SIGNATURE COCKTAILS

THE BOTANIST
LONG PEPPER, THYME, PRESERVED LEMON, TONIC, HOUSE MADE KOMBUCHA, JUNIPER, THE BOTANIST GIN

SUN DAGGER
LEMON, LIME, AGAVE, RED CHILE RIM, KNOB CREEK HERITAGE SELECT BOURBON, EL TESORO HERITAGE SELECT REPOSADO

THE REMAINS OF THE ‘SUN DAGGER’ SITE NEAR FAJADA BUTTE LEND CLUES TO HOW CHACOANS MEASURED TIME AND SEASONS. PETROGLYPHS SPIRALS ALIGNED WITH THREE GIANT ROCK SLABS, WHOSE SHADOWS CAST ‘DAGGERS’ ACROSS THE SPIRALS AND MARKED THE MOVEMENTS OF THE SUN.

HUMMINGBIRD
LIME, AGAVE, DAMIANA, HIBISCUS-INFUSED PATRON HERITAGE SELECT REPOSADO

THREE SPECIES OF HUMMINGBIRD RESIDE IN CHACO CANYON AND ARE DEPIKTED IN THE ANCIENT PETROGLYPHS.

ZARZAMORA COOLER
BLACKBERRY, BITTERS, GRÜET BRUT

BLACKBERRIES ARE INDIGENOUS TO THE SOUTHWEST AND A STAPLE OF TRADITIONAL MEDICINE IN THE SOUTHWEST.

SANDIA SUNSET
WATERMELON SYRUP, FRESH-SQUEEZED ORANGE JUICE, EL TESORO HERITAGE SELECT REPOSADO

CRAFTED TO ENJOY WHILE WATCHING THE SUNSET REFLECTED ON THE SANDIA MOUNTAINS. ‘SANDIA’ IS SPANISH FOR ‘WATERMELON,’ AND REFERS TO THE COLOR OF THE MOUNTAINS EAST OF ALBUQUERQUE AT SUNSET.

THE MUSE
GRAPEFRUIT JUICE, GRENADINE, EGG WHITE, BITTERS, HENDRICK’S GIN

PETROGLYPHS ARE PREHISTORIC ROCK CARVINGS FOUND THROUGHOUT THE SOUTHWEST—SOME MYSTERIOUS, SOME RECOGNIZABLE SYMBOLS SUCH AS LIZARDS AND FROGS. INSPIRED BY PETROGLYPHS AT CHACO CANYON, THIS COCKTAIL IS GARNISHED WITH A PETROGLYPH STENCIL.

MOONRISE
BLACKBERRIES, LEMON, HONEY, KNOB CREEK HERITAGE SELECT RYE

MANY OF THE STRUCTURES AT CHACO CANYON ARE ALIGNED WITH THE BEGINNING AND ENDING OF THE 18.6-YEAR ORBITAL CYCLE OF MOONRISE AND MOONSET—TESTAMENT TO CHACOAN ASTRONOMY.

OLD TOWN OLD FASHION
YOUR CHOICE OF: KNOB CREEK HERITAGE SELECT RYE OR OUR EL TESORO HERITAGE SELECT REPOSADO, BARREL AGED ON PROPERY. NEW MEXICO PECANS, LOCAL HONEY.

PUTTING A TWIST ON A CLASSIC OLD FASHION, AND HIGHLIGHTING THE LAND OF ENCHANTMENT. INDULGE IN THE BUTTERY SMOKINESS OF NEW MEXICO PECANS AND HONEY AND CELEBRATE THE ROMANCE OF NEW MEXICO FARMERS.

LEVEL 5 PALOMA
REFRESHING AND DELICIOUS – HOUSE-MADE GRAPEFRUIT SODA, LIME, TEQUILA

GUAYABERA
SUMMER TIME IN A GLASS – HOUSE-MADE WATERMELON SYRUP, LEMONGRASS TEQUILA, FRESH LIME, TOPPED WITH SODA WATER

CHACO COFFEE
ESPRESSO, HOUSE MADE WHIPPED CREAM, BAILEYS IRISH CREAM, FRANGELICO, KAHLUA

COMBINING FLAVORS ANCIENT AND MODERN, THIS AFTER-DINNER DRINK IS PERFECT AS AN ACCOMPANIMENT TO DESSERT OR AS A DESSERT ITSELF.

EL GUSANO
PATRON SILVER TEQUILA, CANE SYRUP, FRESH LIME JUICE WITH SAL DE GUSANO RIM AND CUCUMBER WHEEL FINISHED WITH FLOATS OF SUNORA BACANORA AND VERDE MOMENTO MEZCAL