

THE BAR CELLAR

PREMIUM COCKTAILS

BLOOD ORANGE SOUR [10]

Taos Lightening Rye whiskey, sparkling blood orange soda, lime juice, simple syrup



MIXED BERRY HONEY MOJITO [9]

Bacardi Silver rum, muddled mint and blackberries, honey simple syrup, lime juice, soda water, powdered sugar



PARASOL [12]

St. Germain, Aperol, honey simple syrup, lemon juice, Segura Viudas Cava wine float



VANILLA-MINT MULE [8]

Stolichnaya Vanilla vodka, fresh muddled mint, lime juice, ginger beer



DIRTY FLIRTY [9]

Tito's Handmade Vodka, house-made habanero-infused olive brine & queen olives



JALISCO MARGARITA [10]

Espolon Reposado tequila, Bauchant cognac liqueur, lime & simple syrup, partial salt rim & lime garnish



WINE

FULL WINE LIST AVAILABLE UPON REQUEST

3 OUNCE "HALF GLASSES" AND 375ML "HALF BOTTLE" EQUIVALENTS ARE AVAILABLE AT EXACTLY HALF THE GLASS AND BOTTLE PRICES

	GLASS	BOTTLE
RUFFINO EXTRA DRY PROSECCO , DOC, SPAIN	7	28
SEGURA VIUDAS BRUT CAVA NV , SPAIN	8	32
SAUMUR 'LES POUCHES' CHENIN BLANC , LOIRE VALLEY, FRANCE	8	32
LOVEBLOCK SAUVIGNON BLANC , MARLBOROUGH, NEW ZEALAND	10	40
CHATEAU PILET SAUVIGNON BLANC , BORDEAUX, FRANCE	9	36
NIK WEIS 'URBAN' RIESLING , MOSEL, GERMANY	8.5	34
DOMAINE SAINT AIX ROSÉ , COTEAUX-EN PROVENCE, FRANCE	9.5	38
HARTFORD COURT CHARDONNAY , SONOMA, CALIFORNIA	10	40
MER SOLEIL 'SILVER' UNOAKED CHARDONNAY , MONTEREY, CALIFORNIA	10	40
TERLATO PINOT GRIGIO , DOC, FRIULI, ITALY	11	44
ROESSLER 'BLACK PINE' PINOT NOIR , SONOMA COAST, CALIFORNIA	11	44
ARGYLE PINOT NOIR , WILLAMETTE VALLEY, OREGON	12	48
LAGONE SUPER-TUSCAN MERLOT BLEND , TOSCANA IGT, ITALY	10	40
ALBERTI 154 MALBEC , MENDOZA, ARGENTINA	8	32
KERMIT LYNCH , CÔTES DU RHÔNE ROUGE, FRANCE	9	36
DUCKHORN VINEYARDS MERLOT , NAPA VALLEY, CALIFORNIA	15	60
BERINGER 'KNIGHTS VALLEY' CABERNET SAUVIGNON , NAPA, CALIFORNIA	11	44
SEVEN FALLS CABERNET SAUVIGNON , WAHLUKE SLOPE, WASHINGTON	8	32
CANTELE, PRIMITIVO (ZINFANDEL) , ITALY	9	36

BEER

DRAFT		BOTTLE/CAN	
	BOSQUE BREWING SCOTIA	6.5	GUINNESS 6.5
	LA CUMBRE ELEVATED IPA	6	STELLA ARTOIS 4.75
	BOXING BEAR AMBEAR ALE	5.5	DOS EQUIS LAGER 4.75
	MARBLE DOUBLE WHITE	6	COORS LIGHT 4
	BOESE BROTHERS DUKE CITY LAGER	5.5	LA CUMBRE SLICE OF HEFEN 16 OZ. 6
	DRAFT BEER OF THE DAY	4	PABST BLUE RIBBON LAGER 16 OZ. 4.5

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FOOD

ROASTED GARLIC PLATE [7]

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

BIG BOWL OF HAND-CUT FRIES [7]

spicy smoked tomato ketchup, white truffle aioli

CRISPY DUCK EGGROLLS [12]

balsamic mustard, chile-lime dipping sauce

SPINACH ARTICHOKE DIP [11]

served with warm sliced baguette.

CAPRESE SALAD [10]

House-pulled mozzarella cheese, heirloom tomatoes, lentils, local greens, basil aioli, extra virgin olive oil, pine nuts

TAPAS SAMPLER BOARD [10]

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

HAWAIIAN AHI TUNA POKE [11]

served with avocado, alongside sesame seaweed salad, crispy fried yucca chips, won ton skins

CHARCUTERIE & CHEESE SLATE [14]

a selection of two premium cured meats & three artisan cheeses, cornichon, mustard, mixed nuts & house crackers

CAROLINA PULLED PORK NACHOS [12]

house-made ranch kettle chips, apple crunch slaw, mustard-vinegar BBQ, Monterey jack & cheddar cheese, topped with sliced jalapenos & scallions

'SALT & PEPPER' CHICKEN WINGS [11]

Habanero-ancho glaze, mango dipping sauce, slivered vegetable salad

BEEF TENDERLOIN TACOS [12]

4 soft corn tortillas filled with chipotle marinated beef tips, fire-roasted tomato salsa, Cotija cheese, guacamole, sour cream

APERITIF HOUR

MONDAY – SATURDAY 4:30 TO 7:00 PM

ALL ITEMS ON OUR APERITIF HOUR LIST ARE AVAILABLE ALL EVENING AT REGULAR PRICING

SPINACH ARTICHOKE DIP [6]

Served with warm sliced baguette

CHEESE & CRACKERS [5]

chef's choice of three cheeses with house-made flatbread, club crackers, nut 'n berry garnish

BRUSCHETTA TRIO [7]

toasted rustic bread slices with seasonal toppings

BUFFALO CHICKEN SLIDERS [6]

on split cross bun with shredded lettuce & celery leaves, blue cheese dressing for dipping

BOARD OF THE DAY [6]

daily creative compilation of bites and tastes – please ask your server for a full description

RIESLING RUSH [6]

Nik Weis 'Urban' Riesling, Aperol, Bauchant cognac liqueur, soda

THE CELLAR MARGARITA [5.5]

Sauza Blue tequila, triple sec, fresh lime juice, honey simple syrup

BLACK MANHATTAN [8.5]

Jim Beam bourbon, Amaro, aromatic bitters

MOSCOW MULE [5.5]

Svedka vodka, lime juice, simple syrup, ginger beer

GLASS OF BUBBLES [5]

GLASS RED/WHITE WINE [6]

PROMO NIGHTS

ALL NIGHT LONG IN THE CELLAR BAR

MOJITO MONDAY [6] pair it with a classic Cubano for another [5]

TUESDAY MINI PIZZA & BIG BEERS NIGHT [4] each

WEDNESDAY WINE & CHEESE 20% OFF any bottle + **FREE CHEESE PLATE SAMPLER**

THURSDAY TACOS & MARGARITAS [5] each

MARTINI'S & CROSTINI'S ON FRIDAY [7]

SATURDAY LOCAL FOR LESS NM spirit, wine or beer specials + **BISON SLIDERS** [1.99] each