

# THE BAR CELLAR

## PREMIUM COCKTAILS

### ZINC ZEPPELIN [12]

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



### HANDSOME STRANGER [11]

Bulleit Bourbon, house-made hibiscus syrup, lime, Gosling's ginger beer



### APPLE BUTTER OLD FASHIONED [10]

Knob Creek Bourbon, apple butter, demerara simple syrup, cranberry bitters



### FRENCH 505 [10]

Hollow Spirits Gin, prickly pear purée, lemon juice, Ruffino Extra Dry Prosecco



### MAPLE-TINI [12]

Tito's vodka, Tuaca, B & B, cream, maple syrup



### FALL HARVEST MARGARITA [10]

Cinnamon infused Corralejo Blanco Tequila, pumpkin spice liqueur, citrus, simple syrup



## 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

<b>RUFFINO EXTRA DRY PROSECCO DOC</b> , ITALY	7	28
<b>GRUET BRUT ROSÉ</b> , NEW MEXICO	10	40
<b>ROEDERER ESTATE BRUT NV</b> , ANDERSON VALLEY, CALIFORNIA	12	48
<b>VIETTI MOSCATO D'ASTI</b> , PIEDMONT, ITALY	10	40
<b>CHATEAU PILET SAUVIGNON BLANC</b> , BORDEAUX, FRANCE	9	36
<b>DUCKHORN SAUVIGNON BLANC</b> , NAPA VALLEY, CALIFORNIA	12	48
<b>STELLENBOSCH VINEYARDS 'BUSHVINE' CHENIN BLANC</b> , SOUTH AFRICA	9	36
<b>IRIS PINOT GRIS</b> , WILLAMETTE VALLEY, OREGON	9	36
<b>TRIMBACH RIESLING</b> , ALSACE, FRANCE	10	40
<b>DAVIS BYNUM 'RIVER WEST' VINEYARD CHARDONNAY</b> , RUSSIAN RIVER VALLEY	10	40
<b>PAUL HOBBS 'CROSSBARN' CHARDONNAY</b> , SONOMA COAST, CALIFORNIA	12	48
<b>ROESSLER 'BLACK PINE' PINOT NOIR</b> , SONOMA COAST, CALIFORNIA	11	44
<b>BELLE GLOS 'CLARK &amp; TELEPHONE' PINOT NOIR</b> , SANTA MARIA VALLEY, CALIFORNIA	15	60
<b>CHÂTEAU DE PARENCHÈRE MERLOT</b> , BORDEAUX, FRANCE	9.5	38
<b>IL FAUNO DI ARCANUM MERLOT BLEND</b> , ITALY	12	48
<b>ALBERTI 154 MALBEC</b> , MENDOZA, ARGENTINA	8	32
<b>KERMIT LYNCH</b> , CÔTES DU RHÔNE ROUGE, FRANCE	9	36
<b>SEVEN FALLS CABERNET SAUVIGNON</b> , WAHLUKE SLOPE, WASHINGTON	7	28
<b>PINE RIDGE CABERNET SAUVIGNON</b> , NAPA VALLEY, CALIFORNIA	14.5	58
<b>M&amp;D 'PETITE PETIT' PETITE SIRAH BLEND</b> , 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 [4] & HALF PINT NIGHT [2]** 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** Discounted NM spirits, beer and wine + **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.

**ROASTED GARLIC PLATE** [9]  
warm goat cheese & marinated olives, blackened  
onion-apricot jam, roasted red peppers, crostini

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

**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

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

**GOURMET GRILLED CHEESE BITES  
& TOMATO BISQUE DIPPING SAUCE** [11]  
butter griddled sourdough with basil pesto  
& three cheese

**CAROLINA PULLED PORK NACHOS** [12]  
house-made ranch kettle chips, apple crunch slaw,  
mustard-vinegar bbq, Monterrey jack & cheddar  
cheese, topped with sliced jalapenos & scallions

**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 STEAMED BAO BUNS** [10]  
caramelized soy curls, hoisin bbq glaze,  
house-made kimchee, spinach & pear salad

**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

**CHEESE & CRACKERS'** [5]  
chef's choice of three cheese with house-made  
flatbread and club crackers, nuts'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

**GLASS OF BUBBLES** [5]

**GLASS RED/WHITE WINE** [6]

**HAPPY DRAFT BEER** [4]

– APERITIF SPECIALTY COCKTAILS –

**BLOSSOM MAR'TEA'NI** [7]  
Earl Grey infused Seagram's dry gin, lemon &  
St. Germain elderflower liqueur

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

**THE CELLAR MARGARITA** [5.5]  
Exotico tequila blanco, triple sec,  
fresh lime juice, simple syrup

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