

## 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 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**

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

#### **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-

#### **Pea Soup** (GF)

lardo/ dill yogurt/ lemon rice puffs 15

#### **Pea Salad** (GF)

spring pea/ radish/ miso ricotta/ pistachio/  
mint/ artichoke/ meyer lemon 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/ guajillo red chile 19

#### **Steak Tartare** (GF)

shallot/ caperberry/ egg yolk/ horseradish/ seed cracker 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 36

-or-

garlic mashed potatoes/ asparagus/  
red wine demi/ crispy onions 41

#### **Pasta Bolognese**

pancetta/ black olive/  
rosemary/ whipped ricotta 35

#### **Grilled Aji Panca Chicken** (GF)

quinoa/ mint/ local greens/ tomato/  
huacatay aji verde/ lime 29

#### **Cornmeal Crusted Ruby Trout** (GF)

kale/ garbanzo bean/ chorizo/ caperberry/  
piquillo pepper/ lemon 39

#### **Scottish Salmon** (GF)

parmesan risotto croquette/ artichoke tapenade/  
salsa verde/ pinenut 36

#### **Grilled Pork Chop** (GF)

rhubarb/ local greens/ fennel/ hakuri turnip/ bearnaise 41

#### **Cheese Steak Sandwich**

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

### -Additions-

petit filet mignon 32 / wild prawns 14

## 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

## 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