

SNACK & SHARE

Marinated Olives <i>Bay Leaf, Chile De Arbol</i>	8
Curly Fries <i>Chive, Smoked Gouda, Aioli</i>	9
Santa Fe Bagna Cauda <i>Santa Fe Olive Oil Co., EVOO, Aged Balsamic, Roasted Garlic, Chopped Olives & Green Chile</i>	9
Sopes y Moles <i>Manchamanteles, Verde and Negro</i>	12
Crispy Brussels Sprout <i>Carrot, Almond, Leek Puree, Goat Cheddar, Maple Gastrique</i>	17
Tempura Fried Shrimp <i>Chipotle Aioli, with Salsa Verde Pico de Gallo</i>	19
Citrus-Jalapeno Glazed Octopus <i>Roasted Potato and Tomato, Olives, Citrus, Arugula and Mole Verde</i>	20
Bison Sliders <i>Green Chile Marmalade, Braised Bacon, Chipotle Mayo</i>	20
Beck & Bulow Bison Tartar <i>Bone Marrow, Green Chile Chutney, Carrot Chutney</i>	20
Charcuterie & Fromage <i>Local Cheese, Membrillo, Whole Grain Mustard, Bread and Cracker, Olive, Nut</i>	22

<p align="center">SOCIAL HOUR ½ Off Select Beer, Wine, & SF Classics (*) \$8 House Margarita, Sunday – Thursday 3-5:30PM ~Except on Holidays Special Events~</p>

SIGNATURE MARGARITAS

Silver Coin <i>Silver Tequila, Cointreau, Lemon, Lime</i>	13
Ultimate 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

BEER

<i>Amstel Light</i>	7
<i>Ballast Point Sculpin IPA</i>	7
<i>Becks N/A</i>	5
<i>Coors Light</i>	5
<i>Corona</i>	7
<i>Negra Modelo</i>	7
<i>Pacifico</i>	7
<i>Santa Fe Happy Camper IPA *</i>	7
<i>Santa Fe Freestyle Pilsner *</i>	7
<i>Santa Fe Nut Brown *</i>	7
<i>Santa Fe Pale Ale *</i>	7
<i>Stella</i>	7
<i>Weihenstephaner Hefeweissbier</i>	8

RAW BAR SPECIALS

Oysters on the Half Shell <i>Served with Red Sauce & Mignonette</i>	MKT
Crab Legs <i>Snow Crab Legs & Jonah Crab Claws with Remoulade</i>	MKT

<p align="center">Shellfish Tower 100 Perfect to Share with Friends...Maine Lobster, Crab, Scallops, Mussels, Oysters, Shrimp, Crab & Crawfish Remoulade</p>

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
Pulled Duck Quesadilla <i>Asadero Cheese, Guacamole and Pico de Gallo</i>	22
Lobster Tacos <i>Yellow Pepper Salsa, Papaya Salad</i>	28
Southwest Cobb Salad * <i>Achiote Shrimp or Chicken, Bacon, Tomato, Avocado, Blue Cheese, Black Bean, Corn, Egg, Buttermilk Dressing</i>	22

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
Green Chile Cheese “Smackdown” Burger <i>Tuna Poke Slider with Green Chile, Jalapeno Jack, Kennebec Spiced Fries</i>	20

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
La Rosa <i>Codigo Rosa, Rose, Raspberry, Lemon, Laurent-Perrier Brut Rose</i>	16
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