

## #BOARDS

### KICKED-UP PIMENTO CHEESE

A southern specialty with a hint of sassy dill relish, served with crackers 8

### CREOLE MEATBALLS

Spicy tomato sauce and garlic toasts 9

### DECONSTRUCTED TACO BOARD

Ranchero chicken, avocado, salsa, cotija cheese and warm corn tortillas 12

### HOT HONEY BBQ WINGS

Meaty drumettes with hot honey BBQ sauce and cool cucumber ranch dip 11

## #BUNS

*Big sandwiches served on bakery-fresh rolls with fries & slaw*

### SOUTHWESTERN BURGER

Angus beef with green chile, jack cheese, lettuce, tomato and pickles on brioche bun 14  
(All-vegetable *Impossible Burger* available)

### SOUTHERN BURGER

Angus beef with pimento cheese, redeste mayo, lettuce, tomato and pickles on brioche bun 13  
(All-vegetable *Impossible Burger* available)

### CITY DIFFERENT TURKEY CLUB

Shaved turkey breast, avocado, lettuce, tomato and b-l-t mayo on bolillo bun 12

### CAROLINA BBQ PULLED PORK

Tossed in Carolina-style mustard & vinegar BBQ sauce with bread & butter pickles on bolillo roll 12

### CHICKEN PAMBAZO!

Salsa-basted roll filled with pan-fried chicken breast, potato, queso fresco, lettuce, tomato and sour cream  
--best enjoyed with a knife and fork 12

## #BASKETS

*All items (except Mojo Fries) served with tortilla chips and fresh veggies for smearing*

### GOTTA HAVE GUAC & SALSA

Our "almost secret ingredient" (local Dixon apples) guacamole and Jose's red chile salsa 10

### MOJO FRIES

Our seasoned skin-on fries with 3 dips: redeste mayo, ketchupeno and buttermilk ranch 7

### JOSE'S GREEN CHILE QUESO

Quite simply the best queso in town! 8

### GULF CRAB GRATINEE

Warm bubbly blend of crabmeat, cream cheese, sour cream and old bay spice mix 14

## #BLUEPLATES

### SANTA FE BLUE CORN ENCHILADA

Layers of green chile chicken and cheese, served with black beans and brown rice 14

### SOUTH-BY-SOUTHWEST MEATLOAF

Bison & beef meatloaf seasoned with green chile, served with smashed potatoes and country cream gravy 13

### STACKED NACHOS

Black beans, queso, cheddar, jalapeños, tomatoes, sour cream, guacamole and salsa 11  
• Add Chicken +3  
• Add Pulled Pork +3

### CHALKBOARD SPECIAL

market price

## #BOWLS

### POWER BOWL

Quinoa, kale, chopped broccoli, raisins, apples, hard-cooked egg, toasted walnuts and cider vinaigrette 12

- Add Chicken +3
- Add Salmon +6

### CHOP-CHOP

Romaine, bacon, tomato, avocado, jicama, black bean pico, cucumber, pepitas and cotija cheese tossed in cider vinaigrette with buttermilk ranch dressing 13

- Add Chicken +3
- Add Salmon +6

### SWEET CORN CHOWDER

Big bowl with a side of New Mexico green chile to stir-in! 9

- Add Gulf Crabmeat +5

## #BESWEETSKILLETCAKES

*Perfect for two...allow 10 minutes.*

### DOUBLE CHOCOLATE

With vanilla bean ice cream, dark chocolate sauce and toasted pecans 7

### APPLE BROWN BUTTER

With vanilla bean ice cream, apples and dulce de leche caramel 7

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*

*Please alert your server to any allergies or dietary restrictions.*

## #DRAFTLOCALS+FAVORITES

16oz PINT or 20oz PILSNER

### MARBLE

PILSNER (LOCAL)  
6/7

### MARBLE

DOUBLE WHITE WHEAT (LOCAL)  
6/7

### SANTA FE BREWING

PALE ALE (LOCAL)  
6/7

### SANTA FE BREWING

SEASONAL (LOCAL)  
6/7

### LA CUMBRE

ELEVATED IPA (LOCAL)  
6/7

### STELLA ARTOIS

PILSNER (BELGIUM)  
6/7

## #COLD BOTTLES

COORS LIGHT 5

CORONA 5

DOS EQUIS LAGER 6

MICHELOB ULTRA 5

NEGRA MODELO 6

PACIFICO 6

SANTA FE BREWING JAVA STOUT (CAN) 7

SIERRA NEVADA PALE ALE 6

O'DOUL'S NON-ALCOHOLIC 4

ANGRY ORCHARD CIDER 6

*Never Eat (or Drink) Alone*

*Social is Sharing*

## #COCKTAILS

### TEQUILA & MEZCAL

#### TOP SHELF MARGARITA

Reposado tequila, Grand Marnier, lime juice and agave syrup on the rocks 12

#### COOL AS A CUCUMBER

Cucumber-infused silver tequila, orange liqueur, lime juice, jalapeño and agave syrup on the rocks 10

#### SILVER COIN MARGARITA

Silver tequila, Cointreau and lime juice served up or on the rocks 10

#### SAGE SIGNATURE MARGARITA

Silver tequila, triple sec, lime juice and fresh sage on the rocks 9

#### SMOKY MARGARITA

Reposado tequila, mezcal, triple sec and lime juice 11

#### SPICY TAMARINDO

Reposado tequila, tamarind, poblano chile liqueur, lime and palo cortado sherry 11

#### EL ABUELO

Añejo tequila, agave syrup and orange 12

### OTHER FAVORITES

#### SPANISH GIN & TONIC

Local gin, botanicals and Mediterranean tonic 10

#### COCHITI AFTERNOON

Local gin, grapefruit liqueur, turmeric, lime and basil oil 11

#### NEW MEXICO MULE

Local vodka, lime juice, molé bitters and ginger beer on the rocks 10

#### SANDIA MOJITO

Light rum, lime juice, watermelon syrup, muddled limes and mint with a splash of soda on the rocks 10

#### WILD BUFFALO

Local bourbon, rhubarb liqueur, banana and yellow chartreuse 11

#### SERIOUSLY SOCIAL MARTINI

“Your call” gin or vodka of your choice, blanc vermouth and orange bitters with olive or lemon twist 10

#### FASHIONABLE OLD-FASHIONED

Bourbon, brown sugar, walnut bitters and orange 10

#### SEASONAL SANGRIA 8

## BRUNCH COCKTAIL SPECIALS

Available daily until 4pm  
(+3 afterwards)

#### CAJUN BLOODY MARY

Choice of vodka, gin, tequila or mezcal 6

#### MIMOSA

Sparkling wine and fresh orange juice 6

#### APEROL SPRITZ

Aperol, sparkling wine and soda water 6

## #WINES

### SPARKLING

LaMarca Prosecco Italy (187ml only) 9

Gruet Blanc de Noirs NM (bottle only) 39

### WHITE

Mira Chardonnay Napa CA 11/42

Hess Shirttail Creek Chardonnay Monterey CA 8/30

Mohua Sauvignon Blanc New Zealand 9/34

Pighin Pinot Grigio Italy 11/42

Marques de Caceres Albarino Spain 10/38

August Kessler Riesling Kabinett Germany 8/30

### ROSE

Arrumaco Garncha Rose Spain 7/26

### RED

MacMurray Ranch Pinot Noir Central Coast CA 9/34

Four Graces Pinot Noir Willamette OR 12/46

Cannonball Merlot California 9/34

Substance Cabernet Sauvignon Washington 10/38

Bodega Muriel Rioja Spain 9/34

Upshot Zinfandel Blend Sonoma CA 11/42

Graffigna Malbec Argentina 8/30

# SOCIAL

## KITCHEN + BAR

## SANTA FE

## SPECIAL SOCIAL HOURS!

At least 5 hours daily: 2-6pm and 10pm–close

**\$5 DRAFT PINTS • \$5 FEATURED WINES • \$5 TEQUILA SHOTS • \$5 QUESO**

*Eat • Drink • Be Social*