

## #SHAREABLEBITES

### CHICHARRONES

House made fried pork skins sprinkled with chile powder. Pairs perfectly with a libation of your choice.

6

### CHILE CON QUESO-CIAL

A blend of melted cheeses infused with mild red chile. Served with New Mexico blue corn tortilla chips or a warm pretzel. 9

### HATCHED EGGS

Classic deviled eggs with a hatch chile filling at the center. 7

### WINGS

Meaty drumettes with hot honey BBQ sauce and cool cucumber ranch dip. 14

### POPPERS

A seasonal local chile stuffed with cheese, breaded, and fried to perfection. Served with an avocado ranch dip to take the edge off. 8

### FRIES à LA SANTA FE

Dirty fries done the New Mexico way. Topped with queso and of course your choice of red or green chile (say Christmas for the best of both worlds!). 12

### HATCHOS

Blue corn tortilla chips stacked with beans, queso, cheddar cheese, jalapeños, guacamole, sour cream, and your choice of red chile, green chile or both! 12

- Add Chicken +3
- Add Ground Beef +3

### EMPANADITAS

Smaller version of classic Spanish style turnovers loaded with ground beef, corn and Chimayo cheese. Topped with red chile, green shile or both!

10

## #SHAREABLEBIGGERBITES

### CHICKEN FAJITA SALAD

Grilled chicken fajita with roasted chiles, corn, avocado, and cilantro dressing. 12

### ENSALADA DE LA CASA

Lettuce, corn, radishes, and avocado topped with cotija cheese and crunchy tortilla strips, tossed in house dressing. 10

### MINI NAVAJO TACOS

Homemade New Mexico fry bread layered with beans and quinoa topped with veggies, cheese, and sour cream. 15

- Add Chicken +3
- Add Ground Beef +3

### FRITO PIE

Frito chips, ground beef, red chile, beans, cheese, onions, lettuce, and tomato. 10

### POSOLE

Pueblo stew made the traditional way with hominy corn. Served with shredded lettuce, chopped onion, sliced radishes, limes, and tostadas. 9

### NEW MEXICAN TACOS

Street style tacos served on corn tortillas with chicken and hatch salsa. 13

### HATCH-A-RELLENO

New Mexico Chile stuffed with Monterey Jack cheese, coated in house batter, deep fried and smothered with chile. Served with beans and a garnish of lettuce and tomato. 14

### CHILE & QUESO-DILLA

Flour tortilla, chile, and cheese. 14

- Add Chicken +3

## #SHAREABLECLASSICS

All items served with seasoned fries.

### THE SAGE BURGER

Certified angus beef, green chile, and jack cheese on a brioche bun. Lettuce, tomato, onions, and pickles on the side. 16

### THE SOCIAL BIRD-WICH

Chicken breast marinated in chile served on a brioche bun with melted jack cheese and redeye mayo. Lettuce, tomato, onions, and pickles on the side. 16

## #SHAREABLESWEETS

### HOT FUDGE TACO

Two waffle tortillas stuffed with vanilla ice-cream and covered in hot chocolate fudge. 8

### LAS CRUCES PECAN PIE

Gourmet butter pecan pie with pecans from Las Cruces farms. 8

### CHURRITOS

Mini churros served with a hot chocolate fudge dipping sauce. 8

## #LOCALDRAFTS

16oz PINT or 20oz

EX NOVO  
STAY GOLDEN ALE  
6/7

MARBLE  
DOUBLE WHITE WHEAT  
6/7

SANTA FE BREWING  
7K IPA  
6/7

SANTA FE BREWING  
PEPE LOCO LAGER  
6/7

SANTA FE BREWING  
SOCIAL HOUR  
6/7

STEELBENDER  
RED IRON RED ALE  
7/8

## #COLDONES

SANTA FE NUT BROWN 5  
SANTA FE HAPPY CAMPER IPA 5  
MICHELOB ULTRA 5  
MILLER LIGHT 5  
DOS EQUIS LAGER 5  
EX NOVO IPA 6  
ALASKAN SELTZER 5  
NEGRA MODELO 6  
BUDWIESER 5  
DOS EQUIS LAGER 6  
NEW CASTLE 5

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 **16**

#### SILVER COIN MARGARITA

Silver tequila, Cointreau and lime juice served up or on the rocks **15**

#### SAGE SIGNATURE MARGARITA

Silver tequila, triple sec, lime juice and fresh sage on the rocks **15**

#### SMOKY MARGARITA

Reposado tequila, mezcal, triple sec and lime juice **14**

#### EL ABUELO

Añejo tequila, agave syrup and orange **15**

### OTHER FAVORITES

#### SPANISH GIN & TONIC

Local gin, botanicals and Mediterranean tonic **11**

#### SERIOUSLY SOCIAL MARTINI

"Your call" gin or vodka of your choice, blanc vermouth and orange bitters with olive or lemon twist **11**

#### FASHIONABLE OLD-FASHIONED

Bourbon, brown sugar, walnut bitters and orange **11**

#### SEASONAL SANGRIA 10

## Ask About Our Specials!

Enjoy Nightly  
Entertainment!

Seasonal Outdoor Patio  
with Fire Pits & Heat  
Lamps!

## #WINES

### SPARKLING

Chandon Brut Sparkling **15/42**

La Marca Prosecco **9**

### WHITE

Talbot Chardonnay **11/38**

St. Clair Riesling **8/30**

### RED

Substance Cabernet Sauvignon **11/38**

Muriel Rioja **11/38**

Amalaya Malbec **11/38**

A-z Pinot Noir **11/38**

Bonterra Merlot **9/34**

**SOCIAL**  
KITCHEN + BAR

SANTA FE

## Special SOCIAL HOURS!

Monday-Friday 4pm-6pm

**\$4 SELECT DRAFT PINTS • \$5 HOUSE WINES • \$5 WELL LIQUORS  
\$5 HOUSE MARGARITAS • \$5 QUESO**

*Eat • Drink • Be Social*