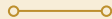


## SIGNATURE COCKTAILS



### 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**

**G.TOTI**

# SIGNATURE COCKTAILS



## PONCHE



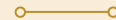
vodka  
cinnamon  
hibiscus  
pinapple, guava  
apple, orange  
tropical puree  
clove

**\$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

**\$15**

**G.T.OTI**

# SIGNATURE COCKTAILS



## THE LAST BANANA



rum barbancoort  
banana liqueur  
agave  
lemon  
chocolate bitters

**\$16**



## MARIPOSA IMPERIAL



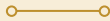
empres indigo gin  
lychee sake  
elderflower  
lemon

**\$16**

# SIGNATURE COCKTAILS



## ENCHANTED LASSI



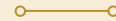
vodka  
mango lassi  
nm red chile  
pistachio orgeat  
lemon

**\$17**

*\*also available as mocktail*



## CHAI ESPRESSO MARTINI



chai infused vodka  
pistachio orgeat  
all spice  
espresso

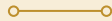
**\$16**

**G.TOTI**

# SIGNATURE COCKTAILS



## TIA ROSA

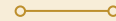


jamaica tequila  
hibiscus syrup  
rose syrup  
lime juice  
coconut

**\$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**

# WINE

WINE	GLASS		BOTTLE
	6oz	9oz	
JUSTIN, CABERNET SAUVIGNON	\$11	\$16	\$60
AUSTIN, CABERNET SAUVIGNON	\$13	\$19	\$72
SHEEHAN, CABERNET SAUVIGNON	\$8	\$12	\$45
BOEN, PINOT NOIR	\$10	\$15	\$56
EL COTO, CRIANZA, TEMPRANILLO	\$10	\$15	\$56
ALAMOS, MALBEC	\$10	\$15	\$56
BENVOLIO, PINOT GRIGIO	\$8	\$12	\$45
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

# BEER

## DRAFT BEER

---

BOSQUE-BLONDE ALE . . . . .	\$8
MARBLE-CERVEZA . . . . .	\$8
SANTA FE-7K IPA . . . . .	\$8
SANDIA-WATERMELON CIDER . . . . .	\$8