

## #SHAREABLEBITES

### CHICHARRÓNES

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

6

### 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. 7

### 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!). 12

### 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! 12

- 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. 10

### 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. 13

### 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. 14

### CHILE & QUESO-DILLA

Flour tortilla, chile, and cheese. 10

- Add Chicken +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. 8

### 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

## #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

Never Eat (or Drink) Alone

Social is Sharing

## #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**



**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*