



THE BAR CELLAR



SPECIALTY COCKTAILS [14]

DIAMONDS AREN'T FOREVER ~ Crisp, Light, Classic

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

ELECTRIC RELAXATION ~ Citrusy, Bright, Refreshing

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

SHADOWS ON THE SUN ~ Fruity, Funky, Creamy

HOUSE RUM BLEND, LIME, COCONUT, HOUSE ORGEAT, BANANA, PORT FLOAT – ROCKS

PINK SKIES ~ Tart, Sweet, Bitter

DRAKE'S ORGANIC VODKA, ITALIAN APERITIF BLEND, PINEAPPLE, LEMON, AGAVE – ROCKS

ON YOUR MIND ~ Fresh, Velvety, Herbaceous

CARAVEDO PISCO, LIME, CUCUMBER PURÉE, MINT, EGG WHITE – UP

HONEST EXPRESSION ~ Rich, Smooth, Complex

RITTENHOUSE RYE, RAYNAL VSOP, BANANA, AMONTILLADO, DEMERARA – UP

EMPTY PROMISES ~ Soft, Smoky, Floral

EL TESORO REPOSADO TEQUILA, DEL MAGUEY VIDA MEZCAL, LEMON, CRÈME DE VIOLETTE, HOUSE ORGEAT, MARASCHINO – ROCKS

BARTENDER'S CHOICE ~ Ask for something special

WE CAN EVEN MAKE IT NON-ALCOHOLIC!

CLASSICS [13]

AMERICANO ~ Bittersweet, Bubbly

CAMPARI, ITALIAN VERMOUTH, SODA – ROCKS

MAI TAI ~ Tart, Rich

TROPICAL RUM BLEND, LIME, HOUSE ORGEAT, CURAÇAO – ROCKS

BAMBOO ~ Nutty, Light

AMONTILLADO, FRENCH VERMOUTH, ANGOSTURA, ORANGE BITTERS – UP

DAMN GOOD HOUSE WINES [10]

CHANGES PERIODICALLY BUT ALWAYS INVOLVES A SPARKLING, TWO WHITES, A PINK AND ONE RED

HAPPY HOUR

5–6PM

SEASONAL GIMLET [9.5]

WE CHOOSE THE DETAILS, YOU PICK VODKA OR GIN

ALL DAMN GOOD HOUSE WINES [7.5]

TWO WHITES, ONE RED AND A PINK

ONE DAILY BEER [5]

HUMMUS & FLATBREAD [8]

CALAMARI [9]

CAPRESE SALAD [10]

WINES BY THE GLASS ON CRUVINET

FULL WINE LIST AVAILABLE UPON REQUEST

	6OZ	9OZ	BTL
CAKEBREAD SAUVIGNON BLANC, NAPA VALLEY, CALIFORNIA	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
VIETTI 'PERBACCO' NEBBIOLO DELLE LANGHE, ITALY	16	24	64

BEER

BEER ON TAP [6]

STEEL BENDER RED IRON 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]

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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]

celery & carrot sticks, ranch or blue cheese

GOLDEN CALAMARI & ROASTED TOMATO SALSA [13]

lemon aioli, fresh cilantro

TEMPURA VEGETABLES [9]

lightly battered GF julienne vegetables, cauliflower
& broccoli. ponzu & ginger remoulade for dipping

PESTO HUMMUS & PARMESAN FLATBREAD [11]

vegetable crudité, marinated mixed olives,
spicy pickled beans

SOUPS/SALADS/BOWLS

CAESAR SALAD [10]

chopped romaine, grana padana cheese, garlic croutons

SIMPLE MIXED GREENS SALAD [9]

cherry tomatoes, english cucumber, balsamic vinaigrette

CAPRESE SALAD [14]

heirloom tomatoes, burrata cheese, balsamic glaze, Maldon sea salt, basil chiffonade

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

ADD 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

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

GF CAULIFLOWER FLATBREAD MAY BE SUBSTITUTED FOR ANY BREAD PRODUCT. [+2]

~ 20% GRATUITY MAY BE ADDED TO ALL PARTIES OF 6 OR MORE ~