

ENOUGH TO SHARE

CURLY FRIES <i>Chive, Smoked Gouda, Aioli</i>	\$9
WARM MARINATED OLIVES <i>Bay Leaf, Chile De Arbol</i>	\$8
SOPES Y MOLES <i>Manchamanteles, Verde and Negro</i>	\$12
CRISPY BRUSSELS SPROUT <i>Carrot, Almond, Leek Puree, Goat Cheddar, Maple Gastrique</i>	\$17

SLIDERS <i>Green Chile Marmalade, Braised Bacon, Chipotle Mayo</i>	\$18
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AL FRESCO

SHRIMP TEMPURA <i>Salsa Verde, Pico de Gallo</i>	\$19
ANCHO GLAZED OCTOPUS <i>Pineapple Salsa, Jicama, Basil and Citrus</i>	\$20
LOBSTER TACOS <i>Fresh Flour Tortilla, Yellow Pepper Salsa, Jicama and Papaya Slaw</i>	\$28
CHARCUTERIE & FROMAGE <i>Local Cheese, Membrillo, Whole Grain Mustard, Bread and Cracker, Olive, Nut</i>	\$22
SHELLFISH TOWER <i>Lobster, Crab, Scallop, Mussel, Oyster, Shrimp, Crab Salad, Crawfish Remoulade, Perfect to Share with Friends</i>	\$100

SANDWICHES

ROASTED LEG OF LAMB <i>Grilled Focaccia, Arugula, Roasted Pepper, Aioli, Kennebec Spiced Fries</i>	\$22
GREEN CHILE BUFFALO BURGER <i>Tucumcari White Cheddar, Bacon, Chipotle Mayonnaise, Kennebec Spiced Fries</i>	\$20

BROCHETTE

ACHIOTE CHICKEN <i>Chorizo Bilbao, Manchego, Pineapple</i>	\$18
SHITAKE & SHISHITO <i>Anise, Chili and Soy Sauce</i>	\$16
SMOKED SCALLOP & PORK BELLY <i>Blistered Jalapeno, Piquillo Sauce</i>	\$22

SANTA FE CLASSICS

CHIPS AND GUACAMOLE * <i>Add Salsa Trio*</i>	\$12 \$17
CHICKEN NACHOS * <i>Achiote Glazed, Salsa Fresca, Guacamole, Crema De Chipotle, Asadero Cheese</i>	\$20
SOUTHWEST COBB SALAD * <i>Achiote Shrimp or Chicken, Bacon, Tomato, Avocado, Blue Cheese, Black Bean, Corn, Egg, Buttermilk Dressing</i>	\$22

SOCIAL HOUR

½ Off Select Beer, Wine, & SF Classics ()
\$8 House Margarita
Sunday – Thursday 3-5:30PM
~Except on Holidays / Special Events~*

SIGNATURE MARGARITAS

SILVER COIN <i>Silver Tequila, Cointreau, Lemon, Lime</i>	\$13
ULTMATE GOLD <i>Añejo Tequila, Grand Marnier, Lemon, Lime</i>	\$15
TOMMY'S SKINNY <i>Silver Tequila, Agave, Lime</i>	\$12
SANDIA Y PEPINO <i>Silver Tequila, Cointreau, Watermelon, Cucumber, Tajin Lime Salt</i>	\$12

ORIGINAL LIBATIONS

APPLE IN THE RYE <i>Bulleit Rye, Apple Cider Reduction, Cinnamon, Orange</i>	\$13
ZACATECAS ELIXIR <i>Kimo Sabe Azoth Mezcal, OM Liqueur, Blood Orange, Cranberry</i>	\$14
NUTTY TODDY <i>Four Roses Bourbon, Atapiño Liqueur, Honey, Orange, Cinnamon</i>	\$13
PEARADOX <i>Mount Gay Rum, Lazzaroni Amaretto, Pear, Rosemary, Anise</i>	\$14
ANASAZI MANHATTAN <i>Anasazi Colkegan Whiskey, Carpano Antica Formula, Angostura Bitters</i>	\$15
SPICY PALOMA <i>Serrano Infused Tequila, Grapefruit, Soda, Tajin Lime Salt</i>	\$13

**WINE
SPARKLING**

<i>Ruinard Blanc de Blanc</i>	<i>N.V</i>	\$25
<i>Laurent Perrier Rose</i>	<i>N.V</i>	\$30
<i>Gruet, Brut Blanc de Noir *</i>	<i>N.V</i>	\$12
<i>Adami Prosecco Vigneto Giardino</i>	<i>2017</i>	\$18

ROSÉ

<i>Chateau Gassier Esprit</i>	<i>2017</i>	\$12
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WHITE

<i>Tangent, Sauvignon Blanc</i>	<i>2016</i>	\$12
<i>Bodegas Fillaboa, Albariño</i>	<i>2017</i>	\$13
<i>Riff, Pinot Grigio *</i>	<i>2017</i>	\$12
<i>Schug, Chardonnay</i>	<i>2016</i>	\$14

RED

<i>Elouan, Pinot Noir</i>	<i>2016</i>	\$14
<i>Decoy by Duckhorn, Merlot</i>	<i>2017</i>	\$15
<i>True Myth, Cabernet</i>	<i>2016</i>	\$14
<i>La Posta, Malbec *</i>	<i>2016</i>	\$13
<i>Trefethen Double T, Bordeaux Blend</i>	<i>2017</i>	\$16
<i>Chateau de Saint Cosme, Syrah</i>	<i>2017</i>	\$13

BEER

<i>Amstel Light</i>	\$6
<i>Ballast Point Sculpin IPA</i>	\$6
<i>Becks N/A</i>	\$4
<i>Coors Light</i>	\$4
<i>Corona</i>	\$6
<i>Negra Modelo</i>	\$6
<i>Pacifico</i>	\$6
<i>Santa Fe Happy Camper IPA *</i>	\$6
<i>Santa Fe Freestyle Pilsner *</i>	\$6
<i>Santa Fe Nut Brown *</i>	\$6
<i>Santa Fe Pale Ale *</i>	\$6
<i>Stella</i>	\$6
<i>Weihenstephaner Hefeweissbier</i>	\$7