f r e n c h i s h

menu additions

l'apéro: bellini [peach syrup & prosecco]

potato leek soup gf 8

butter lettuce salad

tucumcari feta, black olive + herb vinaigrette gf 14

humpday hamburger

nm beef• burger, fresh goat cheese, baby spinach & balsamic-glazed red onions on a toasted brioche bun 17

red velvet cake with ermine frosting 10

what's roger drinking?

mont tauch ch. de ségure 2022 carignan blend, fitou

dark blackberry and plum fruits, alongside notes of spice, herbs & tobacco. firm, well-structured tannins. 14/gl

bow & arrow beers

Desert Standard	Czech-Style Lager 4.4% abv
Monument Magic	West Coast–Style IPA 6.6% abv
Native Star Series: Snowin' on Raton	Hazy IPA 7% abv
Native Star Series: Bury My Heart	Hazy IPA 7.5% abv
Midnight with a Chance of Coyotes	Imperial Stout 9% abv