



RED SAGE LIBATIONS

Azul Peligroso Margarita | 15

Exotico Reposado Tequila, jalapeño-infused, huckleberry puree, Chambord, lime juice, salt and sugar rim

Cosmic Cosmopolitan | 12

Grey Goose “Le Citron” Vodka, Cointreau, lime juice, cranberry juice, orange brule wheel

Classic Old Fashioned | 14

Woodford Reserve Bourbon muddled fresh orange, maraschino cherry, Angostura, served on the rocks

El Burro | 12

Grey Goose Vodka, lime juice, Cock & Bull Ginger Beer, fresh lime and mint, in a copper mug

Majestic Buffalo Margarita | 14

Buffalo Thunder Patron Reposado Tequila, Patron Citronage, lime juice, orange and lime wheels, red chile salted rim

Red Dawn Bacon Bloody Mary | 14

Tito’s Handmade Vodka, housemade red chile Bloody Mary mix, slice of bacon, celery, Spanish Olive, pepperoncini, red chile salted rim

Red Sage Sangria | 12

Merlot wine, blackberry, cherry, apricot flavored brandy, blood orange liqueur, fruit juices, lime and orange wheels

The Hendricks Experience | 14

Hendricks Gin, St. Germain Elderflower Liqueur, fresh cucumbers, cucumber wheel, served up

Make It Hot Toddy | 12

Maker’s Mark Bourbon, hot water, honey, lemon juice

Gum Drop Martini | 12

Choice of flavored vodka, matching liqueur, lime juice, with gum drops, served up

Beam Me Up Toddy | 8

Choice of Jim Beam Bourbon flavors, hot water, honey, lemon juice

Honey | Fire | Maple | Apple | Spiced | Hard Cider | Black Cherry



HAPPY HOUR

DAILY | 3 PM – 6 PM

WELL | 6

BOTTLED BEER | 5

DRAFT BEER 14^{oz} | 5 20^{oz} | 7

Ask your server for today's selection
of locally brewed draft beer.

HOUSE WINE

Sparkling Wine | 6

Domaine Ste Michelle Brut
Columbia Valley, WA

Red Wine | 6

Blue Teal Merlot
Deming, NM

Gruet Pinot Noir
Albuquerque, NM

Calloway Cabernet Sauvignon
Cellar Selection, CA

Josh Cellars Cabernet Sauvignon
Craftsman's Collection, CA

Proverb Cabernet Sauvignon
CA

White Wine | 6

Wente, Chardonnay
Central Coast, CA

Wente, "Riverbank" Riesling
Central Coast, CA

Canyon Road, Sauvignon Blanc
CA

Josh Cellars "Craftsman's Collection"
Chardonnay, CA

Barone "Fini", Pinot Grigio
Italy

14 Hands "Hot to Trot" White Blend
WA

Rose | 6

Beringer White Zinfandel
Sonoma, CA



KITCHEN WORKS

Tortilla Trio | 6

Red chile-lime salted corn tortilla chips, roasted tomato salsa, tomatillo salsa, guacamole

Shrimp Cocktail | 12

Poached shrimp, spicy tomato cocktail sauce, lemon, tri-color tortilla strips

Red Sage Street Tacos | 8

Pork carnitas or chipotle-marinated chicken, radish, lettuce frisee, pickled jalapeño, housemade corn tortillas, cotija cheese, roasted tomato salsa

Frenched Buffalo Chicken Wings | 12

Frenched chicken wings, spicy buffalo sauce

Crispy Calamari | 12

Red chile dusted calamari, shishito peppers, chipotle remoulade

Ancient Farro Arancini | 7

Crispy ball of ancient farro grain, spicy tomato fra diavolo sauce, goat cheese crema, chiffonade of fresh basil

Bourbon-Glazed Pork Belly Bites | 12

Crispy braised pork belly, lettuce frisee, toasted walnuts, goat cheese



MORE LIKE A MEAL

Margherita Flat Bread | 11

Fresh buffalo mozzarella, basil, housemade marinara, garlic olive oil, parmesan

Diver Scallops with Poblano Pesto | 16

Pan-seared diver scallops, crispy pancetta, poblano pesto

Southwest Salad | 14

Cilantro-lime marinated flank steak or chipotle grilled chicken, field greens, heirloom tomato, red onion, bleu cheese, bacon, corn relish

Southwest Sliders | 12

Grilled grass-fed beef and chorizo slider, lettuce frisée, grilled tomato, pickled jalapeños, brioche bun, bacon jam, housemade truffle potato chips

Red Sage Charcuterie | 16

Jalapeño cheddar bison sausage, jalapeño bacon, prosciutto, goat cheese, French Brie, pickled jalapeños, spiced olives, dried figs, housemade crostini, raspberry chutney

Signature Tasting Flight | 16

Grilled tenderloin of beef, potatoes pave, ancho chile sauce

Braised short rib of beef, cherry glaze, chipotle mashed sweet potato

Grilled bison ribeye, garlic infused smashed yukon potato, red chile horseradish crème, roasted cauliflower