

## 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 13

### **Cider House**

titos vodka/ cider/ cinnamon / lemon/ cava 13

### **Mezcal Martinez**

el silencio mezcal/ antica vermouth/  
maraschino liqueur/ orange twist 14

### **El Damasco #1**

woodford reserve bourbon/ apricot liqueur/  
chamomile/ cardamom bitters 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 13

### **El Jefe**

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

## Sans Alcohol

### **Un-Tangled**

seedlip garden 108/ lemongrass/coriander/  
pineapple/citrus 11

### **Blueberry Serenity**

blueberry juice/ chamomile honey/ ginger beer 9

### **La Sobria**

na 'tequila'/ lemon + lime juice/ orange cordial/  
red chili salt rim 12



## Wines by the Glass

### **Sparkling**

Miquel Pons Brut Cava (SP) 12  
Jean Phillipe Crémant Rosé (FR) 13

### **White**

Foncalieu Pique Poul Rosé (FR) 12  
San Lorenzo Gavi (IT) 12  
Spy Valley Sauvignon Blanc (NZ) 13  
Konstantin Frank Semi-Dry Riesling (NY) 11  
Felino Chardonnay (AR) 13

### **Red**

King's Ridge Pinot Noir (OR) 13  
Masseria Li Veli "Primonero" (IT) 11  
Briot Bordeaux Superieur (FR) 12  
Llama Old Vine Malbec (AR) 11

## Beers

### **Lighter**

Austin Eastciders, Original Dry Cider, TX 7  
Bow & Arrow 'Denim Tux' Pilsner, NM 8  
Bavik Pilsner, Belgium 6  
Second Street Kolsch, NM 7

### **Ales**

Bosque 'Elephants on Parade' Pale, 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  
Boxing Bear Black & Blue Sour Ale, NM 8

### **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, V)

white truffle oil/ aged parmesan/  
roasted garlic rosemary aioli 11

#### **Smoked Trout Deviled Eggs** (GF)

local micro greens/ pickled red onion/ jalapeño 11

#### **Black Pepper Pappadam** (GF, V)

fried lentil chips/ kasundi salsa 12

*\*cooked in peanut oil*

#### **Lambert's Housemade Bread**

served with whipped, salted butter 5

#### **Bread Dips & Spreads** 5 each

garlic confit  
golden raisin mostarda  
smoked trout mousse

### -Appetizers-

#### **Bison Relleno** (GF)

short rib/ oaxaca cheese/ cilantro/  
red chile jus/ cilantro lime créma 16

#### **Brussels Sprouts** (GF)

sherry gastrique/ chorizo/ aged parm 13

#### **Mole Chicken Tostada** (GF)

oaxaca cheese/ pickled red onion/ cilantro crema 15

#### **Steak Tartare**

*limited availability*

salted peppercorn/ dijon aioli/ caperberry  
smoked black pepper/ crostini/ egg yolk 18

### -Salads-

#### **Pear Salad** (GF)

mixed greens/ slow roasted pear/ chevre/  
toasted walnuts/ blood orange + walnut vinaigrette 15

#### **Smoked Burrata Salad** (GF)

baby greens/ roasted beet/ red onion/  
fennel/ pepitas/ roasted fig vinaigrette 14

#### **Romaine**

aged parmesan/ garlic panko breadcrumb/  
imported spanish anchovy/  
caperberry/ caesar dressing 12

### *Chef Adam Dooling*

*22% gratuity may be added to parties of 5 or more.*

*Consuming raw or undercooked meats, poultry, shellfish  
or eggs may increase your risk of food-borne illness.*

### -Entrees-

#### **Prime Black Angus Petit Filet**

house-cut fries/ red wine demi-glace 30

-or-

garlic mashed potato/ grilled asparagus/  
red wine demi/ crispy leeks 38

#### **Pork Bolognese**

hand-made pappardelle/ whipped ricotta 42

#### **Black Garlic + Miso Chicken**

farro/ mushroom/ leek/ carrot/ broccolini 29

#### **King Salmon** (GF)

celery root puree/ sautéed kale/ charred onion/ hazelnut/  
golden raisin mostarda/ red chile demi 44

#### **Ruby Trout** (GF)

roasted fingerlings + lemon/  
broccolini/ chimayo red chile butter 37

#### **Braised Shank** (GF)

lemon thyme polenta/ brussels/ parmesan fondue MP

### -Additions-

petit filet mignon 29

wild shrimp 14

## Desserts

#### **Blondie Sundae**

spiced apple ice cream/ caramel/ pecan/  
whipped cream/ puff pastry 14

#### **Mexican Chocolate Brioche Bread Pudding**

leche dulce/ orange coulis 13

#### **Housemade Ice Creams & Sorbets**

ask your server for today's selection 7

#### **Affogato**

ice cream topped with espresso 9

## Après Dinner

Raynal Brandy VSOP	9
Lemorton Calvados Reserve	13
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
Ridge 'Essence' Late Harvest Zin	14
Kopke Fine Ruby Port	9
Kopke 10 Year Tawny Port	12
Fladgate 20 Year Tawny Port	16