



WHITE WINES by the Glass

KIM CRAWFORD , Sauvignon Blanc, Marlborough, NZ 2023 <i>Tropical, Grapefruit, Fresh</i>	15	58
DOMAINE LAPORTE , Sauvignon Blanc, Loire Valley, FR 2022 <i>Floral, Citrus, Ripe</i>	17	59
THE PALE , Rose, Vin du Pays Du Var, FR 2020 <i>Orange Peel, White Flowers, Elegant</i>	16	53
DOMAINE de COURON , Viognier, Cotes du Rhone, FR 2022 <i>Yellow Flowers, Passionfruit, Summertime</i>	15	41
MER SOLEIL , Chardonnay, Santa Lucia Highlands, CA 2021 <i>Custard, Apricot, Creamy</i>	14	48
DOMAINE VINCENT WENGIER , Chardonnay, Chablis, FR 2021 <i>Floral, Citrus, Clean Minerality</i>	19	63
RAMEY , Chardonnay, Russian River Valley, CA 2021 <i>Apple, Lemon Curd, Snappy</i>	29	118
ESSENCE , Riesling, Mosel, DE 2022 <i>Apple, Honeycomb, Bright</i>	14	52
TAVERNELLO , Pinot Grigio, Emilia Romagna, IT 2021 <i>Pear, Citrus, Light</i>	16	46
LA BASTID , Viura/Garnacha Blanca, Rioja, SP 2021 <i>Orchard Fruit, Power, Zest</i>	25	99
DESCONCIERTO , Albariño, Rias Baixas, SP 2022 <i>Ripe Peach, Crisp Pear, Vibrant</i>	21	81

RED WINES by the Glass

ANTHONY THEVENET , Gamay, Beaujolais-Village, FR 2021 <i>Strawberry, Raspberry, Funky Fresh</i>	21	75
MEIOMI , Pinot Noir, CA 2022 <i>Berries, Toasted Spice, Rich</i>	17	72
CHATEAU du CEDRE, Malbec , Cahors, FR 2020 <i>Fruity, Soft, Refreshing Red</i>	15	41
LAPOSTOLLE, Merlot , Apalta, CL 2015 <i>Bramble, Blueberry, Balanced</i>	23	89
BONANZA by Caymus , Cabernet Sauvignon, CA, NV <i>Cherry, Oak, Chocolate</i>	15	63
DUCKHORN CANVASBACK , Cabernet Sauvignon, Red Mountain, WA 2020 <i>Bing Cherry, Spicy, Juicy</i>	33	131
OUTERBOUND Cabernet Sauvignon, Alexander Valley, CA 2019 <i>Deep Red Fruit, Leather, Bright</i>	18	67
EDMEADES , Zinfandel, Mendocino, CA 2020 <i>Blueberry, Chocolate, Velvety</i>	14	46
IL FAUNO , Toscana, IT, 2020 <i>Raspberry, Anise, White Pepper</i>	25	89
CASA SILVA , Carmenere, Colchagua Valley, CL 2020 <i>Dark Berries, Peppers, Full Body</i>	15	41
FRANCO SERRA , Nebbiolo, Langhe, IT 2021 <i>Cherry, Menthol, Bright and Structured</i>	17	69

ON DRAFT

STEELBENDER “LLOYD’S 3 O’CLOCK” | 11
albuquerque • kolsch • 5%

KENTUCKY VANILLA BARREL CREAM | 12
kentucky • cream ale • 5.5%

DELERIUM TREMENS | 15
belgium • belgian-style ale • 9%

BOSQUE SCOTIA | 11
albuquerque • brown ale • 8.4%

BOSQUE JETTY JACK AMBER | 11
albuquerque • amber ale • 5.8%

BOSQUE ELEPHANTS ON PARADE | 11
albuquerque • fruited wheat beer • 5.5%

LA CUMBRE ELEVATED IPA | 11
albuquerque • ipa • 7.2%

LA CUMBRE “A SLICE OF HEFEN” | 11
albuquerque, bavarian classic • 5.4%

LA CUMBRE MALPAIS STOUT | 11
albuquerque • stout • 7.0%

SANTA FE NUT BROWN | 11
new mexico • brown ale • 5.2%

SANTA FE 7K IPA | 11
new mexico IPA • 7%

SANDIA WATERMELON CIDER | 11
albuquerque • hard cider • 5.5%

BOTTLES / CANS

MILLER LITE | 8

DOS XX | 8

COORS LIGHT, 16oz | 10

LA CUMBRE BEER, 16oz | 10

LA CUMBRE “SEASONAL” HAZY IPA 16oz | 10

ESTRELLA DAMM DAURA gluten free | 10

PERONI | 10

CHIMAY GRANDE RESERVE “BLUE” | 14

ATHLETIC BREWING CO. (non-alcoholic) | 11

MOUNTAIN COCKTAILS

BLACK ROSY | 17

amsterdam gin, green chartreuse, simple, fresh lime juice, muddled blackberries, rosemary sprig, egg white

I.B. SOUR | 18

sailor jerry spiced rum, apple cider, fresh lemon juice, house made cinnamon simple syrup, jalapeno, apple slice Brulé

CIBOLA SERENADE | 18

chivas 12 yr, drambuie, sweet vermouth, frenet branca, house made cinnamon simple syrup, luxardo cherry

WHISKEY RIDGE | 18

buffalo trace, hine cognac, angostura, demerara, flamed orange

SANDIA PINK | 17

vodka, strawberry, watermelon, lemon

THE FELDSPAR | 17

house made peaflower gin, lemon, lavender syrup, lemon twist

TEN 3 MARGARITA | 18

bribon, muddled lime, grand marnier, green chile & pineapple syrup



MOUNTAIN COCKTAILS CONT

ASTON | 17

agapao coffee infused antica vermouth, old overholt rye, torrez 10yr brandy, candied smoked luxardo cherry

IRISH COFFEE | 16

agapao coffee, jameson, demerara sugar cube, frangelico cream

ESPRESSO MARTINI | 17

vodka, kahlua, frangelico, agapao wicked espresso, simple syrup

CITY LIGHTS | 18

vara sparkling, simple syrup, lemon juice, edible glitter

(\$13 Between 4p – 8p Daily)

MOUNTAIN MOCKTAILS

MOUNTAIN BERRY SMASH | 14

organic blueberries, na ritual gin, lime juice, simple syrup

SANDIA BURRO | 14

na tequila, sandia pink syrup, lime, ginger beer

ON MOUNTAIN "TIME" | 14

na ritual tequila, cherry syrup, lime juice, pineapple puree

SUMMIT SIPP'N | 14

na tirual rum, lime juice, simple syrup, coco lopez, sprite

ALPINE APERITIF | 14

na ritual aperitif, prickly pear puree, simple, grapefruit, lime juice, grapefruit bitters

NON-ALCOHOLIC BEVERAGES

PROUDLY SERVING AGAPAO COFFEE

COFFEE | 5

ESPRESSO | 6

CAPPUCINO | 7

ASSORTED HOT TEAS | 4

LATTE | 7

HOT CHOCOLATE with MARSHMALLOW | 7