

CRAFTED

TASTING ROOM

SMALL PLATES

- Caesar Salad** 16
Romaine Hearts, Blistered Tomato, Pancetta,
Manchego, Sourdough, Yucca
Pair with Sheehan Pinot Gris
- New Mexico Piñon and Bacon Fried Rice** 18
Organic Egg, Pickled Peppers, Scallion
Pair with Noisy Water Ruidoso Rosé
- Lobster Bao Buns** 24
Tarragon Pico De Gallo, Sweet Chile Tabasco-Lime,
Sauvignon Blanc Crema
Pair with VARA Silverhead Rosado
- Marrow Bone** 16
Guava Barbeque, Crusty Bread, Parsley Salad
Pair with Noisy Water Wild Ferment Pinot Noir
- Daily Market Charcuterie Board** MP
Regionally-Sourced Meats, New Mexico Cheeses,
Blue Corn Breadsticks, Raspberry-Poblano Jam,
Parched Corn "Chicos" and
Dehydrated Green Chile-Dusted Pine Nuts
Pair with Sheehan Mourvèdre
- Side of Caviar with Potato Chips
and Crème Fraîche** 30
Pair with any Sparkling
- Chef's Selection Dessert of the Day** 10
Pair with any Dessert Wine Selection

Small plates courtesy of Executive Chef Marc Quiñones of Level 5. Please visit our rooftop restaurant to experience his full menu.

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