



SPECIALTY COCKTAILS [14]

RETURN OF THE 'G'

NEW AMSTERDAM GIN, PINEAPPLE, LIME, CINNAMON, DEL MAGUEY VIDA MEZCAL, BITTERS – **ROCKS**

MIND OVER MATTER

RUM BLEND, LEMON, HOUSE MADE ORGEAT, LUSTAU EAST INDIA SOLERA, DISARONNO, ANGOSTURA – **ROCKS**

HOOK, LINE, & SINNER

DRAKE'S ORGANIC VODKA, HIBISCUS PORT CORDIAL, LEMON, SPARKLING WINE – **ROCKS**

HONEST EXPRESSION

RITTENHOUSE RYE, RAYNAL VSOP, BANANA, AMONTILLADO, DEMERARA – **ROCKS**

KICKIN' IT IN CUSCO

CARAVEDO PISCO, HONEYDEW CUCUMBER PUREE, LIME, FRENCH VERMOUTH, ABSINTHE – **UP**

DARK NECESSITIES

EL TESORO REPOSADO TEQUILA, CAPPELLETTI, CHINA CHINA, MARASCHINO, BITTERS – **ROCKS**

THE COOLEST

SAN ZANJ HAITIAN RUM, NUESTRA SOLEDAD SAN LUIS DEL RIO MEZCAL, HOUSE MADE FALERNUM, BITTERS – **ROCKS**

MODERN MYTH

THYME INFUSED LAPHROAIG 10 YEAR SINGLE MALT, LIME, CUCUMBER, LIME CORDIAL, MINT – **ROCKS**

DIAMONDS AREN'T FOREVER

FORD'S GIN, FRENCH VERMOUTH, PAMPLEMOUSSE, BERGAMOT, BITTERS – **UP**

ELECTRIC RELAXATION

EL TESORO BLANCO TEQUILA, GRAPEFRUIT, LEMON, COCCHI ROSA, HONEY – **ROCKS**

JOIN US FOR "BOTTOM OF THE BOTTLE" HOUSE WINES IN OUR LAST HOUR ON SATURDAY NIGHT ...WHILE THEY LAST! [5] PER GLASS

CLASSICS [13]

PORT-AU-PRINCE

RUM BLEND, PINEAPPLE, HOUSE MADE FALERNUM, LIME, HOUSE MADE GRENADINE, BITTERS – **ROCKS**

OLD PAL

OLD OVERHOLDT RYE, CAMPARI, FRENCH VERMOUTH – **UP**

SOUTHSIDE

NEW AMSTERDAM GIN, LIME, SIMPLE, MINT – **UP**

TEQUILA OLD FASHIONED

ESPOLON REPOSADO TEQUILA, AGAVE, BITTERS – **ROCKS**

ALCOHOL FREE COCKTAILS [9]

NO PRESSURE

FLOREALE N/A APERITIVO, BELVOIR ELDERFLOWER, LEMON, FEVER TREE INDIAN TONIC – **ROCKS**

RIGHTEOUS MIND

SEEDLIP GARDEN N/A SPIRIT, LIME, AGAVE, MATCHA, MINT, SPARKLING N/A WINE – **ROCKS**

ETERNAL REFLECTION

POMEGRANATE, LEMON, ROSEMARY, SIMPLE, EGG WHITE – **UP**

BARTENDER'S CHOICE

ASK FOR SOMETHING SPECIAL – **UP**

DAMN GOOD HOUSE WINES [10]

[7 DURING HAPPY HOUR, 5-6PM]

GRUET BRUT NV, NEW MEXICO

BANSHEE CHARDONNAY, SONOMA COAST

LE PETIT SALVARD DELAILLE SAUVIGNON BLANC, LOIRE VALLEY, FRANCE

CHÂTEAU PARENCHÈRE MERLOT BORDEAUX, FRANCE

WINES BY THE GLASS ON CRUVINET

FULL WINE LIST AVAILABLE UPON REQUEST

	6OZ	9OZ	BTL
DOMAINE DAULNY SAUVIGNON BLANC , SANCERRE, LOIRE VALLEY, FRANCE	16	24	64
PAUL HOBBS 'CROSSBARN' CHARDONNAY , SONOMA COAST, CALIFORNIA	14	21	56
JERMANN PINOT GRIGIO , DELLE VENEZIE, ITALY	14	21	56
MAISON SAINT AIX ROSÉ , COTEAUX D'AIX-EN-PROVENCE, FRANCE	12	18	48
BELLE GLOS 'CLARK & TELEPHONE' PINOT NOIR , SANTA BARBARA COUNTY, CALIFORNIA	16	24	64
KERMIT LYNCH CÔTES-DU-RHÔNE , FRANCE	10	15	40
IL FAUNO DI ARCANUM MERLOT BLEND , TOSCANA IGT, ITALY	16	24	64
TORBRECK 'WOODCUTTER'S' SHIRAZ , BAROSSA VALLEY, AUSTRALIA	14	21	56
ANCIANO NO. 10 TEMPRANILLO, GRAN RESERVA RIOJA, SPAIN	14	21	56
KENWOOD 'JACK LONDON' CABERNET SAUVIGNON , SONOMA MOUNTAIN, CALIFORNIA	14	21	56
BEN MARCO MALBEC , MENDOZA, ARGENTINA	12	18	48
RIDGE 'THREE VALLEYS' ZINFANDEL , CALIFORNIA	16	24	64

BEER

BEER ON TAP [6]

MARBLE RED NEW MEXICO

PACIFICO MEXICO

LA CUMBRE ELEVATED IPA NEW MEXICO

EX NOVO PEARLE HAGGARD PILSNER NEW MEXICO

STELLA ARTOIS LAGER BELGIUM

BEER IN THE BOTTLE OR CAN

NEWCASTLE BROWN ALE ENGLAND [6]

PABST BLUE RIBBON USA [5]

CORONA MEXICO [5]

GUINNESS IRELAND [7]

CLAUSTHALER NON-ALCOHOLIC/ GERMANY [6]

THE BAR CELLAR

APPETIZERS

CRISPY DUCK CONFIT EGGROLLS [18]
cilantro slaw, peanut curry
& chile lime dipping sauce

SMOKED TROUT & POTATO PANCAKES [14]
crème fraîche & black truffle vinaigrette

ALMOND CRUSTED BAKED BRIE [14]
spicy dried fruit chutney, pita bread

BUFFALO STYLE CHICKEN WINGS [14]
vegetable crudité, ranch or blue cheese

**GOLDEN CALAMARI
& ROASTED TOMATO SALSA** [12]
lemon aioli, fresh cilantro

TEMPURA VEGETABLES [9]
lightly battered GF julienne vegetables, cauliflower
& broccoli, southern spicy honey glaze

FLATBREAD & DIPPER TRIO [14]
three jars: spinach artichoke, classic hummus
& marinated goat cheese

SOUPS/SALADS/BOWLS

CAESAR SALAD [10]
chopped romaine, grana padana cheese, garlic croutons

SIMPLE MIXED GREENS SALAD [9]
cherry tomatoes, english cucumber, balsamic vinaigrette

THAI BOWL [14]
coconut rice, cabbage, kale, carrots, edamame, peppers, mango, spicy asian vinaigrette

QUINOA BOWL [14]
kale, arugula, cherry tomato, pickled onion, cucumber, feta, quinoa, greek dressing

SOUTHWEST BOWL [14]
mixed greens, red onion, cabbage, avocado, black beans, corn, cotija cheese, chimichurri vinaigrette

ADD PORTOBELLO [4] GRILLED CHICKEN BREAST [7] SEARED TUNA [14] STEAK [15]

ENTREES/SANDWICHES

CLASSIC CUBANO [12]
smoked ham, mojo pork, swiss cheese, pickle & mustard, baguette, seasoned fries

CHIMICHURRI 'PRIME' STEAK FRITES [29]
8oz flatiron steak, seasoned french fries, demi & south american salsa verde

VEGAN RED CURRY STEW [12]
jasmine rice, fresh vegetables, traditional thai garnish

SEARED AHI TUNA [28]
tempura-fried shoestring vegetables, avocado, spinach, sprouts,
sesame-soy glaze & spicy mustard sauce

SMASH BURGER [15]
1/2 pound beef, cheddar, green chile dijonnaise, brioche bun, seasoned fries

SLOW ROASTED TURKEY WRAP [14]
flour tortilla, avocado, applewood bacon, pepperjack cheese, tomato, lettuce,
basil aioli, seasoned fries

SHAVED PRIME RIB SANDWICH [16]
gruyere, caramelized onions & mushrooms, horseradish cream, on hoagie
with sherry beef dipping jus, seasoned fries

SUB PORTOBELLO MUSHROOM FOR VEGETARIAN OPTION. [N/C]
GF CAULIFLOWER FLATBREAD MAY BE SUBSTITUTED FOR ANY BREAD PRODUCT. [+2]