

SECRETO

FOOD • WINE • SPIRITS

Seasonal & Market-Fresh Cocktails

Secreto Lounge focuses on using fresh ingredients and meticulous technique in every drink we make. Most of our produce and herbs are sourced from local farms to bring you the best *Garden-to-Glass* cocktails available. Enjoy these wonderful libations featuring New Mexico's great harvest.

- Santa Fe Shrub** 10
Santa Fe's own Silver Coyote Whiskey with our homemade Berry Shrub (berries macerated with cane sugar and red wine vinegar) with Ginger Ale.
- Agave Way** 12
*Secreto's first classic! The Agave Way was chosen to represent New Mexico in Imbibe Magazine's first cocktail book, The American Cocktail.
Chamucos Reposado, fresh lime, New Mexico Green Chile, grapes, and agave nectar*
- Spicy Secreto** 10
*Our house specialty that won the 2010 "Shake It Up!" Competition in Las Vegas.
Cucumbers, lime juice, cane syrup, Cabana Cachaça, Elderflower liqueur, and a touch of spice*
- Rosenkavatini** 10
This drink was created by Secreto at the request of Susan Graham, Opera Singer and New Mexico native, for her birthday and in honor of her role in Der Rosenkavalier. Fresh plums with Vodka 14, honey, lemon, St. Germain, and a hint of rose.
- Santa Fe Cocktail** 10
Inspired by the Bloody Mary, we take fresh tomatoes, celery, lime, and jalapenos, add a little vodka and our own Secreto Chile Salt.
- The Devil Makes Three** 9
A trinity of ingredients creating a rich classically styled cocktail: Maraschino Liqueur, Fernet Branca and Jim Beam Devil's Cut Bourbon.
- St. Francis Cider** 10
Autumn spices from our homemade Falemum Syrup combined with fresh apples, Maker's Mark Bourbon, and ginger ale
- Prickly Pear Margarita** 10
Espolon Reposado combined with Cointreau prickly pear puree and fresh squeezed rimmed with our Secreto Chile Salt.
- Smoked Sage Margarita** 12
Sage leaves singed and smoked then infused into Republic Anejo Tequila with Orange Curacao, fresh lime, and home smoked sea salt.
- Brûléed Cherry Old Fashioned** 11
Inspired by the classic Old Fashioned this is a fire show of a drink! We take cherries and soak them in our homemade Old Fashioned Syrup then brûlée them to caramelize the sugar, add spiced rum, and top with bitters and an orange peel.
- Sangria** 10
Made in-house with seasonal fruits, citrus, brandies, and red wine
- J-Long Tea (non-alcoholic)** 5
Freshly brewed tea infused with a daily blend of fruits and herbs. Perfect for an afternoon sipper.

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Vintage Cocktails

What *is* a cocktail? Used today to describe any spirited drink, “cocktail” was once a very specific drink call. It was first defined in the May 13, 1806 edition of the *Balance and Columbian Repository*, a publication in Hudson, New York, which stated a cocktail is...“a stimulating mixture composed of spirits of any kind, sugar, water, and bitters.”
Secreto Lounge is proud to bring back these classic concoctions for your enjoyment.

Dark & Stormy™ (unknown)

9

Originally created by the Gosling family, this cocktail became popular in England when British sailors tasted dark bittersweet rum combined with the refreshing zip of ginger beer. Though the popularity has faded in Britain, the Dark & Stormy is still a staple of the Caribbean.

Gosling's Black Seal Rum, ginger beer, Lime garnish

Old Fashioned (pre 1880)

11

The true testament to the American Cocktail, The Old Fashioned was once a way to call the classic combination of spirits, bitters, sugar and water, and did not include muddled oranges and cherries.

Bulliet Rye, Sugar, water, Angostura Bitters, Orange peel

Cable Car (1996)

10

Created by our good friend Tony Abou-Gamin, aka *The Modern Mixologist*, for the Starlight Lounge in San Francisco. Tony's signature drink is an inspiration to all of us at Secreto.

Spiced Rum, Fresh Lemon, Orange Curacao, Cinnamon Sugar rim

Singapore Sling (1897)

12

Once thought to have been created at the Raffles Hotel in Singapore, new evidence shows that the first Sling appeared nearly twenty years before. The original recipe is frequently improvised, but this is what is now believed to be the beginning of the Sling legend.

Beefeater's Gin, Cherry Heering, Benedictine, Lime Juice, Bitters, Club Soda

Vieux Carré (1938)

12

This cocktail was created by Walter Bergeron at the Monteleone Hotel in New Orleans, which is now the home to *Tales of the Cocktail* (the largest mixology festival in the USA). 'Vieux Carré' is French for 'The Old Square': a reference to the French Quarter

Rye, Cognac, Sweet Vermouth, Benedictine, Peychaud and Angostura bitters

Blood and Sand (1922)

10

Named for the Rudolf Valentino film, the Blood and Sand first appeared in the Savoy Cocktail Book in 1930.

Scotch, Cherry Heering, Sweet Vermouth, Orange juice

After Dinner

Molly's Espresso Martini

10

Espresso infused vodka with fresh espresso, Patron XO Cafe, Macadamia Nut Liqueur, and Chocolate Bitters

Limoncello di Crisanto

8

Hand crafted in the classic style of Naples and the Sorrentine Peninsula, our proprietary limoncello is the perfect afternoon sipper or end to a meal

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Wines

Grapevine planting in New Mexico was initially hindered by Spanish law which in 1595 forbids the exportation of Spanish grapevines to protect the Spanish agriculture industry. At the time, Spanish wine exports provided one fourth of Spain's foreign trade revenue. Franciscan monks chose to ignore this economic law and smuggled vines out of Spain into New Mexico around 1629 risking their lives to do so. Fray Garcia de Zuniga, a Franciscan, and Antonio de Arteaga, a Capuchin monk, secretly planted the first vines at a Piro pueblo just south of modern day Socorro. The cuttings brought by the missionaries were a vitis vinifera grape variety known as the Mission Grape. This variety is still grown in New Mexico today. Inspired by the secrecy of the vine plantings the Hotel St. Francis's lounge is named Secreto, Spanish for "secret". We hope you enjoy your journey through hundreds of years of culture, history and wine making with us.

Sparkling Wine

	glass	bottle
Lunetta Prosecco, Italy		33
Gruet Blanc De Noir, New Mexico	9	40

White Wines

	glass	bottle
Cavit Riesling, Italy	8	35
Montecillo Albarino, '08, Spain	8.5	37
Antinori Santa Cristina Pinot Grigio, Italy	10	45
Haras, Sauvignon Blanc, Chile	9	40
Santa Rita Chardonnay, Chile	9	40
Callia Torontes, Argentina	10	45

Red Wines

	glass	bottle
Villa Pozzi Nero D'Avolo, Italy	7	30
Ramon Bilbao Temporanillo, Spain	8	35
Callia Shiraz, Argentina	8.5	37
San Telmo Cabernet Sauvignon, Argentina	8	35
Del Fin De Mundo Malbec, Argentina	9	40
Llai Llai Pinot Noir, Chile	9	40

Ports and Sherries

	glass
Barbadillo Sherries (Fino, Amatiado, Cream)	7.5
Sandemans 10 Year Tawny	12
Sandemans Founders Reserve	10

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Aperitivos

Appetizers made with tradition and style.

Chile Relleno Del Ciel

9.75

This “heavenly” green chile is filled with mushrooms and served with a delicate sauce based on pinto beans and garlic. The absence of frying and breading allows its flavors to sparkle. This dish, Chef Estevan’s signature appetizer, gives this New Mexico favorite a healthy twist.

Three Cheese Crostini and Tomato Basil Bruschetta

10.25

Echoing the passage of the Franciscans to New Mexico from Italy and Spain, the cheeses include a young Asiago from Italy, a Cabrales from Spain, and fresh goat cheese from New Mexico, served with a drizzle of Spanish olive oil. Our bruschetta is served with market tomatoes and basil.

Carne Adovado Ravioli

11

Three plump ravioli, filled with the pork marinated in mild New Mexican red chile and served with a garlic-infused bean cream sauce, a twist on a classic New Mexican dish.

Andrea’s Pastel de Guacamole

10

“Guacamole with roasted corn kernels and diced tomato was something my mother used to prepare in her kitchen faithfully for her family.” Here Chef Estevan layers the roasted corn and avocado then scatters the tomatoes around it. Served with house made blue corn chips.

Grandma Cuca’s Tiny Sopapillas

8.75

“When I was a young man I spent many weekends in Dixon, New Mexico, north of Santa Fe, where I remember grandmother Cuca making her tiny sopapillas.” These airy “pillows” are filled with chicos and pinto beans and served with New Mexican red chile sauce.

Two Tamalitos

9.75

“Tamalitos are more intimate and homey than full sized tamales. When I used to watch my grandma make tamalitos she would let me try my hand at filling the corn husks.” This plate includes one pork tamale served with red chile sauce and one vegetarian tamale served with a roasted green chile sauce. This dish allows our guest to experience hundreds of years of tradition and culture in every bite.

Pequeños (Small Burgers)

14

Pequeños are our version of the traditional burger. Our three mini burgers allow you to explore New Mexico’s organic meats. The beef is served with New Mexico red chile, the buffalo is served with local Green Chile, and the Lamb is topped with a delectable Roquefort cheese. This dish is complimented with a fresh market salad tossed with a light house dressing.

Tortas de Carnitas

10

Two beef tortas flavored with jalapeños, onions, and, mint on a bed of fresh tomato sauce, served with flour tortilla

Ensaladas (Salads)

Ensalada Repollo de las Nubes (Red Cabbage Salad)

10

“I used to make this warm red cabbage salad when I was a Franciscan monk and it has remained one of my favorites.” The thinly sliced cabbage is sautéed with smoked bacon and Roquefort cheese, and then finished with Spanish olive oil and vinegar, making a lively and pungent salad.

Ensalada Mixta

9

“I love a salad of mixed vegetables with all their textures and colors, especially when vegetables from the farmers market are available.” This salad includes seasonal greens, cucumbers, tomatoes, and sweet red onions, seasonal discoveries from the market, fresh goat cheese and tossed with a light house dressing.