16/24	64
Roessler, 'Black Pine', Pinot Noir , SONOMA COAST, CALIFORNIA	13/19	52
Belle Glos, 'Clark & Telephone', Pinot Noir , SANTA MARIA, CALIFORNIA	18/27	72
Anciano, Gran Reserva, Tempranillo , RIOJA, SPAIN	14/21	56
Ben Marco, Malbec , VALLE DE UCO, MENDOZA, ARGENTINA	14/21	56
Charles Krug, Cabernet Sauvignon , NAPA VALLEY, CALIFORNIA	16/24	64
Trefethen, 'Eshcol Estate', Red Blend , NAPA VALLEY, CALIFORNIA	16/24	64

beer on tap 6.5

Sierra Nevada Pale Ale	Ex Novo Pearle Haggard Pilsner
Santa Fe 'Java' Stout	Ex Novo Rotating
Bosque 'Up North' Blonde Ale	Modelo 'Especial' Mexican Lager
Sierra Blanca 'Bone Chiller' Brown Ale	La Cumbre 'Elevated' IPA

make it a bartenders choice shandy ◦ 7.5

beer in the bottle or can

Coors Light ◦ 5	Tecate ◦ 5	La Cumbre 'Slice of Hefen' ◦ 6
Pabst Blue Ribbon ◦ 5	Negra Modelo ◦ 5	Clausthaler NON-ALCOHOLIC ◦ 5
Fenceline Seedling Cider ◦ 7	Corona ◦ 5	Guinness ◦ 6