

SOCIAL HOUR OFFERINGS

WED-SUN 2PM - 5PM

Chicharrones and Corn Cheese Dip - 12

creamy sauce of cheddar, jack cheese, topped with NM hatch green chile, served with fried cracklings (pork skin)

Bluefin Toro Tostaditas - 15

hand cut sashimi grade bluefin toro, drizzled with lime soy sauce, atop corn fried tostaditas, avocado mousse, garnish with caper-chipotle chutney

Ceviche Antiguo - 20

with smoked salmon roe bluefin tuna, garlic, peppadew peppers, aji amarillo, lime, cilantro, roasted corn, sweet potatoes, served on a bed of green slaw, corn chips

WINE BY THE GLASS

Your choice - Rosé Wine - White Wine - Red Wine - 10

SPARKLING COCKTAILS

Mimosa - sparkling wine, orange juice - 10

Kir Royale - sparkling wine, crème de cassis - 10

Champagne Cocktail - sparkling wine, sugar, bitters - 10

MARGARITAS

Cadillac - corazon tequila reposado, grand marnier, house sweet and sour, seasonal fruit - 12

Santa Fe - corazon tequila reposado, grand marnier, spicy sweet and sour - 12

Skinny - corazon tequila plata, cucumber, cranberry, lime, agave nectar - 10

Classic - corazon tequila plata, house sweet and sour, citrus fruit - 10

FEATURED COCKTAILS

Sangritas - classic frozen margarita with house sangria - 10

Mango Mojito - a refreshing drink made with myer's rum, mango juice, and fresh muddled mint - 11

La Nina Fresa - dark rum soaked with ripe strawberries, citrus, spanked mint, and served in a coupe - 12

Blueberry Lemon Drop - light and refreshing, made with Rain Vodka and home-made blueberry syrup - 12

Eagle Rare Old Fashioned - lg ice cube, orange peel, Regans' orange bitters and Luxardo cherry - 15

Remember The Alamor - orange vodka, pineapple and citrus juice, chilled sugar rimmed martini glass - 12