

HIGH DESERT



CAFE & BAR

MYSTICAL CONCOCTIONS

15



SNAKE CHARMER

mezcal, lemon, agave, aquafaba,
aromatic bitters spritz



MOON STORM

gin, limoncello, luxardo liqueur,
indigo glitter, garnished with a
butterfly pea flower, lemon twist
& a luxardo cherry



DESERT MYSTIC

rye whiskey, orange & angostura
bitters, demerara syrup, garnished
with a orange twist & luxardo
cherry, served in a smoke filled jar



RAINBOW ECLIPSE

vodka, grapefruit, cranberry &
mint infused syrup, white glitter,
garnished with a sprig of mint



CACTUS FLOWER

tequila, grapefruit, lime, jalapeño
infused syrup, soda, garnished
with a jalapeño



MESA RAIN

piñon rum, brandy, pecan & sage
infused syrup, lime soda & black
glitter, garnished with a toasted
rosemary sprig

✦ ask your server about our seasonal cocktail ✦

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WINE



WHITE

Neilson Chardonnay (CA) 12
King Estate Pinot Gris (OR) 13
Kim Crawford Sauv Blanc (NZ) 12
La Crema Pinot Noir (CA) 11
Pine Ridge Chenic Blanc (CA) 10



RED

Conundrum Red Blend (CA) 9
Portillo Malbec (ARG) 11



ROSÉ

Daou Paso Robles (CA) 14



SPARKLING

Gruet Brut (NM)
Gruet Brut Rosé (NM)



PORT

Grahams 10-yr 12



BEER

8

Sierra Blanca Bone Chiller
(brown ale)

SANTA FE BREWING CO.

7K IPA

Social Hour (wit style)
Pepe Loco (Mexican lager)
NMX Standard (pilsner)
Cholla Fizz (hard seltzer)



FULL BAR AVAILABLE