

#BOARDS

SPINACH AND BACON QUESADILLA
A flour tortilla, green chile, sour cream, pico de gallo 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 bread with fries and coleslaw

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

TRADITIONAL SOUTHERN BURGER
Angus beef with pepper jack, crispy bacon, grilled mushrooms & onions, mayo, lettuce, tomato, and pickles on brioche bun 15
(All-vegetable Impossible Burger available)

CITY DIFFERENT TURKEY CLUB
Shaved turkey breast, avocado, lettuce, tomato and red-eye 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

HOT CHICKEN GRILLED CHEESE
Chicken Breast with mixed cheese, red-eye mayo, lettuce, tomato, onions and pickles on sourdough bread 12

#Baskets

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

GOTTA HAVE GUAC & SALSA
Our "almost secret ingredient" (apples) guacamole and red chile salsa 10

MOJO FRIES
Our seasoned skin-on fries with 3 dips: redeye mayo, ketchupeño and buttermilk ranch 7

FAMOUS GREEN CHILE QUESO
Quite simply the best queso in town! 8

GULF CRAB GRATINEE
Warm bubbly blend of crab meat, 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 15 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.

All parties larger than five or any bills split three ways or more are subject to a 20% service fee.

#DRAFTLOCALS+FAVORITES

16oz PINT or 20oz PILSNER

MARBLE SEASONAL (LOCAL)
6/7

MARBLE DOUBLE WHITE WHEAT (LOCAL)
6/7

BOSQUE BREWING CO. Jetty Jack Amber
6/7

NEW MEXICO SEASONAL CIDER
6/7

LA CUMBRE ELEVATED IPA (LOCAL)
6/7

STEELBENDER BREWING KOLSCH
6/7

#COLD BOTTLES

BUD LIGHT 5
BUDWEISER 5
MICHELOB ULTRA 5
MILLER LIGHT 5
COORS BANQUET 5
COORS LIGHT 5
MODELO ESPECIAL 6
NEGRA MODELO 6
PACIFICO 6
DOS EQUIS LAGER 6
CORONA 6

SPIKED SELTZER 5

O'DOUL'S NON ALCOHOLIC 4

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 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 Saturday & Sunday 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

Mer Soleil Chardonnay Santa Lucia CA 11/42

Hess Shirltail 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

St. Clair Riesling New Mexico 9/30

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

Amalaya Malbec Argentina 8/30



SANTA FE

SPECIAL SOCIAL HOURS

Mon – Fri 3-6pm, Saturday 2-6pm & all day Sunday

\$5 Draft Pints · \$5 Featured Wines · \$5 Well Liquors · \$5 Queso

