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**GOOD EVENING  
AND WELCOME TO LVL 5**

We invite you to enjoy the beautifully layered flavors of our craft cocktails and a seasonally inspired menu highlighting local and regional ingredients.

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## **COCKTAILS**

### **SIGNATURE CLASSICS**

**SANDIA SUNSET | 15**

Expedition Vodka  
Strawberry-Watermelon Maceration  
Lemon | Soda

**THE BOTANIST | 15**

The Botanist Gin |  
New Mexico Ferments Kombucha  
Tonic | Lemon | Long Pepper | Thyme

**SUN DAGGER | 15**

Espolón Reposado | Four Roses Bourbon  
Agave Syrup | Lemon | Lime

**SMOKED SAGE MARGARITA | 15**

Espolón Reposado, Naranja Orange Liqueur,  
Pressed Lime, Hickory Smoked Sea Salt Rim  
Illegal Mezcal Smoked Sage Margarita + 3

### **SEASONAL SELECTIONS**

**C'OLD FASHIONED | 17**

Maker's Mark Bourbon | St. George Nola  
Frangelico | Cold Brew Coffee  
Grand Marnier Foam

**ABSINTHE MARGARITA | 15**

Mi Campo Blanco Tequila | Madre Mezcal  
Grand Marnier | Pernod Absinthe  
Lemon | Lime | Agave Syrup

**LATE HARVEST | 16**

Woodford Reserve Bourbon  
St. George Spiced Pear | Orgeat  
Lemon | Ginger | Rosemary

**PUEBLO BONITO  
HIBISCUS MARGARITA | 17**

El Tesoro Tequila | Hibiscus | Agave  
Lime | Hibiscus Sparkling Foam

**PEÑASCO BLANCO PALOMA | 17**

El Tesoro Tequila | Grapefruit Liqueur  
Lime | Agave | Jarritos Grapefruit Soda  
Make it Smoky—Add Madre Espadin Mezcal +2

## HOUSE WINES

Cabernet Sauvignon, Clos du Bois | 11  
Pinot Grigio, Clos du Bois | 11  
Rosé, Ava Grace | 11

## SMALL PLATES

### CAULIFLOWER “WINGS” | 18

Spring Vegetable Ragout | Smoky Barbecue

### CEBOLLAS | 18

Variations of Spring Onion  
Crispy | Glazed | Pickled | Roasted

### BUFFALO SHORT RIB EGG ROLLS | 26

Garlic Noodles | Cracked Peanut Crumb  
Red Chile

### GRILLED CAESAR SALAD | 16

Romaine Hearts | Blistered Tomato | Pancetta  
Manchego | Sourdough | Yucca

### CHORIZO-CHEDDAR FLATBREAD | 16

Tomato | Aged Black Balsamic  
Little Pickled Herbs | Maldon Salt

### LOBSTER BAO BUNS | 24

Tarragon Pico de Gallo  
Sweet Chile Tabasco-Lime  
Sauvignon Blanc Crema

### SIMPLE GREEN SALAD | 15

Fresh Crisp Lettuces | Cracked Black Pepper  
Garlic Vinaigrette

### OLD TOWN CHARCUTERIE BOARD | MP

Regionally Sourced Meats | New Mexico Cheeses  
Blue Corn Breadsticks | Raspberry-Poblano Jam  
Parched Corn “Chicos” | Dehydrated Green Chile  
Dusted Pine Nuts

### FRIED ARTICHOKE HEARTS | 16

Mint | Lemon | Black Olive

### CHIMAYÓ RED CHILE CHICKEN LETTUCE WRAPS | 18

Toasted Peanut Crumb | Green Onion Relish

## LARGE PLATES

### ORGANIC SCOTTISH SALMON | 42

Artichoke Purée | Maple-Dijon Cream  
Crispy Artichoke Heart Garnish  
Burnt Lemon

*Sauvignon Blanc, Te Muna, Craggy Range,  
Martinborough, New Zealand | 15*

### FILET MIGNON | 72

Tucumcari, New Mexico Cheddar  
Whipped Potatoes | Fried Onion  
Cast Iron Asparagus  
Chaco Canyon Steak Sauce

*Malbec, Voyage 11, Red Schooner,  
Mendoza, Argentina | 20*

### TOMAHAWK PORK CHOP “CHULETA KAN KAN” | 68

Red Beans & Rice | Braised Greens  
Natural Pork Jus

*Pinot Noir, Rodney Strong Vineyards,  
Russian River Valley, California | 14*

### ROAST CHICKEN | 38

Half Roasted Chicken  
Fingerling Potatoes | Chicken Jus

*Chardonnay, Napa Cellars,  
Napa, California | 14*

### SUMMER SQUASH PAPPARDELLE | 36

Caramelized Squash  
Champagne Vinegar & Agave Glaze

*Riesling, Willamette Valley Vineyards,  
Willamette Valley, Oregon 14*

### BUFFALO SHORT RIB | 52

Anson Mills Goat Cheese Grits  
Arugula Salad Lamb | Fat Demi-Glace

*Zinfandel, Seghesio Family Vineyards,  
Sonoma, California | 14*