
SIGNATURE COCKTAILS

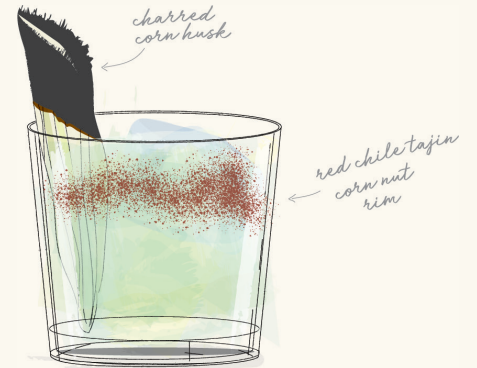


TASTE OF THE DESERT

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

\$20

**also available as mocktail*



VENDADOR

chorizo fat-washed mezcal
maestro dobel pavito blanco
nixta
lemon bitters
pinch of salt

\$19



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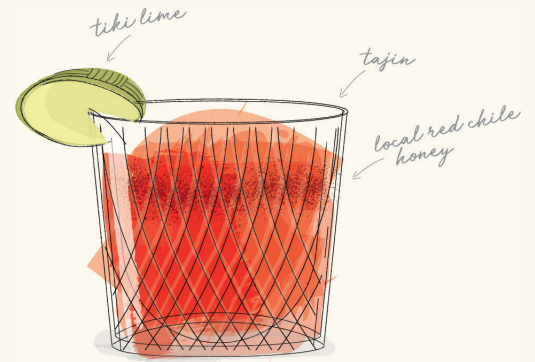


PONCHE

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

\$17

**also available as mocktail*



NEW MEXICAN FIRING SQUAD

sage infused tequila
mezcal
lime juice
grenadine
angostura bitters
angostura orange bitters

\$19



SIGNATURE COCKTAILS



BRAZILIAN LIMEADE

cachaca
bitters
coconut cream
whole lime
condensed milk

\$17

**also available as mocktail*



OLD FASHIONED

*(traditional, charred marshmallow,
or smoked)*

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

\$17



SIGNATURE COCKTAILS



NEGRONI

(classic or coffee)

gin
tiramisu liqueur
antica vermouth
coffee infused campari

\$18



CLARIFIED PINA COLADA MILK PUNCH

havana club rum
rum haven
falernum
condensed milk
pinapple
lime

\$16



SIGNATURE COCKTAILS



DIA DE LOS MUERTOS

dobel pechuga
chicha morada
don's mix
angostura bitters
passion fruit
lime juice

\$18



CHAI ESPRESSO MARTINI

chai infused vodka
pistachio orgeat
all spice
espresso

\$17



HOUSE COCKTAILS

505 MANHATTAN

Tin Cup Bourbon
Amaro Montenegro
Angostura Bitters

\$17

SPRITZ D'UVA

Aperol Aperitivo
Prosecco
Champagne
Grape Soda

\$13

ANDALUZ MARGARITA

Herradura Tequila
Cointreau
Lime
Agave Syrup

\$15

DOWNTOWN DAIQUIRI

Diplomatico rum
Lime
Simple Syrup
Topped With Champagne

\$15

SANDIA MULE

Hollow Spirits Vodka
Lime
Watermelon
Ginger Beer

\$15

NEW MEXICO SANGRIA

House Recipe:

Red Wine
Brandy
Fresh Citrus
Simple Syrup

\$14

COSMOPOLITA 1929

Grey Goose
Triple Sec
Cranberry
Lime
Blood Orange Syrup

\$17



BRUNCH SPECIALS

BRUNCH COCKTAILS

LUNA LAVANDA	\$14	SPANISH STYLE GIN & JUICE	\$14
local lavender vodka, lemon juice.		local gin, tonic, citrus, spices.	
SPRITZ D'UVA	\$13	NEW MEXICO COFFEE	\$14
Aperol, prosecco, champagne, grape soda.		Big Nose Bourbon, coffee, sugar, cream.	

SPECIALTY FLIGHTS

BLOODY MARY FLIGHT (4)	\$24	GRAND MIMOSA	\$50
INDIVIDUAL SERVING	\$15	Bottle of champagne and choice of 2 mixers.	
Classic: Vodka, pickle, olive.			
Spicy: Jalapeño infused vodka, sopapilla, chile arbol.		CAFÉ FRIO FLIGHT (4)	\$27
Bloody Maria: Tequila, house beef jerky, red chile honey rim.		INDIVIDUAL SERVING	\$16
Mexicali Maria: Chorizo fat-washed mezcal, roasted poblano.		Café de Olla: Nutmeg cinnamon vodka, café, brown sugar, toast crunch foam.	
MIMOSA FLIGHT (4)	\$22	Carajillo: Licor 43, espresso, whipped cream.	
INDIVIDUAL SERVING	\$14	Horchata Espresso: vanilla vodka, cold brew, horchata, rice crispy treat.	
Sandia Mango Grandilla Prickly pear		Mazapan Carajillo: Frangelico, tuaca, Baileys, café.	



WINE

	GLASS	BOTTLE
JUSTIN, CABERNET SAUVIGNON	\$11 \$16	\$60
AUSTIN HOPE, CABERNET SAUVIGNON	\$13 \$19	\$72
SHEEHAN, CABERNET SAUVIGNON	\$8 \$12	\$45
MARK WEST, PINOT NOIR	\$10 \$15	\$56
BOEN, PINOT NOIR	\$10 \$15	\$56
HAHN APPELLATION GSM	\$10 \$15	\$56
EL COTO RIOJA CRIANZA	\$10 \$15	\$44
ALAMOS, MALBEC.	\$10 \$15	\$56
BARTENURA, PINOT GRIGIO	\$9 \$14	\$55
ROSE HAMPTON WATER	\$10 \$15	\$56
MATUA, SAUVIGNON BLANC.	\$9 \$14	\$55
1928, PROSECCO	\$9 \$14	\$55
WYCLIFF BRUT, SPARKLING WINE	\$9 \$14	\$55
J VINEYARDS, CUVÉE	\$12 \$18	\$69
SHEEHAN, CHARDONNAY	\$8 \$12	\$45
J, CHARDONNAY	\$10 \$15	\$44
LAMARCA PROSECCO	\$9 \$14	\$48



BEER

BOTTLED BEER

MARBLE CERVEZA	\$7	NEGRA MODELO	\$7
MARBLE DOUBLE WHITE	\$7	HEINEKEN	\$7
SANTA FE HAPPY CAMPER	\$7	HEINEKEN 0.0	\$7
LA CUMBRE ELEVATED	\$9	COORS LIGHT	\$7
DOS XX	\$7	GUINNESS	\$7
BUD LIGHT	\$7	MICHELOB ULTRA	\$7
MODELO ESPECIAL	\$7		

DRAFT BEER

LA CUMBRE "BEER" AMERICAN PILSNER	\$8	SIERRA BLANCA ALIEN VANILLA STOUT	\$8
MARBLE CERVEZA LAGER	\$8	SANTA FE SOCIAL HOUR HAZY ALE	\$8
LA CUMBRE ELEVATED IPA	\$8	ROTATING TAP	\$8
SANDIA WATERMELON CIDER	\$8		

