
SIGNATURE COCKTAILS



TASTE OF THE DESERT

as above so below gin
egg white
prickly pear
lemon, lime
rosemary syrup
beet juice

\$17

**also available as mocktail*



HOT MAMA

hot cinnamon tequila
lemon
vanilla
nm spicy honey
angostura bitters
orange bitters

\$17



SIGNATURE COCKTAILS



PONCHE

vodka
cinnamon
hibiscus
pinapple, guava
apple, orange
tropical puree
clove

\$15

**also available as mocktail*



NEW MEXICAN FIRING SQUAD

sage infused tequila
mezcal
lime juice
grenadine
angostura bitters
orange bitters

\$15



SIGNATURE COCKTAILS



BRAZILIAN LIMEADE

cachaça
bitters
coconut cream
whole lime
condensed milk

\$15

**also available as mocktail*



OLD FASHIONED

*(traditional, charred marshmallow,
or smoked)*

buffalo trace bourbon whiskey
demerara syrup
angostura bitters
orange bitters
marshmallow syrup
black walnut bitters

\$17



SIGNATURE COCKTAILS



THE LAST BANANA

rum barbancoort
banana liqueur
agave
lemon
chocolate bitters

\$16



MARIPOSA IMPERIAL

empress indigo gin
lychee sake
elderflower
lemon

\$16



SIGNATURE COCKTAILS



ENCHANTED LASSI

vodka
mango lassi
nm red chile
pistachio orgeat
lemon

\$17

**also available as mocktail*



CHAI ESPRESSO MARTINI

chai infused vodka
pistachio orgeat
all spice
espresso

\$16



SIGNATURE COCKTAILS



TIA ROSA

jamaica tequila
hibiscus syrup
rose syrup
lime juice
coconut

\$18



WAGYU OL' FASHIONED

wagyu fat-washed premium whiskey
bitters
sugar

\$100



HOUSE COCKTAILS

ANDALUZ MANHATTAN

tin cup bourbon
amaro montenegro
angostura bitters

\$15

ANDALUZ MARGARITA

herradura tequila
cointreau
lime
agave syrup

\$15

LA SIERRA

grand centenario añejo
alma tepec
lime
agave
tajín

\$15

SANDIA MULE

hollow spirits vodka
lime
watermelon
ginger beer

\$14

NEW MEXICO SANGRIA

house recipe:

red wine
brandy
fresh citrus
simple syrup

\$14

COSMOPOLITA 1939

grey goose
triple sec
cranberry
lime
blood orange syrup

\$15



BRUNCH SPECIALS

BRUNCH COCKTAILS

ZIA'S BREW \$14

vanilla vodka, frangelico, pistachio cream, espresso.

SPANISH STYLE GIN & JUICE . . \$14

local gin, tonic, citrus, spices.

NEW MEXICO COFFEE. \$14

big nose bourbon, coffee, sugar, cream.

SPECIALTY FLIGHTS

BLOODY MARY FLIGHT (4) . . \$24

INDIVIDUAL SERVING \$15

Classic: vodka, pickle, olive.

Spicy: jalapeño infused vodka, chile arbol.

Bloody Maria: tequila, house beef jerky, red chile honey rim.

mexicali maria: chorizo fat-washed mezcal, roasted poblano.

MIMOSA FLIGHT (4) \$22

INDIVIDUAL SERVING \$14

sandia | mango | granadilla | prickly pear

GRAND MIMOSA \$50

bottle of champagne and choice of 2 mixers.

CAFÉ FRIO FLIGHT (4) \$27

INDIVIDUAL SERVING \$16

Café de Olla: nutmeg cinnamon vodka, café, brown sugar, toast crunch foam.

Carajillo: licor 43, espresso, whipped cream.

Horchata Espresso: vanilla vodka, cold brew, horchata, rice crispy treat.

Mazapan Carajillo: frangelico, tuaca, mazapan puree, café.



WINE

	GLASS	BOTTLE
	6oz 9oz	
JUSTIN, CABERNET SAUVIGNON	\$11 \$16	\$60
AUSTIN, CABERNET SAUVIGNON	\$13 \$19	\$72
SHEEHAN, CABERNET SAUVIGNON	\$8 \$12	\$45
STAGS' LEAP, CABERNET SAUVIGNON	\$25 6oz	\$85
JORDAN, CABERNET SAUVIGNON	\$35 6oz	\$130
SILVER OAK, CABERNET SAUVIGNON	\$50 6oz	\$180
CAKEBREAD, CABERNET SAUVIGNON	\$45 6oz	\$165
CAYMUS, CABERNET SAUVIGNON	\$35 6oz	\$165ltr
BOEN, PINOT NOIR	\$10 \$15	\$56
EL COTO, CRIANZA, TEMPRANILLO	\$10 \$15	\$56
BENVOLIO, PINOT GRIGIO	\$8 \$12	\$45
ALAMOS, MALBEC	\$10 \$15	\$56
ST. FRANCIS, MERLOT	\$12 \$18	\$60
VIK LA PIU BELLE, ROSE	\$12 \$18	\$60
MATUA, SAUVIGNON BLANC	\$9 \$14	\$55
J VINEYARD, CHARDONNAY	\$10 \$15	\$56
SHEEHAN, CHARDONNAY	\$8 \$12	\$45
LA MARCA, PROSECCO	\$8 \$12	\$45
CHANDON, BRUT CHAMPAGNE		\$60



BEER

CANNED / BOTTLED BEER

DOS XX	\$7	COORS	\$7
BUD LIGHT	\$7	MICHELOB ULTRA.	\$7
MODELO ESPECIAL.	\$7	MARBLE CERVEZA	\$7
MODELO NEGRA	\$7	MARBLE DOUBLE WHITE	\$7
HEINEKEN	\$7	LA CUMBRE ELEVATED	\$8
HEINEKEN 0.0	\$7	BOSQUE ELEPHANTS ON PARADE	\$7

DRAFT BEER

BOSQUE-BLONDE ALE.	\$8	SIERRA BLANCA-ALIEN VANILLA STOUT.	\$8
MARBLE- CERVEZA.	\$8	SANTA FE-SOCIAL HOUR	\$8
SANTA FE-7K IPA	\$8		
SANDIA-WATERMELON CIDER	\$8		

