

Libations

Beers

House Wines

Apéritifs

Sparkling Wines/Champagnes

White Wines

Rosé Wines

Red Wines

Sherries/Ports/Dessert Wines

Sweet Treats

Coffees & Other Beverages

Seasonals & Specialties

Chimay Pères Trappistes Première

bin 68. (750ml) (Belgium) \$20.75

Santa Fe Brewing Co. Chicken Killer Barleywine

bin 67. (22 oz) (New Mexico) \$12.75

George Hornsby's Hard Apple Cider

bin 37. (California) \$3.5

Lindeman's Seasonal Lambic Ales

bin 41. (Belgium) *Ask your waitperson about the flavors of the season.*
\$13.25

Blue Moon Seasonal Ale

bin 36. (Colorado) *Ask your waitperson about our seasonal beer.* \$3

Lagers

Peroni Nastro

bin 11. (Italy) \$4

Kirin Ichiban

bin 13. (Japan) \$4

Grolsch

bin 15. (Holland) \$4

Harp Lager

bin 17. (Ireland) \$4

Žatec Bright Lager

bin 65. (500ml) (Czech Republic) \$9

Pilsner Urquell

bin 21. (Czech Republic) \$4

Sam Adams Black Lager

bin 22. (Massachusetts) \$3.5

Clausthaler Non-Alcoholic

bin 58. (Germany) \$3.5

Ales

Boddington's Pub Ale

bin 55. (England) \$4.25

Leffe Blond Ale

bin 23. (Belgium) \$4

Anchor Steam Ale

bin 56. (California) \$4.25

Franziskaner Hefe-Weisse

bin 24. (Germany) \$4

Butte Creek India Pale Ale

bin 25. (California) \$4.75

New Belgium Fat Tire Amber Ale

bin 26. (Colorado) \$3.25

Bass Pale Ale

bin 27. (England) \$4

Smithwick's Irish Ale

bin 28. (Ireland) \$4

Sam Adams Irish Red Ale

bin 30. (Massachusetts) \$3.5

Abbey Monk's Ale

bin 31. (New Mexico) \$3.25

Samuel Smith's Nut Brown Ale

bin 32. (England) \$6.25

Fuller's Independent Family Brewers ESB Ale

bin 33. (England) \$4

Stone Oaked Arrogant Bastard Ale

bin 34. (California) \$6

Schneider Aventinus Doppelbock

bin 66. (500ml) (Germany) \$9

Warsteiner Ale

bin 35. (Germany) \$4

Porters & Stouts

Samuel Smith's Oatmeal Stout

bin 38. (England) \$6.25

Samuel Smith's Taddy Porter

bin 62. (England) \$6.25

Guinness Extra Stout

bin 57. (Ireland) \$4

Ska Brewing Steel-Toe Milk Stout

bin 63. (Colorado) \$3.75

Breckenridge Vanilla Porter

bin 64. (California) \$3.5

Taking Wines Home

Should you want a bottle of wine with a meal and not care to finish the bottle here, we are now allowed to re-cork your bottle and send it home with you. This change in New Mexico law does not apply to beers.

House Wines

Albariño

Fâmega Vinho Verde

bin 225. alvarinho/loureira/treixadura (Portugal). *Bright, mellow and lightly effervescent, this is a crisp, refreshing "young wine" with a delicate citrus flavor.* glass, \$5. bottle, \$23.5

Syrah/Shiraz

Luna Rossa Shiraz

bin 129. (Deming, NM). *Very smooth and fruity, hinting of blackberries with a touch of mint character in the finish.* glass, \$5. bottle, \$22.5

Zinfandel

Pedroncelli Zinfandel Rose

bin 313. (California). *Semi-sweet with classic berry aromas and flavor of the zinfandel grape.* glass, \$5.25. bottle, \$25

Apéritifs

Sherry

La Gitana Manzanilla

bin 309. (Spain). *Served chilled, this apéritif is also excellent with cheeses and fish. One of Spain's most popular tapa accompaniments.* glass, \$5.75

Various

Dubonnet Rouge

bin 309. (France). *Cherry, mint and walnut aromas, with notes of lemon zest, cardamom and toffee with flavors of orange, nuts, chocolate and coffee; finishes fairly sweet, with lemon and herb notes.* glass, \$3.5

Lillet Rouge

bin 309. (France). *Ruby color, raspberry nose, blackberry, cherry, vanilla, cinnamon, cardamom, ginger; powerful palate, aromatic, solid.* glass, \$4.25

Lillet Blanc

bin 309. (France). *Golden color, shimmering; floral nose, honey, candied orange, pine resin, lime, fresh mint; distinct taste, generous, intense, aromatic long.* glass, \$4.25

Sparkling / Champagne

Chardonnay

Barefoot Bubbly Brut Cuvée

bin 305. (California). *Inexpensive, but very expressive, this is one of the best American "champagnes" on the market. Dry with a hint of yeastiness, it has picked up a large European following.* glass, \$4. bottle, \$22.5

Barefoot Mimosa

Traditional mimosa of orange juice and Barefoot Bubbly Brut Cuvée. glass, \$5.5

Lambrusco

Lo Duca Lambrusco

bin 304. (Italy). *Semi-sweet red wine. A light-hearted, soft and pleasant drink.* glass, \$5.5. bottle, \$25.5

Pinot Noir / Chardonnay

Nicolas Feuillatte Brut Champagne Premier Cru

bin 301. (France). *Fresh citrus aromas with a whiff of clove. Soft and somewhat full on the palate with ripe peach and brown sugar flavors. Fresh acidity kicks up in the finish coupled with a drying flintiness.* bottle, \$84.5

Gruet Brut

bin 302. (New Mexico). *Traditional blend with intense aromas of green apples and quince and hints of grapefruit.* split, \$22.5. bottle, \$37

Prosecco

Zardetto Prosecco Brut

bin 306. (Italy). *Italy's finest and most fun sparkling wine. Crisp and extremely dry with a clean finish and a hint of quince and apples.* mini (187ml), \$15. bottle, \$37.5

White

Albariño

Don Olegario Albariño

bin 205. (Rias Baixas, Spain). *Dry with citrus, nectarine and peach flavors with a hint of rubber.* bottle, \$55.5

Cataratto

Dievole Fourplay Bianco

bin 222. cataratto/insolia/grillo/grecanico (Sicily, Italy). *Intense yellow with green reflexes. Tropical fruit fragrances with crispy, ripe fruit. Mineral and full-bodied on the palate with a long finish and elegant acidity.* glass, \$7.5. bottle, \$34.5

Chardonnay

J.J. Vincent Pouilly Fuissé

bin 210. (France). *Elegant, white flower aromas lead to a round, fresh, mineral flavors on the palate.* bottle, \$61.5

Laroche Chablis

bin 206. (France). *Semi-dry chablis with hints of apples and undergrowth and good minerality.* bottle, \$64.5

Gruet Chardonnay

bin 207. (New Mexico). *Buttery with a fine hint of oak at the end. From New Mexico's finest winery.* glass, \$7.25. bottle, \$33

Four Vines Naked Chardonnay

bin 218. (Santa Barbara County, California). *This oakless (and therefore "naked") chardonnay is full-bodied with hints of quince, leather, pear and rubber.* glass, \$6. bottle, \$27

Luna di Luna Chardonnay/Pinot Grigio

bin 226. (Italy). *Well-balanced tones of apples and peaches and a crisp finish with the taste of fresh melons and berries.* glass, \$7.5. bottle, \$34.5

Chenin Blanc

Domaine Pichot

bin 220. (Vouvray, France). *Dry and fruity with pear, quince and a floral note. Makes an excellent apéritif.* glass, \$7. bottle, \$31.5

Gewürztraminer

Pierre Sparr Gewurztraminer

bin 224. (Alsace, France). *Mildly sweet with a touch of grapefruit peel, pear and roses.* glass, \$10.5. bottle, \$48.5

Grecanico

Dievole Fourplay Bianco

bin 222. cataratto/insolia/grillo/grecanico (Sicily, Italy). *Intense yellow with green reflexes. Tropical fruit fragrances with crispy, ripe fruit. Mineral and full-bodied on the palate with a long finish and elegant acidity.* glass, \$7.5. bottle, \$34.5

Grillo

Dievole Fourplay Bianco

bin 222. cataratto/insolia/grillo/grecanico (Sicily, Italy). Intense yellow with green reflexes. Tropical fruit fragrances with crispy, ripe fruit. Mineral and full-bodied on the palate with a long finish and elegant acidity. glass, \$7.5. bottle, \$34.5

Insolia

Dievole Fourplay Bianco

bin 222. cataratto/insolia/grillo/grecanico (Sicily, Italy). Intense yellow with green reflexes. Tropical fruit fragrances with crispy, ripe fruit. Mineral and full-bodied on the palate with a long finish and elegant acidity. glass, \$7.5. bottle, \$34.5

Moschofilero

Boutari Moschofilero

bin 308. (Mantinia, Greece). The floral and fruity bouquet has hints of melon, citrus and rose. A lingering aftertaste on the tongue of orange blossom and grapefruit. glass, \$8.75. bottle, \$40.5

Picpoul

Domaine Saint-Peyre Picpoul de Pinet

bin 211. (Languedoc, France). Pale greenish-yellow, with enticing aromas of lime, smoke, honeysuckle and white flowers. Big but focused and refreshing flavors of melon, lemon and grapefruit. Bright and smooth, medium-bodied, with a grapy, rather dense mouth feel, a nicely integrated acidity and a very clean, lengthy finish. glass, \$7. bottle, \$32

Pinot Blanc

Hugel Cuvée les Amours

bin 215. (Alsace, France). Delicate, subtle and well built, it makes an excellent apéritif. Refreshing. glass, \$10. bottle, \$46.5

Pinot Grigio/Pinot Gris

Pighin Pinot Grigio

bin 212. (Friuli, Italy). Peachy stone fruit flavors with classic floral and hazelnut nuances. Clean, silky texture and a crisp finish. glass, \$8.75. bottle, \$40.5

King Estates Pinot Gris

bin 209. (Oregon). This fruit-forward wine is from sustainably-farmed vineyards. Beautiful nose and taste of fall fruits and applesauce. Smooth finish. glass, \$8.25. bottle, \$37.5

Luna di Luna Chardonnay/Pinot Grigio

bin 226. (Italy). Well-balanced tones of apples and peaches and a crisp finish with the taste of fresh melons and berries. glass, \$7.5. bottle, \$34.5

Riesling

Gainey Riesling

bin 221. (Santa Ynez Valley, California). A non-German style dry riesling that is crisp with hints of pear and quince. glass, \$7.25. bottle, \$33

Schloss Vollrads Riesling

bin 227. (Rheingau, Germany). Mildly sweet with hints of apricots and nectarines. glass, \$10.5. bottle, \$48.5

Sauvignon Blanc

Michel Redde Pouilly-Fumé

bin 206. (France). Quintessential Pouilly-Fume. Zesty flavors of lime peel and spice are pungent yet balanced and harmonious. bottle, \$73.5

Pascal Jolivet Sancerre

bin 205. (Sancerre, France). This exceptional sauvignon blanc from the Loire Valley is known for its intensely aromatic bouquet, vibrant fruit flavors and bone-dry crispness. It is particularly well-suited to shellfish and simpler fish dishes. split, \$42. bottle, \$74.5

Château Ducasse Blanc

bin 219. semillion/sauvignon blanc (Bordeaux, France). Dry with the flavors of Fall fruits, citrus and a little mineral hint. Smooth finish. glass, \$9. bottle, \$42

Château Coucheroy Blanc

bin 211. sauvignon blanc (Pessac-Léognan, Graves, France). This small-estate sauvignon blanc from the Graves region of Bordeaux has a light touch of oak and a hint of minerally flavors typical of the region. glass, \$7.75. bottle, \$36

Mohua Sauvignon Blanc

bin 213. (Marlborough, New Zealand). A classic Marlborough sauvignon blanc crafted in a style where maintaining fruit freshness was paramount. An elegant wine with aromas of passionfruit and guava combined in an expressive palate of tropical fruit and gooseberry. glass, \$7. bottle, \$32

Chateau St. Jean Fumé Blanc

bin 216. sauvignon blanc/semillion (California). Citrus, melon and herbal aromas and flavors with a hint of oak. glass, \$7.75. bottle, \$36

Château Bonnet Entre-Deux-Mers

bin 216. sauvignon blanc/semillion/muscadet (Bordeaux, France). Aromas of citrus, pear, and herbs jump out of the glass, preparing your palate for the intense flavors of lime, grapefruit and fresh herbs. Complex and full-bodied and earthy. The finish is fruity, clean but long, with a touch of smokiness. glass, \$7. bottle, \$31.5

Semillion

Château Ducasse Blanc

bin 219. semillion/sauvignon blanc (Bordeaux, France). Dry with the flavors of Fall fruits, citrus and a little mineral hint. Smooth finish. glass, \$9. bottle, \$42

Chateau St. Jean Fumé Blanc

bin 216. sauvignon blanc/semillion (California). Citrus, melon and herbal aromas and flavors with a hint of oak. glass, \$7.75. bottle, \$36

Château Bonnet Entre-Deux-Mers

bin 216. sauvignon blanc/semillion/muscadet (Bordeaux, France). Aromas of citrus, pear, and herbs jump out of the glass, preparing your palate for the intense flavors of lime, grapefruit and fresh herbs. Complex and full-bodied and earthy. The finish is fruity, clean but long, with a touch of smokiness. glass, \$7. bottle, \$31.5

Soave

Pieropan Soave Classico

bin 214. (Soave, Italy). *Aroma and taste is of Fall fruits such as quince and pear with a grapefruit finish.* glass, \$9.5. bottle, \$44

Verdejo

Martinsancho Verdejo

bin 217. (Rueda, Spain). *Dry with citrus flavors and a hint of rubber and minerals. Great with green chile and spicy foods.* glass, \$10. bottle, \$46.5

Viognier

Zaca Mesa Viognier

bin 223. (Santa Ynez Valley, California). *Medium-bodied and pleasantly dry with the aroma and flavors of peaches and white flowers.* glass, \$9.5. bottle, \$43.5

E. Guigal Côtes du Rhône Blanc

bin 210. viognier/roussanne/marsanne/bourboulene/clairette/grenache blanc (Côtes du Rhône, France). *With a nose of apricot, peach and white flowers, this medium-bodied well-rounded white goes well with fish and starters.* split, \$21. bottle, \$36

Viura

Bodegas Bretón Viura Loriñon Blanco

bin 208. (Rioja, Spain). *Notes of melon, leather and minerals make this dry white a spicy food favorite.* glass, \$8.75. bottle, \$40.5

Rosé

Cabernet Sauvignon

Paul Jaboulet Rosé Parallèle "45"

bin 314. syrah/cabernet sauvignon (Côtes du Rhône, France). *Full-bodied, ripe, mineral-driven fruit on the palate with floral and crushed red cherry aromas and tangy undertones.* glass, \$7.5. bottle, \$34.5

Gamay

Louis Jadot Rosé

bin 311. gamay (Beaujolais, France). *A dry rosé, well-balanced and fruity, makes an excellent apéritif and goes well with fish and pasta.* glass, \$7. bottle, \$31.5

Grenache / Garnacha

Château D'Eclans Whispering Angel Rosé

bin 311. grenache/rolle (Côtes de Provence, France). *Very light pink in color. An aromatic nose with herbaceous plants and flowers. Strawberries, lavender, minerals on the palate with a dry, clean finish.* glass, \$10.5. bottle, \$48.5

Syrah / Shiraz

Paul Jaboulet Rosé Parallèle "45"

bin 314. syrah/cabernet sauvignon (Côtes du Rhône, France). *Full-bodied, ripe, mineral-driven fruit on the palate with floral and crushed red cherry aromas and tangy undertones.* glass, \$7.5. bottle, \$34.5

Montes "Cherub" Rosé of Syrah

bin 312. (Colchagua Valley, Chile). *Crisp dry rosé with a pronounced nose of roses and red fruit.* glass, \$7.5. bottle, \$34.5

Red

Agiorgitiko

Boutari Nemea

bin 128. (Nemea, Greece). *This light and refreshing red has the aroma of red fruits, berries and cherries and velvety tannins on the tongue.* glass, \$8.75. bottle, \$40.5

Barbera

Michele Chiarlo Barbera d'Asti

bin 118. (Asti, Italy). *Medium-bodied, velvety texture and smooth tannins underlie balanced red-fruit flavors.* glass, \$7.5. bottle, \$34.5

Marchesi di Barolo "Maràia" Barbera Monferrato

bin 111. (Barolo, Piedmont, Italy). *Medium-full-body, ruby red. Fruit-fresh and intense aroma infused with scents of wild berries and hints of vanilla. On the palate it expands into a warm, robust flavor that is attractively assertive and well-balanced.* glass, \$7.5. bottle, \$34

Cabernet Sauvignon

Clos du Bois Cabernet Sauvignon

bin 119. (California). *Full-bodied with hints of black cherry and plum with a smooth finish.* glass, \$8.25. bottle, \$38

Guelbenzu Evo

bin 102. cabernet sauvignon/merlot/tempranillo (Ribera del Queiles, Spain). *Medium-bodied with full flavor. Smooth with well-balanced tannins, this red wine has hints of red fruit and a distinctive note of black pepper. Particularly good with spicy dishes.* bottle, \$70.5

Ruffino Modus

bin 124. sangiovese/cabernet sauvignon/merlot (Tuscany, Italy). *This blend comes across as lush and elegant. Each varietal contributes its best qualities, making an harmonious blend with a little hint of oak.* bottle, \$65.5

Mas de Gourgonnier

bin 103. cabernet sauvignon/carignan/grenache/syrah (Les Baux de Provence, France). *Round, juicy and fresh. Aromas are bountiful, earthy, with black olives and pepper. Full-bodied yet energetic, the mouth explodes with black fruits and red berries, and plenty of baking spices.* bottle, \$53

Wolf Blass Shiraz/Cabernet Sauvignon

bin 125. shiraz/cabernet sauvignon (Australia). *A balanced oak character against red-berry fruits, peppery spice and mint.* glass, \$6.5. bottle, \$29.5

St. Francis Claret

bin 106. merlot/cabernet sauvignon/zinfandel (California). *Medium-bodied and rich tannins. Aromas of cedar, vanilla, and toffee with flavors of rich ripe plum and strawberries.* glass, \$8.75. bottle, \$40.5

Abadia Retuerta Rívola

bin 104. tempranillo/cabernet sauvignon (Sardon de Duero, Spain). *Warm, supple and complex with black fruits and a hint of leather.* glass, \$8.25. bottle, \$37.5

Carignan

Mas de Gourgonnier

bin 103. cabernet sauvignon/carignan/grenache/syrah (Les Baux de Provence, France). *Round, juicy and fresh. Aromas are bountiful, earthy, with black olives and pepper. Full-bodied yet energetic, the mouth explodes with black fruits and red berries, and plenty of baking spices.* bottle, \$53

Carmenère

Root: 1 Carmenère

bin 113. (Colchagua Valley, Chile). *Deep red color with gentle tannins and rich flavors of plum, blackberry and spice.* glass, \$7. bottle, \$32

Dolcetto

Pio Cesare Dolcetto d'Alba

bin 107. (Alba, Piedmont, Italy). *Light and velvety with the flavors of red berries and leather, this is nebbiolo's friendlier cousin.* bottle, \$52.5

Frappato Nero

Dievole Fourplay No. 1

bin 127. frappato nero/nerello cappuccio/nerello mascalese/nero d'avola (Sicily, Italy). *This blend of four uniquely Sicilian grapes has the flavor of spices, wild fruits and licorice with a fruity nose.* glass, \$7.5. bottle, \$34.5

Gamay

Henry Fessy Morgon

bin 131. (Morgon, France). *Our chef considers Morgon the finest of the Beaujolais villages. Apricot and cherry fragrances help bring out the best in this well-balanced gamay.* glass, \$10. bottle, \$46.5

Grenache/Garnacha

Château Mont-Redon Châteauneuf-du-Pape

bin 101. grenache/syrah/cinsault (Châteauneuf-du-Pape, France). *Robust flavors of dark cherry, crushed red berries and pepper with notes of chocolate and citrus peel on the nose.* bottle, \$100.5

Château Mont-Redon Côtes du Rhône

bin 108. grenache/cinsault/syrah (Côtes du Rhône, France). *Sweet, ripe crushed red berry fruit flavors and aromas, vibrant notes of black pepper and a suggestion of leather.* glass, \$7.5. bottle, \$34.5

Malbec

Terrazas de los Andes Malbec Reserva

bin 123. (Mendoza, Argentina). *Intense fruit with the aroma of cherries, raisins and licorice. Hints of violet.* glass, \$9.5. bottle, \$43.5

Santa Julia Malbec Reserva

bin 123. (Mendoza, Argentina). *Clear but very dark reddish-purple. Offers a hint of brown sugar and a whiff of spicy ripe cherries in its inviting aroma. Its fresh tart-cherry flavor is balanced by ample, sharp acidity.* glass, \$6. bottle, \$27

Merlot

Gundlach-Bundschu Merlot

bin 102. (Sonoma Valley, California). Excellent, balanced tannins and the flavors of red berries and leather make this velvety merlot a superb example of the varietal. bottle, \$67.5

Montes Merlot

bin 130. (Colchagua Valley, Chile). Dark ruby color with pleasing ripe cherry aromas. Medium bodied, unusually perky on the palate. glass, \$6.25. bottle, \$28.5

Guelbenzu Evo

bin 102. cabernet sauvignon/merlot/tempranillo (Ribera del Queiles, Spain). Medium-bodied with full flavor. Smooth with well-balanced tannins, this red wine has hints of red fruit and a distinctive note of black pepper. Particularly good with spicy dishes. bottle, \$70.5

Tenuta di Arceno PrimaVoce

bin 107. merlot/cabernet sauvignon/sangiovese/cabernet franc/syrah (Tuscany, Italy). Dominated by rose petals, with hints of clove and spices on the nose. On the palate, there is a jammy fruit explosion of sweet plums with a tangy pomegranate and cranberry undertone. Big, velvety tannins fill the mouth and lead to a long finish filled with chocolate, tobacco and lingering hints of nutmeg and cinnamon. glass, \$7.75. bottle, \$36

Ruffino Modus

bin 124. sangiovese/cabernet sauvignon/merlot (Tuscany, Italy). This blend comes across as lush and elegant. Each varietal contributes its best qualities, making an harmonious blend with a little hint of oak. bottle, \$65.5

St. Francis Claret

bin 106. merlot/cabernet sauvignon/zinfandel (California). Medium-bodied and rich tannins. Aromas of cedar, vanilla, and toffee with flavors of rich ripe plum and strawberries. glass, \$8.75. bottle, \$40.5

Nerello Cappuccio

Dievole Fourplay No. 1

bin 127. frappato nero/nerello cappuccio/nerello mascalese/nero d'avola (Sicily, Italy). This blend of four uniquely Sicilian grapes has the flavor of spices, wild fruits and licorice with a fruity nose. glass, \$7.5. bottle, \$34.5

Nerello Mascalese

Dievole Fourplay No. 1

bin 127. frappato nero/nerello cappuccio/nerello mascalese/nero d'avola (Sicily, Italy). This blend of four uniquely Sicilian grapes has the flavor of spices, wild fruits and licorice with a fruity nose. glass, \$7.5. bottle, \$34.5

Nero d'Avola

Villa Pozzi Nero d'Avola

bin 121. (Sicily, Italy). Very dark purple, with a reddish-violet edge. Black plums, a hint of licorice and subtle spice, not overly complex but appealing. A big mouth full of juicy black fruit is well structured by tart acidity and soft but distinct tannins. glass, \$5.5. bottle, \$25.5

Dievole Fourplay No. 1

bin 127. frappato nero/nerello cappuccio/nerello mascalese/nero d'avola (Sicily, Italy). This blend of four uniquely Sicilian grapes has the flavor of spices, wild fruits and licorice with a fruity nose. glass, \$7.5. bottle, \$34.5

Petite Syrah

Rosenblum Petite Sirah "Heritage Clones"

bin 112. (Contra Costa County, California). Great jet-black color with a bouquet and flavors of ripe blackberries, plums, chocolate, black pepper, violets and spice. glass, \$9.75. bottle, \$44.5

Michael David Petite-Petit

bin 105. petite syrah/petit verdot (California). This large wine has the flavors of blackberries and vanilla. Smooth on the tongue with a dry finish, this wine is extremely friendly. glass, \$9.5. bottle, \$43.5

Pinot Noir

Lucas & Lewellen Pinot Noir

bin 117. (Santa Barbara County, California). Full-flavored, velvety and more full-bodied than most pinot noirs, this wine is rich with strawberry, cream and black cherry aromas and flavors. glass, \$8.75. bottle, \$40.5

Louis Latour Marsannay Rouge

bin 109. (Côte d'Or, France). Lovely ruby in color, this wine clearly expresses red fruit aromas. The nose is also infused with menthol, which contributes great freshness. In the mouth, this wine is complex, with lots of substance and good persistence. glass, \$10. bottle, \$46.5

Sangiovese

Antinori Sangiovese Santa Cristina

bin 120. sangiovese/merlot (Tuscany, Italy). Ruby red in color with purple hues. Intense fresh fruit aromas with pleasant floral hints. Well-structured, soft and harmonious. Sweet tannin and lingering fruit in the finish. glass, \$7. bottle, \$32

Straccali Chianti Classico

bin 115. sangiovese/merlot/canaiolo (Tuscany, Italy). Ruby red. Intense and persistent violet notes mingle with cherry. Well-structured with a firm, polished finish. glass, \$8.75. bottle, \$40

Ruffino Modus

bin 124. sangiovese/cabernet sauvignon/merlot (Tuscany, Italy). This blend comes across as lush and elegant. Each varietal contributes its best qualities, making an harmonious blend with a little hint of oak. bottle, \$65.5

Santa Martina Toscana Rosso

bin 116. sangiovese/merlot/cabernet sauvignon/syrah (Tuscany, Italy). Full, firm, and lightly velvety, this wine is an extremely friendly and fun blend of Tuscan and international grapes. glass, \$7. bottle, \$31.5

Syrah/Shiraz

Archetype Vineyards Shiraz

bin 114. (Barossa, Australia). This rich, full-bodied shiraz possesses the attributes of blueberries, ripe plums, spice framed with hints of toasty vanilla. glass, \$7.75. bottle, \$36

Wolf Blass Shiraz/Cabernet Sauvignon

bin 125. shiraz/cabernet sauvignon (Australia). A *balanced oak character against red-berry fruits, peppery spice and mint.*
glass, \$6.5. bottle, \$29.5

Tempranillo

Bodegas Bretón Loriñon Reserva

bin 110. tempranillo/garnacha/graciano/mazuelo (Rioja, Spain).
Aromas of cedar, tobacco, mineral, spice box, and blackberry.
Elegant with silky tannins. glass, \$10.75. bottle, \$49.5

Guelbenzu Evo

bin 102. cabernet sauvignon/merlot/tempranillo (Ribera del Queiles, Spain). *Medium-bodied with full flavor. Smooth with well-balanced tannins, this red wine has hints of red fruit and a distinctive note of black pepper. Particularly good with spicy dishes.*
bottle, \$70.5

Abadia Retuerta Rívola

bin 104. tempranillo/cabernet sauvignon (Sardon de Duero, Spain). *Warm, supple and complex with black fruits and a hint of leather.* glass, \$8.25. bottle, \$37.5

Valpolicella

Recchia Amarone della Valpolicella classico

bin 101. (Ca' Bertoldi). *Made of the best grapes that are allowed to become raisins, this semi-dry medium-bodied wine is the height of the Valpolicella style wines. Flavors of poached plum and orange are enhanced with a velvety red-currant finish.* bottle, \$75.75

Xinomavro

Boutari Naoussa

bin 128. (Naoussa, Greece). *This uniquely Greek grape has the flavors of vanilla, cocoa and berries. The aroma carries notes of cedar and olive oil.* glass, \$9. bottle, \$42

Zinfandel

Artezin Zinfandel

bin 122. (Mendocino County, California). *Crafted of grapes from old vines, this superb zinfandel is supple, with the classic aromas and flavors of raspberry, pepper and spices that epitomize the varietal. Balanced tannins in the finish.* glass, \$7.75. bottle, \$36

Four Vines Zinfandel Old Vine Cuvee

bin 126. (California). *From old vines. Layers of berry-fruit and spice with an light oak finish.* glass, \$6. bottle, \$27

Sherry / Port / Dessert

Madeira

Blandy's Rainwater Madeira

bin 403. (Madeira, Portugal). *The first wine imported to the American colonies, Madeira is wonderful with fruit desserts, nuts or by itself.*
glass, \$3.75

Muscat

Quady "Elysium" Black Muscat

bin 310. (California). *With the aroma of litchi and roses, this black muscat goes particularly well with chocolate and red and black fruits.*
glass, \$5.25

Quady "Essensia" Orange Muscat

bin 310. (California). *This sweet dessert wine has the characteristics of oranges and goes particularly well with puddings, custards, lighter-fruit desserts.* glass, \$5.25

Porto

Warre's Warrior Ruby Porto

bin 401. (Portugal). *Mildly sweet, dark and fruity, it goes well with chocolate and red and black fruits.* glass, \$4

Graham's Fine Tawny Porto

bin 402. (Portugal). *Lighter, drier and more delicate than ruby port, it goes well with custards, puddings and lighter fruit desserts.*
glass, \$3.75

Graham's 10-year-old Tawny Porto

bin 404. (Portugal). *This aged tawny is velvety and smooth and will fully satisfy as an apéritif as well as a substitute for dessert.* glass, \$7.5

Sherry

Wisdom & Warter Delicate Cream Sherry

bin 403. (Spain). *A sweet sherry that goes well with most pastries and cakes.* glass, \$3.5

Torrontes

Santa Julia Tardio "Late Harvest" Torrontes

bin 310. (Mendoza, Argentina). *Intense aromas of matured fruits, honey and dried fruits like pears, apricots and peaches, orange skin and roses. Sweet, unctuous in the mouth, silky, with balanced acidity. Complex and long finish.* glass, \$4

Various

O'Mara's Irish Country Cream

bin 308. (Ireland). *Made with wine and real cream from Ireland. Smoother and mildly sweeter than Bailey's.* glass, \$3

Amore di Verona Amaretto

bin 405. (Mexico). *Wine-based amaretto; sweet with a full almond flavor.*
glass, \$3

Kalana Reserva Especial Coffee "Liqueur"

bin 406. (Mexico). *Wine-based kahlua with superb flavor.* glass, \$3

Florio Sweet Marsala

bin 404. (California). Sweet with a hint of plums, minerals and herbs, this traditional fortified wine goes well with fruit desserts. glass, \$3.25

Sweet Treats

With Ice Cream

O'Mara's Irish Country Cream

over French vanilla ice cream, \$5

Kalana Coffee "Liqueur"

over French vanilla ice cream, \$5

Amore di Verona Amaretto

over French Vanilla ice cream, \$5

Black Muscat

over French vanilla ice cream, \$7.25

Orange Muscat

over French vanilla ice cream, \$7.25

With Coffee/Espresso

Irish Coffee

made with O'Mara's Irish Country Cream. in coffee, \$6.25.
in latte, \$7.25

"Dublin Double"

made with O'Mara's Irish Country Cream and Amore di Verrona Amaretto. in coffee, \$6.25. in latte, \$7.25

Italian Coffee

made with Amore di Verona Amaretto. in coffee, \$6.25.
in latte, \$7.25

Mexican Coffee

made with Kalana Coffee "liqueur." in coffee, \$6.25. in latte, \$7.25

"Toasted Almond"

made with Kalana Coffee "liqueur" and Amore di Verona Amaretto. in coffee, \$6.25. in latte, \$7.25

English Coffee

made with Kalana Coffee "liqueur," Amore di Verona Amaretto, and Torani chocolate syrup. in coffee, \$6.25. in latte, \$7.25

"Mocha Dream"

made with Kalana Coffee "liqueur" and Torani chocolate syrup. in coffee, \$6.25. in latte, \$7.25

Specialty Coffees

all our espresso & coffee is certified organic.
Available in decaf and/or with skim milk

Espresso, \$2.75

extra shot(s), add \$1.75 each

Cappuccino, Italian Style, \$3.25

Macchiato (American Cappuccino), \$3.25

Latte, \$4.25

Café Américain, \$3

Café au Lait, \$3.75

Coffee by O'hor's of Santa Fe

aged Indonesian or decaf house, \$3.25

make it "Breve" (with steamed half & half), add \$1

add Torani mocha or other Torani syrup (regular or sugar-free),
add \$1/shot

Coffeeless Drinks

Steamer

steamed milk with Torani Italian syrup(s), \$3.75

Hot Chocolate

steamed milk & chocolate syrup, topped with whipped cream,
\$3.75.

Chai

hot or iced, \$4.25

Italian Soda

with the Torani Italian syrup(s) of your choice, \$3.

Other Beverages

Pepsi, Diet Pepsi, Sierra Mist, Dr Pepper

includes free refill, \$2

Milk

2% or fat free. 8 oz, \$1.5. 12 oz, \$2.25

Orange Juice

8 oz, \$1.5. 12 oz, \$2.25

Organic Teas

hot tea or iced tea *du jour*, \$3.25

Bon Apple Tite Apple Cider

bin 308. (France). Non-alcoholic sparkling apple cider.
bottle, \$16