

#SHAREABLEBITES

CHICHARRÓNES

House made fried pork skins sprinkled with hatch chile powder. Pairs perfectly with a libation of your choice.

8

CHILE CON QUESO-CIAL

A blend of melted cheeses infused with mild green chile.

Served with New Mexico blue corn tortilla chips or a warm pretzel.

9

HATCHED EGGS

Classic deviled eggs with a hatch chile filling at the center.

9

WINGS

Meaty drumettes with hot honey BBQ sauce and ranch dip.

14

POPPERS

A seasonal local jalapeño stuffed with cheese, breaded, and fried to perfection. Served with an avocado ranch dip to take the edge off.

12

FRIES à LA SANTA FE

Dirty fries done the New Mexico way. Topped with queso and of course your choice of red or green chile (say Christmas for the best of both worlds!).

14

HATCHOS

Blue corn tortilla chips stacked with beans, queso, cheddar cheese, jalapeños, guacamole, sour cream, and your choice of red chile, green chile or both!

14

- Add Chicken +3
- Add Ground Beef +3

EMPANADITAS

Smaller version of classic Spanish style turnovers loaded with ground pork, corn and cotija cheese. Topped with red chile, green chile or both!

14

#SHAREABLEBIGGERBITES

CHICKEN FAJITA SALAD

Grilled chicken fajita with roasted chiles, corn, avocado, and cilantro dressing.

12

ENSALADA DE LA CASA

Lettuce, corn, radishes, and avocado topped with cotija cheese and crunchy tortilla strips. Served with ranch dressing.

10

MINI NAVAJO TACOS

Homemade New Mexico fry bread layered with beans and quinoa topped with veggies, cheese, and sour cream.

15

- Add Chicken +3
- Add Ground Beef +3

FRITO PIE

Frito chips, ground beef, red or green chile, beans, cheese, onions, lettuce, and tomato.

14

POSOLE

Pueblo stew made the traditional way with pork and hominy corn. Served with shredded lettuce, chopped onion, sliced radishes, limes, and blue corn tostadas.

9

NEW MEXICAN TACOS

Street style tacos on corn tortillas with chicken, lettuce, and tomatoes. Served with hatch salsa and rice.

15

HATCH-A-RELLENO

New Mexico Chile stuffed with Monterey Jack cheese, coated in house batter, deep fried and smothered with chile. Served with beans, rice, and a garnish of lettuce and tomato.

16

CHILE & QUESO-DILLA

Flour tortilla, chile, and cheese.

12

- Add Chicken or Beef +3

#SHAREABLECLASSICS

All items served with seasoned fries.

Add side salad +3

THE SAGE BURGER

Certified angus beef, green chile, and cheddar cheese on a brioche bun. Lettuce, tomato, onions, and pickles on the side.

16

THE SOCIAL BIRD-WICH

Chicken marinated in chile, breaded, and fried then served on a brioche bun with melted cheddar cheese and redeye mayo. Lettuce, tomato, onions, and pickles on the side.

16

#SHAREABLESWEETS

HOT FUDGE TACO

Two waffle tortillas stuffed with vanilla ice-cream and covered in hot chocolate fudge.

10

LAS CRUCES PECAN PIE

Gourmet butter pecan pie with pecans from Las Cruces farms.

8

CHURRITOS

Mini churros served with a chocolate dipping sauce and ice cream.

8

Never Eat (or Drink) Alone

Social is Sharing

#LOCALDRAFTS

16oz PINT or 20oz

EX NOVO
SEASONAL ALE
7/8

MARBLE
DOUBLE WHITE WHEAT
7/8

SANTA FE BREWING
7K IPA
7/8

SANTA FE BREWING
PEPE LOCO LAGER
7/8

SANTA FE BREWING
SOCIAL HOUR
7/8

STEELBENDER
RED IRON RED ALE
7/8

#COLDONES

SANTA FE NUT BROWN 5

SANTA FE HAPPY CAMPER IPA 5

MICHELOB ULTRA 5

BUDWESIER 5

BUD LIGHT 5

MILLER LIGHT 5

EX NOVO IPA 6

NEGRA MODELO 6

DOS EQUIS LAGER 6

BLOOD ORANGE CIDER 6

NUTRL VODKA SELTZER 6

TELLER VODKA COCKTAIL-IN-A-CAN 6

NON-ALCOHOLIC

BEER STELLA 5

#COCKTAILS

THE WISE HERB

Gin, Prosecco, Lemon, Sage Syrup **15**

OLE WILEY

Reposado Tequila, Bitters, Cinnamon Date Agave Nectar **15**

DIEGO'S ORCHARD

Reposado Tequila, Apricot Brandy, Agave Nectar, Lemon **15**

BURRO CORNER

Green Chile Vodka, Ginger Beer, Bitters, Lime **15**

COYOTE CALIENTE

Infused Habanero Blanco Tequila, Naranja Orange Liqueur, Peach Schnapps, Lime **15**

THE LOCAL KOKO

Blanco Tequila, Dry Curacao, Coco, Pineapple, Lime **15**

THE INN KEEPER

Anejo Tequila, Coffee Liqueur, Carpano Antica, Bitters **15**

SPIRITED SOCIALITE

Mezcal Tequila, Green Chile Vodka, Hacienda Sotol, Dry Vermouth **15**

#WINES

HOUSE SPARKLING, WHITE OR RED 8

ROSÉ 8

CABERNET SAUVIGNON 12

MALBEC 12

PINOT NOIR 12

CHARDONNAY 12

PINOT GRIGIO 12

Ask About Our Featured Cocktails!

Enjoy Nightly Entertainment!

Seasonal Outdoor Patio with Fire Pits & Heat Lamps!

#MARGARITAS

HIGH SOCIETY

(Top Shelf Margarita)
Reposado Tequila, Grand Marnier, House-Made Sour Mix **15**

THE SAGE

Blanco Tequila, Naranja Orange Liqueur House-Made Sour Mix, Fresh Sage **13**

CACTUS KISS

Blanco Tequila, Triple Sec, Prickly Pear Puree, House-Made Sour Mix **13**

HOT GOSSIP

Blanco Tequila, Triple Sec, Spicy Mango Sour Mix, Tajin Rim **13**

MI CASA

(House Margarita)
Blanco Tequila, Triple Sec, House-Made Sour Mix **12**

POUR DECISIONS

Undecided? Us too. Try any four of our signature margaritas – all served in 6 oz pours. Great for sharing...if you're feeling generous! **20**

SOCIAL
KITCHEN + BAR

SANTA FE

Special SOCIAL HOURS!

Monday-Friday 4pm-6pm

\$4 SELECT DRAFT PINTS • \$5 HOUSE WINES • \$5 WELL LIQUORS
\$5 HOUSE MARGARITAS • \$5 QUESO

— Eat • Drink • Be Social —