



JOE'S TEQUILA BAR

SANTA FE, NEW MEXICO

MARGARITAS + COCKTAILS

only 100% blue agave tequila and fresh squeezed lime juice

HOUSE (10)

luna azul tequila, trip sec, lime & agave nectar
blood orange or prickly pear +2

TURQUOISE TRAIL (10)

luna azul tequila, blue curacao, lime & agave
nectar

MEZCALICIOUS (15)

el silencio mezcal, trip sec, lime & agave nectar
blood orange or prickly pear +2

SPICY MARGARITA (10)

tanteo jalapeno infused tequila, trip sec lime &
agave nectar all shaken together with fresh
jalapenos

SUNSET TRAIL (12)

(margarita trail)

espolon anejo tequila, grapefruit juice &
grenadine

FIRESTONE (14)

dahlia crystallino tequila, trip sec, cranberry
juice, agave nectar and a slash of lime

BERRY MARGARITA (15)

asombroso reposado, chambord, lime & agave
nectar

HEY, JAY!!! (16)

our house margarita served with a shot of mezcal
to slowly float over your drink at your leisure

MARTHA'S MARG (16)

espolon crystallino tequila, cointreau,
agave nectar and lime

ROBERTO'S PALOMA (12)

hornitos reposado, grapefruit soda and a splash
of lime

THE THREE AMIGOS

paul, ramon & carlos, have made their
casamigos based margaritas a must
ramón's silver coin (17)
paul's cadillac repo & grand marnier (18)
smoken carlos mezcal, cointreau,
fresh jalapeno w/ a tajin rim (19)

BRANDI'S OAXACAN OLD FASHION (16)

bossal damiana mezcal with angostura,
chocolate & orange bitters

REPOSADO RISE (16)

flecha azul repo, cointreau, lime and orange, a
splash of sparkling lemonade served up with
chambord

WINE (10 OR 39) | BEER (5)

RED WINE pinot noir, the seeker | cabernet sauvignon, zolo

WHITE WINE pinot grigio, pighn | chardonnay, hacienda de arinzano
sauvignon blanc, prodigo, fruili | rose, miraval

SPARKLING prosecco, lamarca | gruet, brut

BEER amstel light, moose drool, marble desert fog, marble cerveza,
modelo especial and negra, heineken na



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VEGETARIAN TORTILLA SOUP (8)

pureed chimayo red, onion, garlic, tomatoes, vegetable stock, and tortillas, garnished with crispy tortilla strips and asadero

CROQUETAS CHORIZO Y QUESO (14)

fried dumplings filled with spicy sausage, queso cotija with spicy house made ranch

QUESO FUNDIDO (13)

melted asadero in hot skillet with rajas, spicy chorizo and soft corn tortillas

A SALAD (13)

mixed greens with sweet peppers, carrots, tomatoes and cucumber with your choice of dressing

QUESADILLA (10)

green-chile & asadero on grilled flour tortilla

PAPAS (12)

skillet fried peruvian roasted potatoes with rajas and sundried tomato ragu with fresh cilantro

PETITE FLAT IRON STEAK (19)

four ounce flat iron steak marinated with five chiles, cilantro and lime juice, then pan seared with peruvian potatoes squash with a cascabel demi.

TACOS (14)

two tacos with choice of shrimp or carne asada on a soft corn tortilla with tomatillo salsa, served with rice and beans

COMFORT BOWL (12)

a bowl filled with our spanish rice, squash and beans topped with green or red and melted asadero. add any of our proteins

NACHOS (12)

homemade corn tortilla chips, pinto beans, cheese and green chile, served with guacamole, sour cream, roasted jalapeno and pico de gallo

ENCHILADAS (14)

two rolled cheese enchiladas topped with asadero & smothered with red or green chile with rice & beans on the side

CHIPOTLE SHRIMP (20)

pan seared chipotle shrimp served served with peruvian potatoes & squash

CHICKEN ADOVADA (20)

chef roberto's five chile marinated chicken breast served with peruvian potatoes & squash

BURGER (15)

choice of beef patty, adovada chicken breast or beyond meat patty on a ciabatta roll with cheese, choice of kettle chips, french fries or salad, garnished with lettuce tomato onion and a barrio brinery pickle

ENHANCEMENTS

only with purchase of another dish

carne asada (5) house roasted chicken (5)
adovada chicken breast (6)
chipotle shrimp (8) sliced steak (9)
chorizo (4) ½ sliced avocado (5)
guacamole (4)

DESSERTS (8)

crème brule - ibarra chocolate pot du crème - carrot cake. - bread pudding - ice cream