

# 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]  
celery & carrot sticks, ranch or blue cheese

**GOLDEN CALAMARI  
& ROASTED TOMATO SALSA** [14]  
lemon aioli, fresh cilantro

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

**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

**BLOOD ORANGE &  
PORT SALUT CHEESE SALAD** [12]  
roasted beets, spinach & radicchio,  
grain mustard vinaigrette, toasted pistachios

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

**AUTUMN QUINOA & LENTIL BOWL** [14]  
kale, roasted butternut squash, dried cranberries,  
candied pecans, crispy brussels sprouts,  
apple cider vinaigrette

**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 dijonaise,  
brioche bun, seasoned fries

**CHEFS CHOICE STREET TACOS  
OF THE DAY** [10]  
~ ask your server for today's creation ~

**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]

## HAPPY HOUR 5-7PM

### FOOD

**HUMMUS & FLATBREAD** [8]

**CALAMARI** [10]

**DAILY STREET TACOS** [8]

**WINGS** [10]

### DRINKS

**SEASONAL GIMLET** [9.5]  
WE CHOOSE THE DETAILS – YOU PICK VODKA OR GIN

**ONE DAILY BEER** [5]

**ALL DAMN GOOD HOUSE WINES** [7.5]  
TWO WHITES, ONE RED & A PINK

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



## SPECIALTY COCKTAILS [14]

### MAYBE MEMORIES ~ light, citrusy, unique

FORDS GIN, LEMON, LUSTAU VERMUT ROSÉ, CURAÇAO, BITTER BIANCO, CLAIRIN MILOT – ROCKS

### CASHMERE THOUGHTS ~ peaty, fresh, tangy

LAPHROAIG, PINEAPPLE, LIME, JAMESON, HOUSE LIME CORDIAL, TIKI BITTERS – ROCKS

### FOOLISH BEHAVIOR ~ complex, balanced, smooth

ZAYA GRAN RESERVA 16, BANANA, COFFEE INFUSED ITALIAN VERMOUTH, MONTENEGRO, ANGOSTURA BITTERS – UP

### SHADOWS ON THE SUN ~ fruity, funky, creamy

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

### PINK SKIES ~ tart, sweet, bitter

SVEDKA VODKA, ITALIAN APERTIF BLEND, PINEAPPLE, AGAVE, LEMON – ROCKS

### EMPTY PROMISES ~ soft, smokey, floral

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

### POSITIVE BALANCE ~ rich, full-bodied, nutty

NONINO, PÈRE MAGLOIRE CALVADOS, NOVEIS ANTICO, AVERNA, FINO SHERRY – UP

### CORDUROY DREAMS ~ oaky, spiced, bold

OLD OVERHOLDT RYE, DEL MAGUEY VIDA MEZCAL, HOUSE CINNAMON SYRUP, CYNAR – ROCKS

## CLASSICS [13]

### SIDECAR ~ classic, flavorful

RAYNAL VSOP, COINTREAU, LEMON – UP

### MARTINEZ ~ elegant, dry

NEW AMSTERDAM GIN, ITALIAN VERMOUTH, MARASCHINO, ANGOSTURA BITTERS – UP

### DAIQUIRI ~ vibrant, refreshing

EL DORADO 5 YEAR RUM, LIME, SUGAR – UP

### DAMN GOOD HOUSE WINES [10]

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

## 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
L' ECOLE NO. 41 MERLOT, COLUMBIA VALLEY, WASHINGTON	14	21	56
IL FAUNO DI ARCANUM MERLOT BLEND, TOSCANA IGT, ITALY	16	24	64
ANCIANO NO. 10 TEMPRANILLO, GRAN RESERVA RIOJA, SPAIN	14	21	56
KENWOOD 'JACK LONDON' CABERNET SAUVIGNON, SONOMA MOUNTAIN, CALIFORNIA	14	21	56
SIMI 'LANDSLIDE' CABERNET SAUVIGNON, ALEXANDER VALLEY, CALIFORNIA	16	24	64
BEN MARCO MALBEC, MENDOZA, ARGENTINA	12	18	48

## BEER

### BEER ON TAP [6]

STEEL BENDER RED IRON RED NEW MEXICO

SANTA FE NUT BROWN ALE NEW 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]