

Cocktails

Nat's Bleu Cheese Martini

bombay dry gin/ lambert's bleu cheese olives 15

Zeke's Manhattan

rye whiskey/ sweet vermouth/ bitters/
bourbon-soaked cherries 15

Mezcal Martinez

fidencio espadin mezcal/ antica vermouth/
maraschino liqueur/ cynar 16

Dama Rosa Martini

titos vodka/ wild-strawberry liquor/ frangelico 16

White Negroni

bombay dry gin/ dolin white vermouth/ suze 15

Margaritas

Treehouse

100% agave silver tequila/ giffard curacao/
simple syrup/ fresh lemon + lime juices 13

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 11

La Sobria

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



Wines by the Glass

Sparkling

Casas del Mar Blanc de Blanc Cava (SP) 15
Poggio Costa Prosecco Rosé Brut (IT) 13

White

Foncalieu Pique Poul Rosé (FR) 12
San Lorenzo Gavi (IT) 13
Terre Gaie 'Kali' Sauvignon Blanc (IT) 14
Tassajara Chardonnay (CA) 12

Red

Santo Cristo Garnacha (SP) 12
Willajory Pinot Noir (OR) 14
Crous St Martin Côtes-du-Rhône (FR) 12
Château Briot Bordeaux (FR) 13
Susana Balbo 'Crios' Malbec (AR) 13
Groundwork Wine Cabernet (CA) 20

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

La Cumbre 'Slice of Hefen' Wheat, NM 8
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 IPA, CA 7



Bar Menu

-Snacks-

Truffle Fries (GF)

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

Charcuterie & Cheese (GF)

ask your server for today's selection 19

Lambert's Breadbasket

house sourdough/ seed crackers/
whipped + salted butter 5

Bread Accoutrements 5 each

garlic confit
castelvetrano olives w/ lemon

-Appetizers-

Cucumber Gazpacho (GF)

melon/ shiso/ ricotta salata/ marcona almond 16

Heirloom Tomato Salad (GF)

arugula/ cucumber/ cherry/ feta/
walnut/ red wine vinaigrette 17

Romaine (GF)

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

Calamari (GF)

herb salad/ strawberry/ thai pickled carrot/
lime/ chili-peanut crumble 19

Beef Cheek Chile Relleno (GF)

cilantro crema/ adobo sauce/ cotija 19

Steak Tartare (GF)

miso horseradish/ shallot/ caperberry/
sesame/ rice chip 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 39

-or-

garlic mashed potatoes/ asparagus/
red wine demi/ crispy onions 43

Zucchini 'Pasta' (GF)

prawns/ smoked tomato/ tomlolive/
eggplant/ basil/ pine nut 31

Achiote Chicken Breast (GF)

quinoa/ heirloom tomato/ sweet corn/
cabbage/ salsa verde/ lime 31

Whole Grilled Branzino

fregola/ blistered tomato/ arugula/
spanish chorizo/ caperberry/ lemon 42

Za'atar Spiced Salmon (GF)

chickpea puree/ avocado/ peppadew pepper/
frisee/ red onion/ feta 37

Pork Chop a la Plancha (GF)

sweet corn tamale/ haricot vertes + mango/
adobo sauce/ salted black bean 41

Cheese Steak Sandwich

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

-Additions-

petit filet mignon 35 / wild prawns 17

Desserts

Lemon Ginger Crème Brulee (GF) 14

cocoa nib crisp

Olive Oil Cake (GF, V) 13

strawberry compote/ coconut whip

Salted Chocolate Caramel Tart 15

port caramel/ marcona almond/ coffee ice cream

House Ice Creams & Sorbets

ask your server for today's selection 8

Affogato

ice cream topped with espresso 10

Ask about ice cream to-go!

We offer select 12-oz options of ice cream to take home.