

THE BAR CELLAR

PREMIUM COCKTAILS

ZINC ZEPPELIN [12]

Our take on the classic 'Paper Plane'; Buffalo Trace Whiskey, Amaro Nonino, Aperol, Mandarinine Napoleon



MEXICAN MULE [10]

Corralejo Blanco Tequila, fresh lime, Goslings ginger beer



GIN BASIL SMASH [9]

Hollow Spirits Gin, basil simple, lemon juice, soda



VEGAN PISCO SOUR [10]

La Caravedo Pisco, lime juice, simple syrup, aquafaba



KEY LIME PIE DAIQUIRI [9]

Cruzan Coconut Rum, cream of coconut, lime juice, simple syrup, cinnamon sugar rim



HIBISCUS TARRAGON SPRITZ [11]

ViraCocha Vodka, muddled tarragon and citrus juices, house-made hibiscus syrup with Ruffino Prosecco, splash of soda



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

VILLA POZZI MOSCATO , ITALY	6	24
RUFFINO EXTRA DRY PROSECCO DOC , ITALY	7	28
SEGURA VIUDAS BRUT CAVA NV , SPAIN	8	32
LE GRAND COURTÂGE BRUT ROSÉ , FRANCE	9.5	38
DUCKHORN SAUVIGNON BLANC , NAPA VALLEY, CALIFORNIA	12	48
CHATEAU PILET SAUVIGNON BLANC , BORDEAUX, FRANCE	9	36
TRIMBACH RIESLING , ALSACE, FRANCE	10	40
DAVIS BYNUM 'RIVER WEST' VINEYARD CHARDONNAY , RUSSIAN RIVER VALLEY	10	40
MER SOLEIL 'SILVER' UNOAKED CHARDONNAY , MONTEREY, CALIFORNIA	10	40
PINE RIDGE CHENIN BLANC – VIOGNIER BLEND , CALIFORNIA	8	32
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
IRIS PINOT NOIR , WILLAMETTE VALLEY, OREGON	10.5	42
CHÂTEAU DE PARENCHÈRE MERLOT , BORDEAUX, FRANCE	9.5	38
ALBERTI 154 MALBEC , MENDOZA, ARGENTINA	8	32
KERMIT LYNCH , CÔTES DU RHÔNE ROUGE, FRANCE	9	36
SEVEN FALLS CABERNET SAUVIGNON , WAHLUKE SLOPE, WASHINGTON	7	28
PINE RIDGE CABERNET SAUVIGNON , NAPA VALLEY	14.5	58
M&D 'PETITE PETIT' PETITE SIRAH BLEND , LODI, CALIFORNIA	8.5	34

PROMO NIGHTS

ALL NIGHT LONG IN THE CELLAR BAR

MEAT-FREE MONDAY [7] featuring a weekly cocktail with all natural ingredients – pair it with the chef's vegan creation [5]

TUESDAY MINI PIZZA & BIG BEERS NIGHT [4] each

WEDNESDAY WINE & CHEESE 20% OFF any bottle of wine + **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

THE BAR CELLAR

FOOD

**BUFFALO-STYLE
TEMPURA CAULIFLOWER** [7]
ranch dipping sauce

BIG BOWL OF HAND-CUT FRIES [7]
spicy smoked tomato ketchup,
white truffle aioli

SPINACH ARTICHOKE DIP [11]
served with warm sliced baguette.

BAKED ALMOND BRIE BRUSCHETTA [9]
spicy sundried fruit tapenade

MEZZE BOARD [11]
salt roasted cashew hummus, grilled artichoke,
chilled garden vegetables, warm marinated olives,
GF honey-quinoa cracker bread

HAWAIIAN AHI TUNA POKE [12]
served with avocado, alongside sesame seaweed
salad, crispy fried yucca chips, won ton skins

STEAK CAPRESE SALAD [14]
seared flank strips, beefsteak tomatoes,
sliced mozzarella, field greens, extra virgin olive oil
& balsamic saba

we're not forgetting about vegetarians
sub fried portabello mushrooms –
for an entirely plant based version, try it with
roasted portabello & avocado

CRISPY DUCK EGGROLLS [12]
balsamic mustard, chile-lime dipping sauce

'SALT & PEPPER' CHICKEN WINGS [11]
habanero-ancho glaze, mango dipping sauce,
slivered vegetable salad

ANCIENT GRAINS BOWL [12]
asparagus, baby carrots, roasted squash, lentils,
favas & micro greens, beet yogurt
& tahini vinaigrette

ZINC GRIDDLED CHEESEBURGER [12]
1/2 lb Angus beef topped with Swiss cheese,
slivered jalapeno, lettuce, tomato & garlic oil on
Texas toast, served with fresh fried potato chips

CLASSIC CUBANO [12]
mojo basted pork, shaved ham, swiss cheese on
pressed hoagie with mustard and sliced pickles

VEGAN BBQ SANDWICH [10]
caramelized soy curls, avocado slaw,
corn dusted brioche bun, potato chips

BEEF TENDERLOIN TACOS [12]
4 soft corn tortillas filled with chipotle marinated
beef tips, fire-roasted tomato salsa, cotija cheese,
guacamole, sour cream
vegetarian option
pan-seared marinated soy curls

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

PORTOBELLO 'FRIES' [6]
topped with melted cheddar cheese curds,
side of truffle-chive aioli

MEZZE BOARD [7]
salt roasted cashew hummus, grilled artichoke,
chilled garden vegetables, warm marinated olives,
GF honey-quinoa cracker bread

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

GLASS OF BUBBLES [5]

GLASS RED/WHITE WINE [6]

– APERITIF SPECIALTY COCKTAILS –

ROSÉ LEMONADE [7]
Domaine Saint Aix Rosé, Svedka Vodka,
ruby grapefruit juice, simple syrup, splash of soda

THE CELLAR MARGARITA [5.5]
Sauza Blue Tequila, triple sec,
fresh lime juice, honey simple syrup

OAXACAN OLD FASHIONED [8.5]
Rayu Joven Espadin Mezcal,
demerara simple syrup and
aromatic bitters with charred orange

MOSCOW MULE [5.5]
Svedka Vodka, lime juice, simple syrup,
ginger beer