# **COCKTAILS**

MONDAY-FRIDAY: Open-6pm

# **COCKTAILS**

## **House Spritz**

atost Bloom aperitif, sparkling wine, Strongwater soda, grapefruit

9

served in a wine glass on the rocks

#### Madre Paloma

Madre Mezcal Espadin, Strongwater grapefruit, lime, salt

9

served on the rocks in a collins glass

#### Sierra Madre

Madre Mezcal espadin, Dolin Genepy le Chamois, lemon, Strongwater alpine bitters and soda

9

served on the rocks in a collins glass

#### **Paloma**

Real del Valle Tequila blanco, lime, salt, Strongwater grapefruit

9

served on the rocks in a salted collins glass

## Daiquiri

Bounty St. Lucian Rum, lime, sirop de canne

9

shaken and served up in a coupe

## **Old Fashioned**

Evan Williams Bottled in Bond Bourbon, demerara sugar, American Elm bitters blend

9

stirred and served on the rocks

# BEER

#### Draft

La Cumbre Brewing, Albuquerque, NM, 5.2%

5

#### Beer & Shot

Madre Mezcal Espadin y La Cumbre beer

9

## WINE

By the Glass

red, white, rosé or bubbles (5oz)

7

# SPIRIT FREE

#### **Paloma**

BARE zero proof reposado-style tequila, strongwater grapefruit, lime, poblano, salt

7

#### Palo Santo Margarita

BARE zero proof reposado-style tequila, DRAM apothecary palo santo, lime, black lava salt

7

# **HAPPY HOUR EATS**

## **Deviled Eggs**

smoked yolk, mustard seed, house pork belly (gf/df)

7

#### Chicharrones

fried pork skins tossed in bbq seasoning, lime

7

## Whipped Ricotta

fermented garlic honey, parsley oil, ciabatta (vt)

9

#### **Mussels Frites**

PEI mussels, white wine butter sauce, fries (gf)

12

## Cacio e Pepe

house made bucatini, pecorino, grana padano, parsley, black pepper (vt)

16

# **Smash Burger**

ground ribeye, smoked cheddar, brioche bun, pickles. fries

16