

the
Dragon
room

AT THE
PINK ADOBE

BITES

SMOKED AVOCADO (V) | 21

pico de gallo | corn tostadas

BOTANAS | 20

house-made sikilpak | cheese | vegetables,
pepitas | peruvian peppers | tortilla chips

GRILLED CAESAR SALAD | 20

romaine | ceasar dressing | parmesan
herb panko
add chicken 12 | shrimp 14 | steak 16

PINK BEETROOT SALAD (V) | 20

pine nut guacachile | pepitas
pomegranate molasses

HEIRLOOM TOMATO SALAD (V) | 20

cabbage | avocado | apple | gorgonzola
vinaigrette

SHISHITOS | 18

carne seca | lemon vinaigrette

FRENCH ONION SOUP | 22

crouton | parmesan | chives

WILD BOAR STEW | 24

green chile | fired-roasted tomatoes
coriander

SHRIMP TOSTADAS | 18

avocado, red chile chipotle, salsa macha

SHRIMP CEVICHE | 24

salsa verde | roasted tomatillos

SEAFOOD LUCIFER | 38

red chile tequila broth | grilled
baguette

CRAB CROQUETTES | 35

chipotle aioli | red cabbage

IRA'S TACOS | 22

chicken tinga or bison short rib
sour cream | cheese | salsa

CHEF FEATURED ENCHILADAS | 42

ask your server for today's selection

ROASTED BELL PEPPER (V) | 32

vegetables | cucumber cumin yogurt

CHILE VERDE BURGER | 35

ground wagyu beef | chile verde curry
fries

CHICKEN POULET | 42

vegetables | red chile | green mole
jocoque cheese

WILD BOAR TENDERLOIN | 45

oregano demi-glace
chipotle potatoes | grilled scallions

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions or are pregnant.

(V) Vegetarian. Ask your server for vegan options

COCKTAILS

LA ROSALEA | 21

mijenta blanco | rose water
house-made raspberry agave
lime juice | rose petals

CATRINA | 22

prickly pear margarita

SANTA FE SUNSET | 19

INSPIRED BY ROUTE 66

mi campo blanco | prickly pear
heering cherry | grapefruit juice

BAZAARÍ | 18

botanist gin | lavender
moroccan bitters | basil
cardamom

DIRTY MEZCALITO | 21

mezcal | tamarindo-pasilla shrub
fresh lime | molé bitters
sal de gusano

HABANERITA | 19

Herradura silver, Cointreau, roasted
habanero & pineapple margarita

MACURICHOS FLIGHT

55

traditional, small batch Oaxacan
mezcal

PEARFECTION MARTINI | 25

grey goose la poire
st. germain | citrus

PANCAKES ON THE PLAZA | 24

IN HONOR OF THE USA's 250th BIRTHDAY

bullit rye | amaretto dissarone banana
liquor

BARRIO DE ANALCO | 25

santa fe spirits atapiño piñon liqueur
piggyback rye | heering cherry
sweet vermouth

FENGHUANG | 18

grapefruit-hibiscus infused tequila
passionfruit cointreau | lime
pickled peruvian peppers | mint

DRAGON'S PAPER | 21

Whistlepig | Amaro nonino | Aperol

SUMMER BLOSSOM | 21

santa fe spirits desert bloom prickly
pear gin | aperol | guava | citrus |
cranberry

SANTA FE SPIRITS FLIGHT

45

locally distilled, small batch
whiskey

BEER

La Cumbre Azulito Blue Corn Lager	9
La Cumbre Elevated IPA	9
La Cumbre Malpais Stout	9
Asahi Super Dry	9
Non-Alcoholic Beer	9

WINE BY THE GLASS

SPARKLING	14
Poema, Cava Brut, NV, Spain	14
Vara "Silverhead" Sparkling, Albuquerque, NM	19
Gruet Sauvage, Sparkling Rose, NM	17
WHITE	17
Hampton Water, Rose, Languedoc, France, '25	17
Frog's Leap, Sauvignon Blanc, Rutherford, CA, '23	17
Pazo Da Bruxas, Albariño, Rias Baixas, Spain, '23	16
Patz & Hall, Chardonnay, Sonoma Coast, CA '21	16
Daou, Chardonnay, Paso Robles, CA, '23	18
RED	17
Pike Road by Elk Cove, Pinot Noir Willamette Valley, OR, '23	14
Cune, Rioja Reserva, Tempranillo, Spain, '19	18
Kermit Lynch, Côtes du Rhône, France, '23	15
Ridge "Three Valleys" Zinfandel, Central Coast, CA, '23	17
Crios, Malbec, Valle de Uco, Mendoza, Argentina, '22	16
Daou Pessimist, Red Blend, Paso Robles, CA, '22	25
J. Lohr Hilltop, Cab. Sauvignon, Paso Robles, CA '21	
Post & Beam by Far Niente, Cab Sauvignon, Napa Valley, CA, '22	