We want you to have a drink experience.

Secreto Lounge's award-winning drinks, created by house mixologist Chris Milligan, focus on fresh ingredients and meticulous technique.

Our produce and herbs are organic and sourced from local farms whenever possible. All of our syrups and infusions are handcrafted in-house, and our seasonal Garden-to-Glass cocktails showcase local, regional, and international flavors.

Our team of bartenders are fully trained in classic cocktails and all are talented creators of their own concoctions. Take a look at our seasonal produce display and challenge them to create a libation especially for you.
Agave Way
The Agave Way is the first Secreto Lounge classic. It represents New Mexico in Imbibe Magazine’s cocktail book, *The American Cocktail*.
Black grapes, New Mexico green chile, Espolón Reposado Tequila, lime juice, agave nectar

Amora Verde
Our play on the caipirinha, the national drink of Brazil, is enhanced by the addition of blackberry (*amora preta* in Portuguese) and the New Mexican signature of green chile.
Cane sugar, fresh lime juice, blackberries, green chile, Novo Fogo Organic Cachaça

Secreto Piña Colada
If you like piña coladas... you’ll like ours better.
*Don Q* Cristal Rum, organic pineapple nectar, OM Coconut-Lychee Liqueur, organic coconut milk, Peychaud’s Bitters

Jamaican Rose
The hibiscus—also affectionately referred to as the rose of Jamaica—is the star of this refreshing concoction.
*Appleton* Rum, scratch-made hibiscus-ginger syrup, fresh lemon juice, Barrel Aged Bitters and egg white

Ocean Breeze
The Sea Breeze has for decades made the top of “most popular drink” lists. We improved on the classic by ditching the artificial “juice” and using organic vodka made from pure sugarcane and mineral water dug from 1000 feet below the ocean’s surface.
*Ocean Organic Vodka*, grapefruit juice, *Cappalletti Aperitivo*, *Benedictine*

Endless Summer
You’ll feel summery even beyond the bottom of the glass.
*Bombay Gin*, scratch-made Tamarind-Anise syrup, lemon juice, orange bitters

*Salts and spices sourced from Savory Spice Shop, Santa Fe, NM*
Smoked Sage Margarita 12
The defining cocktail of Santa Fe—
With so many spirits in this city, we need to
burn sage at every opportunity.
Azúña Reposado Organic Tequila with O3
Brazilian Orange Liqueur, lime juice, and
sage smoked into the glass with a hickory
smoked salt rim

Collins’ Death 12
Tom Collins, were he a real person, would
be rolling in his grave over this one-
uppery.
Cucumber, lemon, cane syrup, Death’s
Door Organic Gin, VeeV Acai Organic
Spirit, soda water

Wish Granted 12
In Sanskrit poetry and metaphors, mangos
are called kalpavriksha, “the wish-granting
trees.” This cocktail is duly magical.
Fresh yellow mango, New Mexico honey,
lemon, tequila, orange juice, Campari

Blueberry Creek 12
Inspired by the Wandering Spirits
Motorcycle Ride, this long refresher will
make you feel like an Easy Rider
Fresh blueberries, Woody Creek Rye, fresh
lemon, local honey syrup, ginger beer

Heritage Julep 12
Our parent company, Heritage Hotels &
Resorts, hand-selected our very own barrel
of Knob Creek Bourbon, and we bring you a
modern twist on this Southern classic.
Knob Creek Heritage Select Bourbon,
Amaro Sibona, locally-grown mint, crushed
ice, cane syrup

Barrel-Aged Cocktails 12
Classic cocktails, barrel-aged in the
traditional manner. Seasonal selection.

Salts and spices sourced from
Savory Spice Shop, Santa Fe, NM
Wines

Our wine list traces the origins of wine-making coming to the New World. In 1625, two reticent Italian monks defied Spanish law by sneaking Spanish Mission Grape clippings into New Mexico.

<table>
<thead>
<tr>
<th>Sparkling Wine</th>
<th>glass bottle</th>
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</thead>
<tbody>
<tr>
<td>Proseco, Ruffino, Italy</td>
<td>-- 35</td>
</tr>
<tr>
<td>Blanc de Noirs, Gruet, New Mexico</td>
<td>10 45</td>
</tr>
<tr>
<td>Brut Rosé, Dom St Vincent, New Mexico</td>
<td>8 30</td>
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</tbody>
</table>

<table>
<thead>
<tr>
<th>White and Rose Wines</th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>Pinot Grigio, Ca’ Donini, Italy</td>
<td>9 37</td>
</tr>
<tr>
<td>Moscato, Terre DaVino, Italy</td>
<td>9 37</td>
</tr>
<tr>
<td>Albarino, Ramon Bilbao, Spain</td>
<td>9 37</td>
</tr>
<tr>
<td>Rose, Natura, Chile (organic)</td>
<td>7 35</td>
</tr>
<tr>
<td>Sauvignon Blanc, Haras Chile</td>
<td>9.5 40</td>
</tr>
<tr>
<td>Chardonnay, Santa Julia, Chile (organic)</td>
<td>10 45</td>
</tr>
<tr>
<td>Torrontés, Callia, Argentina</td>
<td>10 45</td>
</tr>
<tr>
<td>Chardonnay, Ponderosa, New Mexico</td>
<td>8 30</td>
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</tbody>
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<table>
<thead>
<tr>
<th>Red Wines</th>
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</thead>
<tbody>
<tr>
<td>Chianti, Ruffino, Italy</td>
<td>8 35</td>
</tr>
<tr>
<td>Nero d’Avola, Villa Pozzi, Italy</td>
<td>7 30</td>
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<tr>
<td>Valpolicella, Allegrini, Italy</td>
<td>10 45</td>
</tr>
<tr>
<td>Grenache-Syrah, Los Dos, Spain</td>
<td>7.5 35</td>
</tr>
<tr>
<td>Tempranillo, Ramon Bilbao, Spain</td>
<td>9.5 40</td>
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<tr>
<td>Pinot Noir, Veramonte, Chile</td>
<td>10 45</td>
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<tr>
<td>Carmenere, Santa Rita 120, Chile</td>
<td>8 35</td>
</tr>
<tr>
<td>Cabernet Sauvignon, Root:1, Chile</td>
<td>9 40</td>
</tr>
<tr>
<td>Malbec, Montes, Chile</td>
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</tr>
<tr>
<td>Malbec, Dona Paula, Argentina</td>
<td>10 45</td>
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<tr>
<td>Shiraz, Callia, Argentina</td>
<td>9 40</td>
</tr>
<tr>
<td>Dolcetto, Vivac, New Mexico</td>
<td>10 45</td>
</tr>
</tbody>
</table>

Please ask about special selections

<table>
<thead>
<tr>
<th>Sangria</th>
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</thead>
<tbody>
<tr>
<td>Market fresh fruits are combined with brandies and red wine as only Secreto can do.</td>
<td></td>
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<table>
<thead>
<tr>
<th>Ports and Sherries</th>
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<tbody>
<tr>
<td>Tio Pepe Fino Sherry, Spain</td>
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<tr>
<td>Barbadillo Amontillado, Spain</td>
<td>7</td>
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<tr>
<td>Gonzales Byass 1847 Solero Cream Sherry</td>
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<tr>
<td>Sandeman Founders Rsv Port, Portugal</td>
<td>10</td>
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<tr>
<td>Sandeman 10 Yr Old Tawny Port, Portugal</td>
<td>10</td>
</tr>
<tr>
<td>Graham’s 20 Yr Old Tawny Port, Portugal</td>
<td>15</td>
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</tbody>
</table>

**Drafts**

Monk’s Ale (local)
Sierra Nevada Torpedo IPA
Heineken (Brew Lock)
Guinness (we practice the “Perfect Pour”)

**Domestics**

Coors Light
Miller Light
Blue Moon
Fat Tire Amber Ale
Sierra Nevada Kellerwiess
Sierra Nevada Stout
Shiner Ruby Redbird
Lagunitas IPA
Ska Brewing Buster Nut Brown Ale
Up Slope Cask Lager
Old Tankard Ale

**Imports**

Corona
Dos XX Lager
Negra Modelo
Warsteiner
Kaliber (NA)

**Local**

Santa Fe Pale Ale
Happy Camper IPA
La Cumbre IPA

**Cider**

Strongbow Dry Cider