

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

Out of the Office

coconut washed 4yr rum/ passionfruit/
tiki-spiced bitters 16

La Tortuga

cazadores reposado tequila / grapefruit/ lime/
campari/ cinnamon 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

Ostro Prosecco (IT)	13
Jean Phillipe 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

Willajory Pinot Noir (OR)	13
Crous St Martin Cotes du Rhone (FR)	12
Briot Bordeaux Superieur (FR)	13
Susana Balbo ‘Crios’ Malbec (AR)	13
Groundwork Cabernet Sauvignon (CA)	18

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 Hefe’ 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
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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/ almond feta/ 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-

Root Vegetable Bisque (GF)

‘nduja/ caciocavallo cheese/ hazelnut 14

Beet Salad (GF)

citrus vinaigrette/ orange/ almond feta/ pepitas 15

Romaine (GF)

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

Baked Brie Strata

triple cream brie/ fig/ prosciutto/ saba syrup 17

Beef Tenderloin Chile Relleno (GF)

cilantro crema/ guajillo red chile 19

Gambas Sofrito (GF)

wild prawns/ sweet potato/ chorizo sofrito 17

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 34

-or-

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

Garganelli Bolognese

pancetta/cuquillo olive/
rosemary/ whipped ricotta 35

Roasted Five-Spice Chicken

farro/ water chestnut/ orange/
miso soubise/ kale 29

Glazed Beef Short Rib

lentils/ carrot puree/ cippolini onion/ broccolini 39

Scottish Salmon (GF)

dashi velouté/ fennel/ radicchio/ smoked ikura/ romanesco 34

Cornmeal Crusted Ruby Trout (GF)

hominy + huitlacoche/ scallion chimichurri/ piquillo pepper 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

Bay Leaf Crème Brûlée 14

fresh bay leaf/ cranberry polenta cookie

Chocolate Whiskey Torte (GF) 14

local whiskey/ quinoa tuile/ whipped cream

Lemon Tart 13

lemon mousse/ 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