



APPETIZERS

SELECTION OF OYSTERS
ea • 3 1/2 dozen • 18 dozen • 34
red wine mignonette, cocktail sauce

CALAMARI • 14
roasted tomato salsa, lemon aioli

SHRIMP COCKTAIL • 15
cocktail sauce, fresh lemon

TOGARASHI SEARED TUNA • 17
wasabi pea, napa slaw, soy mirin glaze,
toasted nori aioli, masago, ginger, wasabi

DUCK EGGROLLS • 18
peanut curry & chile lime dipping sauce
~ DISH CONTAINS PEANUTS ~

ANTIPASTO PLATTER • 18
seasonal accoutrement

CRAB CAKES • 18
pickled heirloom tomato, shaved napa slaw,
citrus glaze

WOOD FIRED BRIE & GOAT CHEESE • 18
cranberry & apricot chutney with prosciutto crisp

SOUPS & SALADS

SOUP OF THE DAY • 11/8
~ ask your server about chefs
seasonal creation ~

HOUSE SALAD • 10
mixed greens, cilantro-lime vinaigrette,
toasted cashew, shaved asiago

WEDGE SALAD • 14
bacon, cherry tomatoes, blue cheese,
candied walnuts, blue cheese dressing

CAESAR SALAD • 11
romaine, sliced caperberries, garlic croutons,
grana frico **ADD** anchovies • +1

ADD TO ANY SALAD

chicken • +7 | salmon • +11 | steak • +12 | shrimp • +7 | 2 crab cakes • +11 | tuna • +11

ENTRÉES

'USDA PRIME' WOOD FIRE ROASTED PRIME RIB • 52^{16 OZ}/46^{12 OZ}
mashed potatoes, vegetable of the day, jus, onion strings

PARMESAN CHICKEN • 32
mushroom and pea marsala sauce, green chile bacon mashed potatoes
(PLEASE ALLOW 30 MINUTES FOR THIS SPECIALTY SIGNATURE DISH)

SESAME-SEARED AHI TUNA • 39
wasabi mashed potatoes, bok choy & mushrooms, seaweed salad,
sake beurre blanc, wasabi pea crumb

WOOD OVEN SALMON • 37
warm elote orzo salad, oven roasted green beans, fire roasted tomato salsa

BRAISED BEEF BOLOGNESE • 27
house-made pasta, crisp grana tuile

HOUSE-MADE RAVIOLI • 28
smoked mozzarella & charred tomato – sautéed green beans with a light tomato broth
finished with heirloom tomatoes & fresh mozzarella pearls

FILET MIGNON • 42
grilled broccolini, mashed potatoes, red wine demi-glace

SLOW-COOKED PORK SHANK • 39
Creamy polenta, vegetable of the day, herbed jus

SIDES TO SHARE • 7 each

mashed potatoes
vegetable of the day

green chile bacon mashed potatoes
bok choy & mushrooms
warm elote orzo salad

oven-roasted green beans
grilled broccolini

warm, locally-baked bread plate • 3

SPECIALTY
COCKTAILS

• 14

- LET’S DRIVE TO VEGAS ~ UP ~ complex, tangy, layered**
JIM BEAM BOURBON, RAYNAL VSOP, NOVEIS AMARO, APRICOT, SUGAR, LIME
- EMPTY PROMISES ~ ROCKS ~ floral, smoky, soft**
ESPOLON REPOSADO, LEMON, ILLEGAL MEZCAL, HOUSE ORGEAT, CRÈME DE VIOLETTE
- PINK SKIES ~ ROCKS ~ herbaceous, bitter, vibrant**
BOMBAY DRY GIN, APEROL, LEMON, AGAVE, CAMPARI
- DIAMONDS AREN’T FOREVER ~ UP ~ bright, crisp, light**
FORDS GIN, DOLIN BLANC, PAMPLEMOUSSE, BERGAMOT, HOPPED GRAPEFRUIT BITTERS
- WISHFUL SINKING ~ ROCKS ~ tropical, smooth, creamy**
ESPOLON BLANCO, LIME, COCONUT, PEACH, BUTTERFLY PEA FLOWER
- CLOSER TO THE HEART ~ ROCKS ~ classic, spiced, cozy**
WOODFORD RESERVE BOURBON, SUGAR, HOUSE BITTERS BLEND
- ELECTRIC RELAXATION ~ ROCKS ~ basic, citrusy, sweet**
SVEDKA VODKA, GRAPEFRUIT, COCCHI AMERICANO ROSA, LEMON, HONEY
- FOOLISH BEHAVIOR ~ UP ~ bold, balanced, rich**
ELDORADO 5 YR RUM, BANANA, ITALIAN VERMOUTH, MONTENEGRO AMARO, COFFEE

WINES BY
THE GLASS

6OZ/9OZ BOTTLE		
SEGURA VIUDAS BRUT CAVA	PENEDES, SPAIN	10/15 40
MUMM BRUT ROSÉ	NAPA VALLEY, CALIFORNIA	16/24 64
VIETTI MOSCATO D’ASTI	PIEDMONTE, ITALY	12/18 48
Craggy Range ‘Te Muna’ Sauvignon Blanc	Martinborough, New Zealand	14/21 56
Duckhorn Sauvignon Blanc	North Coast, California	15/22 60
Mussio Pinot Grigio	Italy	10/15 40
Seven Falls Chardonnay	Wahluke Slope-Columbia Valley, Washington	9/14 36
Davis Bynum ‘River West Vineyard’ Chardonnay	Russian River Valley, CA	14/21 56
Aix Rosé	Côteaux d’Aix en-Provence, France	12/18 48
Roessler ‘Black Pine’ Pinot Noir	Sonoma Coast, California	13/19 52
Belle Glos ‘Clark & Telephone’ Pinot Noir	Santa Maria Valley, California	16/24 64
Saint Cosme Syrah	Cotes-du-Rhone, France	14/21 56
Susana Balbo Malbec	Mendoza, Argentina	14/21 56
Anciano Gran Reserva Tempranillo	Rioja Spain	14/21 56
Chateau Parenchere Merlot	Bordeaux, France	12/18 48
Duckhorn Merlot	Napa Valley, California	19/29 76
Seven Falls Cabernet Sauvignon	Wahluke Slope-Columbia Valley, Washington	9/14 36
Charles Krug Cabernet Sauvignon	Napa Valley, California	16/24 64
Vietti Barbera d’Asti	Piedmonte, France	13/19 52

BEER
ON TAP

Lighter	
Stella Artois Belgium	Steel Bender Kolsch New Mexico R
Hoppy, and even hoppier	
La Cumbre IPA New Mexico R	Odell 90 Shilling Ale Colorado R
Darker, and in most cases richer	
New Belgium 1554 Colorado R	
Seasonal	
Santa Fe Brewing New Mexico R	Ex Novo New Mexico R
Marble New Mexico R	

BEER IN
THE BOTTLE
OR CAN

LOCAL/REGIONAL R

Bud & Bud Light Brewed All Over!	Coors Light Colorado R
Miller Lite Wisconsin	Michelob Ultra Missouri
Heineken Netherlands	Negra Modelo Mexico
Corona Mexico	Guinness Ireland
Non-Alcoholic – Corona Mexico	