

THE BAR CELLAR

PREMIUM COCKTAILS [12]

BAMBOO

Amontillado sherry,
dry vermouth,
orange bitters



ROME WITH A VIEW

Campari, lime juice,
vermouth, seltzer



DAIQUIRI

white rum, fresh
lime juice, sugar



PENICILLIN

scotch, lemon,
honey, ginger,
Laphroaig float



MEZCAL NEGRONI

Del Maguey Vida,
sweet vermouth,
Campari



MARTINI

gin, vermouth,
lemon twist



THE MANHATTAN

rye whiskey,
sweet vermouth,
aromatic bitters



ALBUQUERQUE OLD FASHIONED

rye whiskey, demarara,
aromatic bitters,
habanero bitters



WINE

LA MARCA PROSECCO NV [7]

Veneto, Italy

KIM CRAWFORD SAUVIGNON BLANC [9]

Marlborough, New Zealand

LOUIS LATOUR GRAND ARDÉCHE CHARDONNAY [9]

Burgundy, France

ROESSLER "BLACK PINE" PINOT NOIR [11]

Sonoma, California

SEVEN FALLS CABERNET SAUVIGNON [8]

Wahluke Slope, Washington

DRAFT BEER [5.5/3]

BOESE BROTHERS DUKE CITY LAGER

LA CUMBRE ELEVATED IPA

BOSQUE BREWING LAGER

SIERRA NEVADA PALE ALE

RIO BRAVO VANILLA PORTER

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FOOD

ROASTED GARLIC PLATE [7]

warm goat cheese and marinated olives, blackened onion-apricot jam, roasted red peppers, crostini

BIG BOWL OF HAND-CUT FRIES [7]

spicy smoked tomato ketchup, white truffle aioli

SEASONAL PICKLED VEGETABLES [6]

and crudites

CRISPY DUCK EGGROLLS [12]

balsamic mustard and chile-lime dipping sauces

SPINACH ARTICHOKE DIP [11]

served with warm sliced baguette

ALMOND CRUSTED BAKED BRIE [11]

warm soft French cheese wrapped in flaky pastry.
served with pita bread and spicy dried fruit tapenade.

TAPAS SAMPLER BOARD [10]

grilled rustic bread with garlic oil, Campo de Montalban cheese, shaved dry cured ham, 'paella' croquettes and tomato soffrito sauce.

SEAFOOD SAMPLER QUARTET [15]

classic French tuna tartare
Santa Barbara smokehouse salmon
unagi & seaweed salad
snow crab cocktail claw

PREMIUM CHEESE SLATE [12]

a selection of today's three artisan cheeses, garni, mustard, mixed nuts and house crackers.

CHARCUTERIE BOARD [14]

four premium cured meats and chicken liver mousse.
accompanied by cornichon, celeriac remoulade,
green olive tapenade & Sardinian flatbread.