

THE BAR CELLAR

PREMIUM COCKTAILS

ZINC ZEPPELIN [12]

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



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

RUFFINO EXTRA DRY PROSECCO DOC , ITALY	7	28
GRUET BRUT ROSÉ , NEW MEXICO	10	40
ROEDERER ESTATE BRUT NV , ANDERSON VALLEY, CALIFORNIA	12	48
VIETTI MOSCATO D'ASTI , PIEDMONT, ITALY	10	40
CHATEAU PILET SAUVIGNON BLANC , BORDEAUX, FRANCE	10	40
DUCKHORN SAUVIGNON BLANC , NAPA VALLEY, CALIFORNIA	12	48
STELLENBOSCH VINEYARDS 'BUSHVINE' CHENIN BLANC , SOUTH AFRICA	9	36
IRIS PINOT GRIS , WILLAMETTE VALLEY, OREGON	9	36
TRIMBACH RIESLING , ALSACE, FRANCE	10	40
DAVIS BYNUM 'RIVER WEST' VINEYARD CHARDONNAY , RUSSIAN RIVER VALLEY	10	40
PAUL HOBBS 'CROSSBARN' CHARDONNAY , SONOMA COAST, CALIFORNIA	12	48
ROESSLER 'BLACK PINE' PINOT NOIR , SONOMA COAST, CALIFORNIA	11	44
BELLE GLOS 'CLARK & TELEPHONE' PINOT NOIR , SANTA MARIA VALLEY, CALIFORNIA	15	60
CHÂTEAU DE PARENCHÈRE MERLOT , BORDEAUX, FRANCE	9.5	38
NORTHSTAR MERLOT , COLUMBIA VALLEY, WASHINGTON	12	48
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, CALIFORNIA	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 [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

HAPPY HOUR

MONDAY – SATURDAY 4:30 TO 7:00 PM

ALL ITEMS ON OUR HAPPY 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]

– 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