

#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 Shirtail 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