

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

Desert Rose

rosebud-infused gin/ prickly pear / lemon 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/ local 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

Figuère 'Mediterraneé' Rosé (FR) 11

San Lorenzo Gavi (IT) 12

Clos Roussey Sauvignon Blanc (FR) 13

Konstantin Frank Semi-Dry Riesling (NY) 11

Felino Chardonnay (AR) 13

Red

King's Ridge Pinot Noir (OR) 13

CVNE Fincas Garnacha (SP) 12

Briot Bordeaux Superieur (FR) 12

Llama Old Vine Malbec (AR) 11

Beers

Lighter

Bow & Arrow 'Molto Bene' 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/ grana padano/
roasted garlic rosemary aioli 11

Smoked Trout Deviled Eggs (GF)

local micro greens/ pickled red onion + jalapeño 11

Mediterranean Plate (GF, V)

white bean puree/ smoked olives/
whipped chèvre/ golden raisin mostarda/ za'atar/
greens/ birdseed crackers 12

Lambert's Housemade Bread & Crackers

served with whipped, salted butter 5

Bread Dips & Spreads 5 each

garlic confit/ white bean puree/ golden raisin mostarda
smoked trout mousse/ whipped chevre with olive oil

-Appetizers-

Bison Relleno (GF)

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

Mole Pork Tostada (GF)

oaxaca cheese/ white bean puree/
pickled onion/ cilantro 14

Jumbo Lump Crab Cake (GF)

pimento cheese/ bacon lardon/
yuzu + tarragon vinaigrette 21

Broccolini

black citrus aioli/ garlic + chile/ scallion 13

Steak Tartare

limited availability

salted peppercorn/ dijon aioli?
smoked olives/ potato chips/ egg yolk 18

-Salads-

Green Papaya Salad (GF)

baby greens/ carrot/ haricot verts/ thai chile/
almond/ shiso-kaffir lime vinaigrette 15

Smoked Burrata Salad (GF)

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

Romaine

grana padano/ crouton/ lemon/
imported spanish anchovy/ garlic chips
smoked black pepper/ caesar dressing 12

22% gratuity may be added to parties of 5 or more.
Maximum of two credit cards per table.

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-

herb roasted fingerlings/ grilled asparagus/
red wine demi/ crispy leeks 38

Saffron Papardelle

crab/ prawns/ corn/ sungolds/ tarragon/ lemon butter 46

Chilled Peanut Mazeman

limited availability

house-made ramen noodles/ maitake/ snap pea/ jalapeno/
creamy peanut vinaigrette/ cilantro-sesame pesto 23

Bison Strip Loin (GF)

carrot puree/ broccolini/
apricot + caramelized onion butter 53

Miso + Chile Chicken Breast

quinoa/ asparagus/ sungolds/ basil/
scallion/ golden raisin + pear mostarda 29

-Additions-

petit filet mignon 29

wild shrimp 14

Desserts

Salted Chocolate Tartlet (GF)

cherry compote/ espresso whip/ sesame brittle 14

Toffee Carrot Cake

toasted pecans/ orange-maple whip 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