

THE BAR CELLAR

PREMIUM COCKTAILS

BLOOD ORANGE SOUR [10]

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



DIRTY FLIRTY [9]

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



HIBISCUS LEMONDROP [12]

Grey Goose Vodka, fresh squeezed lemon, Hibiscus simple syrup



KENTUCKY APPLE MULE [8]

Bulleit Kentucky Straight Bourbon whiskey, apple cider, lemon juice, ginger beer, cranberry bitters



MIXED BERRY HONEY MOJITO [9]

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



ROCA PATRON SILVER COIN [14]

Orange liqueur, fresh squeezed lime & simple syrup, salted rim – SPICE IT UP WITH MUDDLED JALAPENO UPON REQUEST



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

RUFFINO EXTRA DRY PROSECCO DOC , ITALY	7	28
SEGURA VIUDAS BRUT CAVA NV , SPAIN	8	32
LOVEBLOCK SAUVIGNON BLANC , NEW ZEALAND	10	40
CHATEAU PILET SAUVIGNON BLANC , BORDEAUX, FRANCE	9	36
NIK WEIS 'URBAN' RIESLING , MOSEL, GERMANY	8.5	34
DAVIS BYNUM 'RIVER WEST' VINEYARD CHARDONNAY , RUSSIAN RIVER VALLEY	10	40
MER SOLEIL 'SILVER' UNOAKED CHARDONNAY , MONTEREY, CALIFORNIA	10	40
MILAGRO GRÜNER VELTLINER , CORRALES, NEW MEXICO	10	40
IRIS PINOT GRIS , WILLAMETTE VALLEY, OREGON	9	36
DOMAINE SAINT AIX ROSÉ , COTEAUX-EN PROVENCE, FRANCE	9.5	38
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
TERRA ROSSA ROSSO DI MONTALCINO , TUSCANY, ITALY	11	44
SEVEN FALLS CABERNET SAUVIGNON , WAHLUKE SLOPE, WA	7	28
PINE RIDGE CABERNET SAUVIGNON , NAPA VALLEY	14.5	58
NOSTER PRIORAT INICIAL , SPAIN	9.5	38
1000 STORIES ZINFANDEL , MENDOCINO, CALIFORNIA	9.5	38

BEER

DRAFT	BOSQUE LAGER	5.5	BOTTLE/CAN	GUINNESS	6.5
	MARBLE DOUBLE WHITE	6		STELLA ARTOIS	4.75
	LA CUMBRE ELEVATED IPA	6		DOS EQUIS LAGER	4.75
	BOESE BROTHERS			COORS LIGHT	4
	WASHINGTON'S HATCHET	6.5		LA CUMBRE SLICE OF HEFEN 16 OZ.	6
	BOXING BEAR MILK			PABST BLUE RIBBON LAGER 16 OZ.	4.5
	CHOCOLATE STOUT	5.5			

THE BAR CELLAR

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

BAKED ALMOND BRIE BRUSCHETTA [9]

sundried fruit tapenade

CRISPY DUCK EGGROLLS [12]

balsamic mustard, chile-lime dipping sauce

SPINACH ARTICHOKE DIP [11]

served with warm sliced baguette.

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

ZINC GRIDDLED CHEESEBURGER [12]

1/2 lb Angus beef topped with Swiss cheese, slivered jalapeno, lettuce, tomato & garlic oil on Texas toast. Fresh fried potato chip side

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

ZINC CHEESEBURGER [8]

1/2 lb Angus beef topped with Swiss cheese, slivered jalapeno & garlic oil on Texas toast

BOARD OF THE DAY [6]

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

CHILCANO [6]

Barsol Pisco, fresh squeezed lime, ginger ale, dash of Angostura bitters

THE CELLAR MARGARITA [5.5]

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

ROCA PATRON SILVER COIN [9.5]

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