

CRAFTED

TASTING ROOM

SMALL PLATES

Fresh Shucked Oysters of the Day

25 Half or 50 Full Dozen

Add Beck & Bulow Osetra Caviar +15

Raw

Pink Peppercorn Mignonette | Lemon Wedge

Grilled

Tabasco Butter | Toasted Bread Crumbs

Chives | Lemon Wedge

Pair with Gruet Sauvage Brut Sparkling

Beef Short Rib Croquettes

19

Cheddar | Pickled Onions | New Mexico Red Chile Sauce

New Mexico Green Chile Jam | Spicy Aioli

Add Beck & Bulow Osetra Caviar +15

Pair with Noisy Water Wild Ferment Pinot Noir

New Mexico Red Chile Duck Confit Tacos

19

Local Sabroso White Corn Tortilla

Cabbage | Pickled Onions | Cotija Cheese

Duck Skin Chicharrónes

Pair with Vivac Tempranillo

Honey Glazed Buffalo Wings

21

Celery | Carrots | House-Made Blue Cheese Dressing

Pair with Noisy Water El Cabron Viejo

Shrimp Scampi

19

Shrimp | Shallot | Garlic | Lemon | Parsley | Chile Piquín

Butter | White Wine | Toasted Sourdough

Pair with Sheehan Pinot Gris

Venison Green Chile Stew

18

Root Vegetables | Wild Mushrooms | Charred Corn

New Mexico Green Chile | Local Sabroso Flour Tortilla

Pair with Noisy Water Ruidoso Rosé

Consuming raw or undercooked meats, poultry, seafood, shellfish or raw eggs may increase your risk of foodborne illness.

Caesar Salad 16

Romaine Hearts | Parmesan Crisp | Garlic Croutons
White Anchovies | Roasted Poblano Caesar Dressing
Add Chicken +9 Shrimp +13 Salmon +19

Pair with Sheehan Sauvignon Blanc

New Mexico Green Chile Cheese Fries 14

Pair with Noisy Water Vintner's Reserve Chardonnay

Truffle Fries 14

Pair with VARA Brut Sparkling

Margarita Chocolate Cake 13

House-Made Chocolate Cake | Chocolate Mousse
Chocolate Tuile | Vanilla Ice Cream

Pair with VARA Rosado Sparkling

Small plates courtesy of Luminaria. Please visit the restaurant to experience the full menu.

Consuming raw or undercooked meats, poultry, seafood, shellfish or raw eggs may increase your risk of foodborne illness.