

Garlic Cheese Balls 16 @

Cheesy bread balls tossed in garlic butter, topped with parmesan cheese, served with marinara, alfredo and garlic infused olive oil



INSALATE

Caesar dressing, house made croutons,

shaved parmesan, anchovy upon request

Add chicken 10, salmon 12, flat iron steak 14

Caesar Salad 16

Baby heirloom tomatoes, fresh mozzarella, basil, EVOO, drizzled with balsamic glaze



Margherita (19) 21 24 27 Fresh mozzarella, sliced ripe tomatoes, basil, roasted garlic spread Meat Lover's 25 28 Italian sausage, pepperoni, canadian bacon, five cheeses, red sauce New Mexican 24 27 30 Pepperoni, bacon, green chile, mushroom, drizzled with green chile ranch The Frito Pie 22 25 28 House made red chile with shredded beef and frijoles, topped with sharp cheddar & mozzarella; finished with Fritos, lettuce, diced tomatoes, onions Make it Xmas and add green chile! +3 +4 +5 Santa Fe Chicken 22 25 28 Roasted chicken, green chile, toasted piñon nuts, cotija, asadero, alfredo sauce Mushroom (G) 23 26 29 Wild mushrooms, roasted garlic cloves, garlic infused olive oil, four cheeses, alfredo sauce Veggie (vg) 22 25 28 Zucchini squash, sun-dried tomatoes, artichoke hearts, kalamata olives, roasted garlic cloves, basil pesto **Rooftop Supreme** 24 27 30 Pepperoni, spicy italian sausage, mushrooms, onions, black olives, green bell peppers, five cheeses, red sauce

Pasta Alfredo 14 🕼

Add chicken 10, flat iron steak 14 Creamy alfredo with fresh house made pasta

Spaghetti and Meatballs 23

Beef meatballs and house marinara on a bed of spaghetti with parmesan

House Italian Salad small 15 / large 19

Crisp romaine and iceberg lettuce, salami, mozzarella, garbanzo beans, cherry tomato,

red onion, pepperoncini, fresh basil,

tangy lemon dijon vinaigrette

provolone, kalamata olives, tossed in a

Italian Beef Dip 23

Slow roasted beef sliced, sautéed red onion, roasted red bell pepper, pepperoncini, red chili flakes topped with melted provolone on a hoagie served with a side of au jus

Crust – artisan or gluten free* cauliflower; gluten free available in 10" only, add \$3

16 19 22

12" 14" 16"

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Sauce – house red, alfredo, basil pesto, roasted garlic spread

All pizzas come with four cheeses unless specified: Mozzarella, provolone, parmesan, romano **Great toppings** Green chile, mushroom, green bell pepper, onion, black olive, basil, pepperoni,

canadian bacon, italian sausage, jalapeño, diced tomato, pepperoncini, extra cheese Greater toppings

5

3 4

Fresh mozzarella, prosciutto, roasted garlic clove, cotija, asadero, sun-dried tomato, zucchini, roasted chicken, applewood smoked bacon, kalamata olive, shrimp, garlic infused olive oil, artichoke heart, roasted red pepper, herbed goat cheese, grilled pineapple, toasted piñon nuts, wild mushrooms

Hazlenut Tiramisu Jar 10

Freshly brewed 35 north espresso and coffee, mascarpone whipped cream, hazlenut, topped with cocoa



Pizza 9

Four cheese pizza, choose one topping: Pepperoni, green chile, tomatoes, green bell peppers Extra topping +2

Alfredo 9

Fettucine, alfredo sauce Add diced chicken +3

Spaghetti 9

Spaghetti, house marinara

Bambini -12 and under.

Comes with one lemonade or coca cola.

Weekdays

\$2 Off Drafts; \$1 Off Wine; All Hand Crafted Cocktails \$10

Weekdays

11 am - 2 pm

Slice of pizza (cheese, pepperoni, or supreme), small caesar salad. and a canned soda

Substitute tea or lemonade \$1.50; draft beer \$4

── Water 5

san pellegrino sparkling, acqua panna italian spring

Soda 3

coca-cola, diet coke, sprite, Dr. Pepper, root beer

San Pellegrino 4

aranciata, aranciata rossa

Non Alcoholic Beer 6

Gruvi IPA, Gruvi Pale Ale

Italian Soda 5

peach, cherry, strawberry, mango, raspberry, vanilla, hazlenut

Coffee 3

16 oz.; refill \$1

Marble Brewery 7

Cerveza 4.5% abv Pilsner 4.7% abv Double White 7.0% abv Dbl. White Triple Berry 7.0% abv IPA 6.8% abv Red Ale 6.5% abv

Hidden Mountain Brewing 7

Mexican Lager 5% abv Prieta Especial Dark Mexican Lager 5% abv Oatmeal Stout 5.8% abv

Hidden Mountain 8

Roadrunner IPA 6.9% abv Feathers' Brown Ale 5.7% abv

Sandia Hard Cider 7

Black Cherry 5.4% abv Watermelon 5.9% abv

— All of our draft beers and ciders are produced in New Mexico. We are proud to also offer a variety of local spirits.

Does not include seasonal craft beers. Please ask your bartender for our current seasonal selection.

NM Spiced Chocolate 12

Kahlua, Red River Jacks & Sixes Spiced Rum, hot chocolate, whipped cream

Apple Cinammon Hot Toddy 12

House infused Apple Cinnamon Dickel Bourbon, lemon, agave

Peppermint Smores 12

Rumple Minze, Chocolate Liqueur, hot chocolate, graham cracker rim, marshmallows

NM Negroni 12

505 Red Vermouth, Red River Gin, Altar Spirits Aradia, orange bitters

Mesa Mule 12

Teller Green Chile Vodka, agave, lime, ginger beer

Santa Refresher 12

Strawberry Gin, rose simple, lime, sparking wine

Margarita 13

Tequila, lime, triple sec, agave

Very Berry 14

Jalapeño Herradura Blanco, strawberry agave, lime, cointreau

Spice Berry 14

House infused serrano tequila, Grand Marnier, lime, raspberry

Piñarita 13

House infused serrrano tequila, Cointreau, agave, pineapple juice, tajin rim

Freakshow Cabernet Sauvignon, California Meiomi Pinot Noir, California Flat Top Red Blend, California Bell'agio Chianti, Italy

White

Freakshow Chardonnay, California Stoneleigh Sauvignon Blanc, New Zealand Bonterra Sauvignon Blanc, organic grapes, California Banfi Pinot Grigio, Italy

Sparkling & Rosé

Rosé All Day, France Wycliff Brut, California La Marca Prosecco, Italy* available by the glass only

Glass \$11 | Bottle \$36



Tito's Grey Goose Teller (Santa Fe, NM) Teller Green Chile

Gin

Bombay Sapphire Wheeler's (Santa Fe, NM)

Rum

Bacardi Jacks & Sixes Spiced (Red River, NM)

Liqueur

Grand Marnier Campari

Kahlua

Maker's Mark

Basil Hayden's

Tequila & Mezcal

Exotico Reposado

Herradura Blanco

Exotico Blanco

Espolon Blanco

Sombra Mezcal

Bourbon, Rye,

& Whiskey

Sazerac Rve

Powers

Jameson





⊲ <u>=</u> 35N =





