

### Sandwiches, Hummus and Salad

<b>Smoked Salmon &amp; Bagel</b> – Fresh bagel w/ smoked salmon, cream cheese, capers, tomato & red onion.	18
<b>Bacon Egg Burrito</b> – Scrambled eggs, bacon, red potato, cheese, & green chile in a flour tortilla.	16
<b>Pinto Bean Burrito</b> – Pinto Beans with cheddar cheese and green chile wrapped in a flour tortilla.	15
<b>Spanish Tortilla</b> – Eggs, red potato, onion, roasted poblano pepper and side of Aioli. Gluten Free.	20
<b>Hummus &amp; Crudité</b> – Creamy homemade hummus with fresh carrots, celery, tomatoes & crackers.	13
<b>Southwestern Salad w/ Grilled Shrimp</b> – Mixed greens with roasted corn, black beans, and scallions, topped w/ cotija cheese, tortilla strips & grilled shrimp. Chipotle Dressing.	20

### Shareables

34 Degree Crackers (Sesame, Cracked Pepper, or Rosemary).....	7.50
Carr’s Water Crackers.....	5.00
Gluten Free Toasted Oat Crisps .....	8.00
Dots Pretzels .....	2.75
Potato Chips.....	2.00
Danish Brie Cheese.....	11.00
Goat Chevre (Tomato & Basil, Garlic & Herb, Fig & Honey) .....	11.00
Smoked Gouda Cheese.....	11.00
Boursin Garlic & Herb Spreadable Gournay Cheese....	12.00
Handcrafted Prosciutto .....	15.00
Calabrese Salami Sliced .....	12.00
Duck Liver Paté with Cognac.....	18.00
Pimento Stuffed Olives.....	8.00
Marcona Almonds .....	16.50
Dark Chocolate Cashews .....	6.00
Dried Figs .....	12.00
Apricot Almond Cake.....	16.00
Figs, Macadamias & Allspice Spread for Cheese .....	6.25
Peppadew Mild Piquanté Peppers.....	8.00
Romanoff Black Lumpfish Caviar .....	16.00



### Dessert Menu

<b>Carrot Cake</b> – Moist, perfectly spiced carrot cake covered in a light cream cheese frosting. Delicious!	9
<b>Chocolate Mousse Cake</b> – Decadent chocolate cake layered with homemade chocolate mousse.	9
<b>Tiramisu</b> – Delicate ladyfingers layered with light Italian Mascarpone, sprinkled with cocoa powder.	9
<b>Key Lime Pie</b> – Tangy and sweet Key Lime citrus custard.	9
<b>Oatmeal Raisin Cookie</b> – Fresh baked, chewy, and moist, with sweet raisins.	3.50
<b>Chocolate Chip Cookie</b> – Fresh baked, gourmet chocolate chip cookie.	3.50

### Specialty Beverages

Bottled Water	2.50	Arizona Tea/Pure Leaf Tea (Sweet or Unsweet)	2.75
Sparkling Water / La Croix (Berry or Lime)	3.00	Forté Handcrafted Luxury Hot Tea	3.75
Coke, Diet Coke, Sprite	2.75	Hot Cocoa Delight – Whipped Cream & Mint	5.00
Starbucks Bottled Frappuccino – Mocha	4.50	Hot Coffee – Regular or Decaffeinated	3.50



# Ahmyo



## Wine Garden



### ***New Mexico Wine, Beer & Sparkling Wine***

#### **Red Wines**

<b>Medium Bodied Red Wines</b>	<b>Glass/Bottle</b>	<b>Full Bodied Red Wines</b>	<b>Glass/Bottle</b>
Vivác Sangiovese (Dry)	9 / 28	Vivác Refosco (Dry)	12 / 36
Vivác Tempranillo (Dry)	11 / 38	Vivác Abbott Merlot (Dry)	14 / 42
Vivác Cabernet Sauvignon (Dry)	12 / 38	Vivác Diavolo (Red Blend)	18 / 54
Vivác Nebbiolo (Dry)	14 / 46	Vivác Petit Verdot (Dry)	13 / 38
		Vivác Aglianico (Dry)	15 / 48

#### **Dry White & Rosé Wines and American Sparkling Wine**

<b>White and Rosé Wines</b>	<b>Glass/Bottle</b>	<b>NM Sparkling Wine</b>	<b>Glass/Demi/Full Bottle</b>
Vivác Riesling 1725 Vineyard (Dry)	11 / 28	Gruet NV Brut Rosé	9 / 16 / 28
Vivác Gruner Veltliner (Dry)	13 / 38	Gruet NV Blanc de Noirs	9 / 16 / 28
Gruet Chardonnay (Dry)	9 / 26		
Vivác Rosé of Sangiovese (Dry)	10 / 28		

#### **Wine Flights & Dessert Wines**

<b>Tasting Flights – 9 oz</b>		<b>Dessert Wines</b>	<b>Glass/Bottle</b>
White Wine – Chardonnay, Gruner, Riesling	14	Vivác 7 Brix White	9 / 26
Red Wine – Sangiovese, Tempranillo, Cabernet	14	Vivác 7 Brix Red	9 / 26
Dessert Wine Flight – Brix White, Port, Brix Red	16	Vivác Amante Port Wine	16 / 36

#### **Seasonal Specialty Cocktails**

<b>Frosé Wine Slushie</b> – Our Best-in-Santa-Fe Frozen Rosé Wine Slushie! Rosé, Strawberry, NM Vodka	14
<b>Red Summer Sangria</b> – Cool, Fruity, & Refreshing. Not too Sweet! Cabernet, Orange, Spices, NM Brandy	12
<b>Kir Royale Mimosa</b> – Bubbly and Fruity. Gruet Blanc de Noirs with Blackberry Syrup	12
<b>Classic Mimosa</b> – Gruet Blanc de Noirs with Fresh Orange Juice	12
<b>Pomegranate Mimosa</b> – Bright and Effervescent. Gruet Blanc de Noirs with Pomegranate Juice	12
<b>Pina Colada Mimosa</b> – Refreshing and Delightful. Gruet Blanc, Pineapple, Coconut Cream, NM Rum	12
<b>Mimosa Flight</b> – Gruet Blanc de Noirs Demi Bottle with Flight of Kir, Orange, & Pomegranate	26
<b>Hot Cocoa with Port Wine</b> – Hot Cocoa with 1 oz Vivác Port Wine	8.50

#### **Santa Fe Beers**

<b>Second Street Brewery 2920 IPA</b> – Pale Ale, Bright Hop Flavors, Refreshing – Served in Cans	5.50
<b>Second Street Brewery Boneshaker</b> – Amber-Colored, Strong Bitter, Malt – Served in Cans	5.50
<b>Second Street Brewery Kolsch</b> – Light Straw-Colored Ale, Clean Malt-Forward – Served in Cans	7.00