



# SECRETO

FOOD • WINE • SPIRITS



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.





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Summer/Fall 2016



## **Agave Way** **12**

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** **12**

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** **12**

If you like piña colodas... you'll like ours better.

*Don Q Cristal Rum, organic pineapple nectar, OM Coconut-Lychee Liqueur, organic coconut milk, Peychaud's Bitters*

## **Jamaican Rose** **12**

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** **12**

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** **12**

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*





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## **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.

*Azuña 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*





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## 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.*

### Sparkling Wine

glass bottle

Proseco, Ruffino, Italy	-- 35
Blanc de Noirs, Gruet, New Mexico	10 45
Brut Rosé, Dom St Vincent, New Mexico	8 30

### White and Rose Wines

Pinot Grigio, Ca' Donini, Italy	9 37
Moscato, Terre DaVino, Italy	9 37
Albarino, Ramon Bilbao, Spain	9 37
Rose, Natura, Chile (organic)	7 35
Sauvignon Blanc, Haras Chile	9.5 40
Chardonnay, Santa Julia, Chile (organic)	10 45
Torrontés, Callia, Argentina	10 45
Chardonnay, Ponderosa, New Mexico	8 30

### Red Wines

Chianti, Ruffino, Italy	8 35
Nero d'Avola, Villa Pozzi, Italy	7 30
Valpolicella, Allegrini, Italy	10 45
Grenache-Syrah, Los Dos, Spain	7.5 35
Tempranillo, Ramon Bilbao, Spain	9.5 40
Pinot Noir, Veramonte, Chile	10 45
Carmenere, Santa Rita 120, Chile	8 35
Cabernet Sauvignon, Root:1, Chile	9 40
Malbec, Montes, Chile	9 40
Malbec, Dona Paula, Argentina	10 45
Shiraz, Callia, Argentina	9 40
Dolcetto, Vivac, New Mexico	10 45

*Please ask about special selections*

### Sangria

9

Market fresh fruits are combined with brandies and red wine as only Secreto can do.

### Ports and Sherries

Tio Pepe Fino Sherry, Spain	7
Barbadillo Amontillado, Spain	7
Gonzales Byass 1847 Solero Cream Sherry	7
Sandeman Founders Rsv Port, Portugal	10
Sandeman 10 Yr Old Tawny Port, Portugal	10
Graham's 20 Yr Old Tawny Port, Portugal	15





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*Beer*

## **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  
NegraModelo  
Warsteiner  
Kaliber (NA)

## **Local**

Santa Fe Pale Ale  
Happy Camper IPA  
La Cumbre IPA

## **Cider**

Strongbow Dry Cider

