

Cocktails

Nat’s Bleu Cheese Martini

bombay dry gin/ lambert’s bleu cheese olives 14

Zeke’s Manhattan

rye whiskey/ sweet vermouth/ bitters/
bourbon-soaked cherries 14

Mezcal Martinez

fidencio espadin mezcal/ antica vermouth/
maraschino liqueur/ cynar 15

Forbidden Apple

prosecco/ apple brandy/ grand mariner 14

La Tortuga

cazadores reposado tequila / grapefruit/ lime/
campari/ cinnamon 15

Margaritas

Treehouse

100% agave silver tequila/ giffard curacao/
simple syrup/ fresh lemon + lime juices 12

Silver Coin

olmeca altos plata tequila/
naranja liqueur/ fresh lime juice 14

El Jefe

cazadores reposado tequila/ naranja liquor/
fresh lime/ grand marnier float 15

Paloma

100% agave silver tequila/ fresh grapefruit juice/
red chili salt rim 14

Sans Alcohol

Un-Tangled

seedlip garden 108/ lemongrass/coriander/
pineapple/citrus 14

Blueberry Serenity

blueberry juice/ local honey/ ginger beer 9

La Sobria

na ‘tequila’/ lemon + lime juice/ orange cordial/
red chili salt rim 13



Wines by the Glass

Sparkling

Ostro Prosecco (IT)	13
Jean Phillippe Crémant Rosé (FR)	13

White

Foncalieu Pique Poul Rosé (FR)	11
San Lorenzo Gavi (IT)	12
Marietta ‘OVR’ Sauvignon Blanc (CA)	13
Konstantin Frank Semi-Dry Riesling (NY)	12
Tassajara Chardonnay (CA)	12

Red

Eulalie Pinot Noir (FR)	13
Genestière Cotes du Rhone (FR)	12
Briot Bordeaux Superieur (FR)	13
Susana Balbo ‘Crios’ Malbec (AR)	13

Beers

Lighter

Austin Eastciders, Original Dry Cider, TX	7
Bow & Arrow ‘Denim Tux’ Pilsner, NM	8
Bavik Pilsner, Belgium	6
Blu Dragonfly Mexican Lager, NM	7
Second Street Kolsch, NM	8

Ales

Bosque ‘Elephants on Parade’ Wheat, NM	7
Santa Fe Pale Ale, NM	7
La Cumbre Elevated IPA, NM	8
Bow & Arrow ‘Scenic West’ Hazy IPA, NM	8
Negra Modelo Dark Lager, Mexico	7

Darker

La Cumbre ‘Malpais’ Stout, NM	8
-------------------------------	---

Non-Alcoholic

Bitburger Drive, Germany	8
Athletic Brewing ‘Free Wave’ Hazy IPA, CA	7



Bar Menu

-Snacks-

Truffle Fries (GF)

black truffle oil/ aged parmesan/
roasted garlic rosemary aioli 12

Mezze Bowl (GF)

dates/ blu di capra/ castelvetrano olives/
prosciutto/ pistachio-honey vinaigrette 15

Lambert’s Breadbasket

house sourdough/ birdseed crackers/
whipped + salted butter 5

Bread Accoutrements 5 each

garlic confit
castelvetrano olives w/ lemon

-Appetizers-

Celery Root & Leek Soup (GF)

apple smoked bacon/ rosemary 13

Pear Salad (GF)

radicchio/ arugula/ blu di capra/
grapes/ pistachio-honey vinaigrette 15

Romaine (GF)

aged parmesan/ garlic panko breadcrumb/
spanish anchovy/ caperberry/ caesar dressing 14

Baked Apple

robiola bosina/ walnut/ saba syrup/ sage/ puff pastry 15

Beef Cheek Chile Relleno (GF)

cilantro crema/ guajillo red chile 18

Fried Prawns (GF)

cherry-chipotle cocktail sauce/ citrus 16

Steak Tartare (GF)

shallot/ caperberry/ egg yolk/ horseradish 24

Chef Adam Dooling

22% gratuity may be added to parties of 5 or more and
to unsigned credit card receipts.

Consuming raw or undercooked meats, poultry, shellfish
or eggs may increase your risk of foodborne illness.

Please inform your server of any allergies. Our fryer uses peanut oil.

-Entrees-

Prime Black Angus Petit Filet (GF)

house-cut fries/ red wine demi-glace 33

-or-

garlic mashed potatoes/ brussels sprouts/
red wine demi/ crispy onions 41

Garganelli Bolognese

pancetta/ taggiasca olive/
rosemary/ whipped ricotta 35

Roasted Five-Spice Chicken

farro/ mushroom/ orange/
miso soubise/ roasted cauliflower 29

Grilled Duck Breast

saffron fregola/ broccolini/ grapes/ balsamic 39

Wild King Salmon (GF)

butternut squash/ kale/ prosciutto/
hazelnut/ pomegranate 36

Grilled Ruby Trout (GF)

hominy/ huitlacoche/ grilled squash/ lime 32

Cheese Steak Sandwich

sliced beef tenderloin/ American cheese/
green chile/ caramelized onion/ homemade bun 22

-Additions-

petit filet mignon 32 / wild prawns 14

Desserts

Mango Kulfi 13

lime/ coconut/ hibiscus/ graham crumble

Chocolate Budino (GF) 14

orange/ chocolate espresso bean/ whipped cream

Apple Cinnamon Waffle (GF) 14

roasted apple/ belgian liege waffle/ whipped cream

House Ice Creams & Sorbets

ask your server for today’s selection 8

Affogato

ice cream topped with espresso 10

Après Dinner

Raynal Brandy VSOP	9
Maison Surrene Cognac VSOP	15
Ferrand Ambre 10 Year Cognac XO	18
Domaine Tarriquet Bas-Armagnac XO	45
Limoncello	10
Broadbent 10-year Malmsey Madeira	11
Ch. Romuieu-Lacoste Sauternes	13
Kopke Fine Ruby Port	9
Kopke 10 Year Tawny Port	12
Fladgate 20 Year Tawny Port	16