



COCKTAIL LIST

THE OFFICE OLD FASHIONED

Woodford Reserve Bourbon, Angostura Bitters, Bordoux Cherry, Blood Orange Wheel

TENNESSEE SWEET TEA

Jack Daniel's Honey Whiskey, Simple Syrup, Sweet and Sour, Coca Cola, Fresh Press Lemon

LEMON DROP MARTINI

Ketel One Vodka, Fresh Press Lemon, Simple Syrup, Sugar Rim

ESPRESSO MARTINI

Ketel One Vodka, Baileys Irish Cream, Simple Syrup, Espresso, Cream

IRISH COFFEE

Bushmills, Baileys, Coffee, Simple Syrup, Cream

\$14

ULTIMATE LONG ISLAND

Maestro Dobel Tequila, Ketel One Vodka, Tanqueray Gin, Bacardi Silver Rum, Cointreau, Sweet and Sour, Coca Cola

\$15

\$12

RASPBERRY MULE

Tito's Handmade Vodka, Chambord, Fresh Press Lime, Raspberry Purée, Fever Tree Ginger Beer, Raspberries, Mint Spring,

\$12

\$15

ORANGE CREAMSICLE

Absolut Vanilia Vodka, Triple Sec, Simple Syrup, Orange Juice, Cream, Sugar Rim

\$13

\$15

OCEAN WATER

RumHaven, Blue Curaçao, Coconut Energy Drink

\$12

\$13

THE OFFICE BLOODY MARY

Grey Goose Vodka, House Bloody Mary Mix, Fresh Press Lime, Tajin Rim, Olive and Lime Garnish

\$14

MOJITOS

THE OFFICE MOJITO

Bacardi Silver Rum, House Made Mojito Mix, Fresh Press Lime Juice, Fresh Mint

\$12

WATERMELON MOJITO

Bacardi Silver Rum, Watermelon Purée, House Made Mojito Mix, Fresh Press Lime Juice, Fresh Mint

\$12

MARGARITAS

THE OFFICE MARGARITA

Camarena Blanco Tequila, Triple Sec, Fresh Press Lime, Organic Margarita Mix, Salt or Sugar Rim

\$13

JALAPEÑO MARGARITA

Maestro Dobel Tequila, Triple Sec, Fresh Jalapeños, Fresh Press Lime, Organic Margarita Mix, Salt Rim

\$15

PALETA MARGARITA

Corralejo Silver Tequila, Watermelon Schnapps, Watermelon Purée, Fresh Press Lime, Organic Margarita Mix, Chamoy and Tajin Rim

\$14

LEGENDARY MARGARITA

Herradura Legend Tequila, Cointreau, Grand Marnier, Fresh Press Lime, Organic Margarita Mix, Salt Rim

\$25

SHOTS

PALETA SHOT \$10

New Amsterdam Vodka, Watermelon Schnapps, Fresh Press Lime, Chamoy and Tajin Rim

PEPINO SHOT \$11

EFFEN Cucumber Vodka, Fresh Press Lime, Tajin Rim

ORANGE TEA SHOT \$12

Jameson Orange Whiskey, Peach Schnapps, Sweet and Sour, Sprite

BEERS ON DRAFT

Bosque Elephants On Parade ☺ +

Ex Novo Mass Ascension IPA ☺ +

La Cumbre Elevated IPA ☺ +

Marble Cerveza ☺ +

Marble Desert Fog ☺ +

Marble Double White ☺ +

Rio Bravo Pinon Coffee Porter ☺ +

Santa Fe 7K IPA ☺ +

Santa Fe New Mexico Standard ☺ +

Santa Fe Social Hour ☺ +

Blue Moon

Bud Light

Coors Light

Corona Premier

Dos XX Amber

Dos XX Lager

Four Peaks Kilt Lifter

Guinness

Left Hand Nitro Milk Stout

Michelob Ultra

Miller Lite

Modelo Especial

Negra Modelo

Pacifico

Sam Adams Boston Lager

Schofferhofer Grapefruit

Shiner Bock

Shiner Shandy

Sierra Nevada Hazy Little Thing

Twisted Tea

CIDERS

Angry Orchard

Sandia Watermelon ☺

PLEASE RESPECT
OUR 5 DRINK LIMIT

NON ALCOHOLIC

Athletic Brewing

IPA, Cerveza, Hazy IPA, Light Beer

Corona NA

Heineken 0.0

WINE LIST

RED

	Gls	Btl
Cabernet - Murphy Goode, Sonoma, California	\$11	\$40
Cabernet - Freakshow, Lodi, California	\$14	\$50
Malbec - Alamos, Argentina	\$10	\$36
Merlot - Estancia, Central Coast, California	\$11	\$40
Pinot Noir - Meiomi, Santa Barbara, California	\$14	\$50

WHITE

Chardonnay - Kendall Jackson, California	\$11	\$40
Moscato - Movendo, Italy	\$10	\$38
Pinot Grigio - Ecco Domani, Italy	\$11	\$40
Reisling - J Lohr, Oregon	\$10	\$35
Rosé - Angeline, California	\$10	\$36
Sauvignon Blanc - Kim Crawford, New Zealand	\$11	\$40
White Zinfandel - Canyon Road, California	\$8	\$27

BUBBLES

Prosecco - La Marca, Italy 187ml	\$9
Brut - J. Roget, California 187ml	\$5.50

BY THE BOTTLE ONLY

Brut - Gruet, New Mexico	\$60
Brut- Banfi, Italy	\$70
Brut Rosé - J Vineyards, California	\$55
Cabernet - Caymus, Napa Valley, California	\$135
Italian Sparking Red - Banfi Rosa Rosa Regale	\$60
Red Blend - Papillon by Orin Swift, Napa Valley, California	\$120
Champagne - Dom Pérignon, France	\$350

SANGRIAS

RED SANGRIA	\$14
Freakshow Cabernet, Triple Sec, Pineapple Juice, Cranberry Juice, Peach Purée	

WHITE SANGRIA	\$14
Ecco Domaini Pinot Grigio, Triple Sec, Pineapple Juice, Peach Purée	

HARD SELTZERS, TEAS, AND LEMONADES

HIGH NOON
Watermelon, Black Cherry, Pineapple, Peach, Grapefruit

HIGH NOON ICED TEA
Original, Lemon, Peach, Raspberry

VMC (TEQUILA BASED SELTZER)
Jamaica Hibiscus, Margarita, Paloma

WHITECLAW
Lime, Mango, Black Cherry, Grapefruit, Watermelon

SURFSIDE ICED TEA
Half and Half, Lemonade, Peach Tea, Iced Tea, Green Tea

PLEASE RESPECT OUR 5 DRINK LIMIT

SPIRITS

TEQUILA

Camarena Blanco	Herradura Legend
Camarena Reposado	Herradura Reposado
Casamigos Añejo	Herradura Silver
Casamigos Blanco	Hornitos Silver
Casamigos Reposado	Jose Cuervo Gold
Cincoro Blanco	Komos Reposado Rosa
Clase Azul Añejo	Komos Extra Añejo
Clase Azul Gold	Maestro Dobel
Clase Azul Reposado	Maestro Pavito
Corralejo Añejo	Pantalones Blanco
Corralejo Blanco	Patrón Silver
Corralejo Reposado	Patrón Reposado
Don Julio 1942	Patrón Añejo
Don Julio Blanco	Patrón El Alto
El Tesoro Blanco	Patrón El Cielo
Gran Malo Spicy Tamarindo	

VODKA

Absolut	Ketel One
Absolut Citron	Ketel Cucumber Mint
Absolut Mandarin	Ketel Grapefruit Rosé
Absolut Raspberry	Ketel Peach Orange
Absolut Vanilla	New Amsterdam
EFFEN Cucumber	Pink Whitney
Grey Goose	Stoli
Nikle Vodka	Tito's Handmade

COGNAC

Dom B&B E&J VS Hennessy

WHISKEY & BOURBON

Basil Hayden	Jack Daniel's
Basil Hayden 10 Year	Jack Daniel's 12 Year
Blanton's	Jack Daniel's Apple
Buffalo Trace	Jack Daniel's Fire
Bulliet	Jack Daniel's Honey
Bulliet Rye	Jack Daniel's Rye
Bushmills	Seagram's 7
Crown Royal	Seagram's V.O.
Crown Apple	Skrewball
Crown Peach	Southern Comfort
Canadian Club	Templeton Rye
Eagle Rare	Traveller
E.H. Taylor Small Batch	W. L. Weller
E.H. Taylor Single Barrel	Whistle Pig 10 Year
Fireball Cinnamon Whiskey	Whistle Pig Piggyback
Four Roses	Willett Pot Still Reserve
Gentleman Jack	Woodford Reserve

RUM

Bacardi Gold	Malibu Mango
Bacardi Silver	Malibu Pineapple
Captain Morgan	RumChata
Malibu	RumHaven

IRISH WHISKEY

Green Spot	Proper 12
Jameson	Redbreast 15 Year
Jameson Black	Redbreast 27 Year
Jameson Cold Brew	Shanky's Whip
Jameson Orange	Tullamore D.E.W.
Jameson Triple	

SCOTCH

Buchanan's	Johnnie Walker Black
Dewar's	Johnnie Walker Blue
Glenfiddich	Johnnie Walker Red
Glenlivet	Macallan 12 Year

LIQUEUR'S

Aperol	Grand Marnier
Baileys	Jägermeister
Chambord	Kahlúa
Cointreau	Rumple Minze
Frangelico	Tuaca

Please drink responsibly.

Breakfast

SERVED FROM
7:00 AM to 1:00 PM

TWO PUTT EGGS ANY WAY

TWO EGGS COOKED YOUR WAY WITH BACON OR PORK SAUSAGE SERVED
WITH HASHBROWNS AND TOAST \$16

OPEN STANCE OMELETTE

PICK TWO TOPPINGS WITH YOUR CHOICE OF CHEESE
SERVED WITH HASHBROWNS AND TOAST \$16
HAM/BACON/SAUSAGE/CHORIZO
BELL PEPPERS/MUSHROOMS/GREEN ONIONS/TOMATOES

THREE PUTT CHILAQUILES CHICKEN GREEN

FRIED CORN TORTILLAS SMOTHERED IN TOMATILLO GREEN SAUCE
TOPPED WITH CHICKEN, CREMA, RED ONION, QUESO FRESCO
GARNISHED WITH LETTUCE AND TOMATO \$16

THE BUNKER BISCUITS AND GRAVY

TWO BUTTERMILK BISCUITS DRENCHED IN PORK SAUSAGE GRAVY
TOPPED WITH SHREDDED CHEESE \$12

HALF SWING HUEVOS RANCHEROS

TWO CORN TORTILLAS WITH YOUR CHOICE OF RED OR GREEN CHILE
TOPPED WITH TWO EGGS YOUR WAY AND SHREDDED CHEESE SERVED
WITH PINTO BEANS AND HASHBROWNS \$15

BACK 9 BREAKFAST BURRITO PLATE

BREAKFAST BURRITO FILLED WITH SCAMBLED EGGS, CHEESE,
HASHBROWNS AND CHOICE OF BACON/HAM/CHORIZO/PORK SAUSAGE,
SMOTHERED WITH RED OR GREEN CHILE
SERVED WITH PINTO BEANS AND HASHBROWNS \$15

THE WHIFF WALKING BURRITO

SCRAMBLED EGGS, HASHBROWNS, CHEESE, RED OR GREEN CHILE AND
CHOICE OF BACON/HAM/CHORIZO/PORK SAUSAGE \$10

FAT SHOT FRENCH TOAST

CLASSIC FRENCH TOAST
SERVED WITH CHOICE OF BACON OR PORK SAUSAGE \$15

ADD A 6 OZ SIRLOIN STEAK \$15 OR CHICHARRONES \$8 TO ANY PLATE

BREAD CHOICES: WHITE/WHEAT/SOURDOUGH/KAISER ROLL
CHEESE CHOICES: CHEDDAR/SWISS/AMERICAN/PEPPER
JACK/PROVOLONE/SHREDDED CHEESE

AVOCADO TOAST

WHEAT TOAST LAYERED WITH FRESH AVOCADO
CHERRY TOMATOES AND FETA CHEESE \$9

POWER BOWL

FRUIT, GRANOLA, AVOCADO, DRIED CRANBERRY, CARROTS
ON A BED OF FAT FREE YOGURT \$12

FRESH FRUIT BOWL

MIXED FRESH FRUIT
HALF \$6 FULL \$10

Appetizers

SERVED FROM
11:00 AM to 9:00 PM

HOLE IN ONE JALAPEÑO POPPERS

HANDCRAFTED JALAPEÑOS STUFFED WITH CREAM CHEESE AND CHORIZO WRAPPED IN BACON, COOKED 'TIL GOLDEN BROWN, SERVED WITH RANCH DRESSING \$17

OYSTERS

HALF DOZEN \$17 DOZEN \$25

SHRIMP TEMPURA BASKET \$18

CHICHARRONES \$14

STREET TACOS

TWO CORN TORTILLA TACOS WITH CARNE ASADA, CHORIZO, CHEESE GARNISHED WITH AVOCADO CREMA AND PICO DE GALLO \$15

PITCH 'N RUN FRIED PICKLES

BEER BATTERED SLICED PICKLES WITH RANCH DIPPING SAUCE \$12

NEW MEXICO SHRIMP COCKTAIL

SHRIMP MIXED WITH PICO DE GALLO, AVOCADO AND HOUSE COCKTAIL SAUCE \$15

BIRDIE PUTT CHICKEN WINGS

CHICKEN WINGS TOSSED IN YOUR CHOICE OF SAUCE SERVED WITH RANCH OR BLEU CHEESE DRESSING
BUFFALO/HABANERO PINEAPPLE/SWEET GINGER SOY/BBQ SAUCE
½ DOZEN \$12 DOZEN \$22

THE OFFICE SIGNATURE NACHO GRANDE

CRISPY TORTILLA CHIPS OR FRIES LAYERED WITH QUESO BLANCO, SHREDDED CHEESE AND PINTO BEANS, GARNISHED WITH JALAPEÑOS, LETTUCE, TOMATOES, SOUR CREAM, AND GUACAMOLE \$12

ADD YOUR CHOICE OF SMOKED BRISKET,
GRILLED CHICKEN, OR SEASONED GROUND BEEF \$7

STEAK POTATO

JUMBO BAKED POTATO FILLED WITH SIRLOIN STEAK, BUTTER, SOUR CREAM AND CHIVES \$15

THE BOGEY QUESADILLA

FLOUR TORTILLA FILLED WITH SHREDDED CHEESE, GREEN CHILE AND YOUR CHOICE OF SMOKED BRISKET, GRILLED CHICKEN OR SEASONED GROUND BEEF \$17

MULLIGAN FRIED MOZZARELLA

HANDMADE MOZZARELLA STICKS FRIED 'TIL CRISPY BROWN SERVED WITH HOUSEMADE MARINARA SAUCE \$15

PAR 3

CHIPS SERVED WITH SIDES OF GUACAMOLE, QUESO BLANCO AND HOUSEMADE ROASTED SALSA \$14

CHIPS and SALSA

TORTILLA CHIPS SERVED WITH HOUSEMADE ROASTED SALSA \$10

CHIPS and GUACAMOLE

TORTILLA CHIPS SERVED WITH HOUSEMADE GUACAMOLE \$15

CHIPS and QUESO

TORTILLA CHIPS SERVED WITH QUESO BLANCO \$15

Soups and Salads

SERVED FROM
11:00 AM to 9:00 PM

HOUSEMADE POSOLE

CUP \$6 BOWL \$10

HOUSEMADE GREEN CHILE STEW

CUP \$6 BOWL \$10

POKE BOWL

AHI TUNA, PINEAPPLE, RED CABBAGE, CUCUMBERS, CARROTS
IN A BED OF RICE WITH SESAME OIL AND SRIRACHA \$16

CHICKEN CAESAR SALAD

MARINATED GRILLED CHICKEN BREAST OVER ROMAINE LETTUCE
TOSSED WITH CAESAR DRESSING, PARMESAN CHEESE
AND SEASONED CROUTONS \$15

BERRY SALAD

FRESH SPRING MIX GREENS WITH BERRIES,
ALMONDS AND RASBERRY VINAIGRETTE DRESSING \$14

LEMON VINAIGRETTE CHICKEN SALAD

FRESH SPRING MIX GREENS WITH LEMON BUTTER CHICKEN
AND LEMON VINAIGRETTE DRESSING \$16

TOMATO CUCUMBER AVOCADO SALAD

GRAPE TOMATOES, CUCUMBER AND AVOCADO WITH FETA CHEESE
TOSSED WITH OLIVE OIL AND LIME JUICE OVER ROMAINE LETTUCE \$14

PESTO CHICKEN SALAD

FRESH MIXED GREENS TOSSED WITH DRIED CRANBERRIES,
FETA CHEESE, PINONS AND PESTO DRESSING \$15

HOUSE SALAD

FRESH MIXED GREENS WITH TOMATO AND CUCUMBER, DRESSING
HALF SALAD \$5 FULL SALAD \$8

ADD: GRILLED STEAK \$15 GRILLED CHICKEN \$6 TURKEY OR HAM \$3
DRESSING CHOICES: RANCH, BLEU CHEESE, BALSAMIC,
HONEY MUSTARD OR CAESAR

Just For Kids

ALL KIDS PLATES SERVED WITH FRENCH FRIES
OR VEGETABLE OF THE DAY

TWO CHICKEN TENDERS \$10

GRILLED CHEESE SANDWICH \$8

JR KIDS BURGER \$12

KIDS QUESADILLA \$8

KIDS MAC 'N CHEESE \$8

Sweets

CHOCOLATE CAKE WITH CHOCOLATE MOUSSE \$10

ICE CREAM SCOOP, VANILLA \$3

FRIED ICE CREAM, VANILLA ICE CREAM COVERED IN POUND CAKE
AND FUNNEL CAKE BATTER \$10

DONUTS AND ICE CREAM, MINI DONUTS SERVED WITH ICE CREAM \$10

Sandwiches & Burgers

SERVED FROM 11:00 AM to 9:00 PM

**ALL SANDWICHES AND BURGERS ARE SERVED WITH
CHOICE OF FRIES OR BEANS AND GARNISHED WITH
LETTUCE, TOMATO, PICKLE AND ONION**

BUFFALO WRAP

CRISPY CHICKEN TOSSED IN BUFFALO SAUCE
WITH LETTUCE AND TOMATO
WRAPPED IN A FLOUR TORTILLA **\$16**

CARNE ASADA BURRITO

DICED CARNE ASADA IN CHIPOTLE SAUCE WITH GUACAMOLE
AND ASADERO CHEESE WRAPPED IN A FLOUR TORTILLA **\$16**

DIVOT DOG

NATHAN'S HOT DOG WITH BACON, QUESO, AND PICO DE GALLO **\$14**

DRIVER B.L.T.

BACON, LETTUCE AND TOMATO WITH A CHIPOTLE AIOLI SPREAD **\$14**
ADD AN EGG **\$1**

CADDIE CHICKEN SANDWICH

A GRILLED MARINATED CHICKEN BREAST TOPPED WITH SWISS CHEESE
AND BACON, SERVED WITH A THOUSAND ISLAND SPREAD **\$17**

TEE BOX TURKEY SANDWICH

SLICED TURKEY, BACON, GREEN CHILE, AND
PEPPER JACK CHEESE WITH A CHIPOTLE AIOLI SPREAD **\$17**

SLICED IT SOUTHWEST PHILLY CHEESESTEAK

THINNLY SLICED BEEF WITH PEPPERS, ONIONS AND GREEN CHILE IN A
HOAGIE ROLL, TOPPED WITH PEPPER JACK CHEESE AND QUESO **\$17**

TAKE-A-WAY TORTILLA BURGER

10 OZ ANGUS PATTY SERVED IN A FLOUR TORTILLA, FILLED WITH
SHREDDED CHEESE, GUACAMOLE, SOUR CREAM AND SERVED
WITH A SIDE/OR SMOTHERED RED OR GREEN CHILE SAUCE **\$19**

BACKSPIN BURGER

10 OZ ANGUS BURGER COOKED TO YOUR LIKING AND
CHOICE OF CHEESE, SERVED ON A KAISER ROLL **\$17**

ADD YOUR CHOICE OF TOPPINGS TO ANY SANDWICH/BURGER FOR \$1

GREEN CHILE/GUACAMOLE/BACON/MUSHROOMS/
JALAPEÑOS/EGG/ONION RINGS/BLEU CHEESE

CHOICE OF BREAD: WHITE/WHEAT/SOURDOUGH/KAISER ROLL

CHOICE OF CHEESE: CHEDDAR/SWISS/AMERICAN/PEPPER JACK

Add Ons

ONION RINGS/SWEET POTATO FRIES/
MAC 'N CHEESE/VEGETABLE OF THE DAY **\$3.50**

SUBSTITUTES **\$1**

THE OFFICE
BAR & GRILL

Entrées

SERVED FROM
11:00 AM to 9:00 PM

EAGLE PUTT ENCHILADAS RED OR GREEN

YOUR CHOICE OF SMOKED BRISKET, GRILLED CHICKEN
OR SEASONED GROUND BEEF, SERVED WITH A SIDE OF
PINTO BEANS AND SPANISH RICE

GARNISHED WITH LETTUCE, TOMATOES,
AND ONIONS **\$17**

ADD AN EGG **\$1** ADD A SIRLOIN STEAK **\$15**

TEXAS WEDGE TACOS

THREE CORN TORTILLA TACOS FILLED WITH YOUR
CHOICE OF SMOKED BRISKET, GRILLED CHICKEN OR
GROUND BEEF, SERVED WITH PINTO BEANS AND SPANISH RICE,
GARNISHED WITH LETTUCE, TOMATOES, ONIONS,
GUACAMOLE AND SOUR CREAM **\$17**

QUESABIRRIA

THREE CORN TORTILLAS WITH SHREDDED ASADERO CHEESE
AND BIRRIA MEAT SERVED IN A BASKET
WITH CONSOME JUICE **\$17**

TUNA POKE

AHI TUNA AND AVOCADO BUILT INTO A TOWER
WITH CILANTRO OIL AND SIRACHA SAUCE SERVED WITH WONTONS **\$17**

THE FADE SHRIMP AND GREEN CHILE ALFREDO

SLICED SHRIMP AND OUR SIGNATURE GREEN CHILE ALFREDO SAUCE
SERVED OVER FETTUCCINE PASTA **\$17**

RIB EYE CHICHARRON MOLCAJETE

CHICHARRONES WITH CUT RIB EYE SERVED WITH
GRILL QUESO PANELA IN A MOLCAJETE
WITH A BED OF GUACAMOLE
CHOICE OF CORN OR FLOUR TORILLAS **\$39**

BUMP 'N RUN CHICKEN FRIED STEAK

FRIED 'TIL GOLDEN BROWN, TOPPED WITH COUNTRY GRAVY
SERVED WITH GARLIC MASHED POTATOES
AND VEGETABLE OF THE DAY **\$19**

THE SCRAMBLE RIBEYE STEAK AND FRIES

A 10 OZ HAND CUT RIBEYE STEAK GRILLED TO ORDER
AND TOPPED WITH A HERBED COMPOUND BUTTER
SERVED WITH A SIDE OF PARMESAN FRIES
AND VEGETABLE OF THE DAY **\$36**

FAIRWAY FISH 'N CHIPS

BEER BATTERED COD SERVED WITH FRENCH FRIES
AND HOUSEMADE TARTAR SAUCE **\$17**

CUT SHOT CHICKEN TENDERS

4 FRIED CHICKEN TENDERS SERVED WITH
HOUSEMADE MAC 'N CHEESE AND CHOICE OF
FRIES OR VEGETABLE OF THE DAY **\$19**



****GRATUITY WILL BE CHARGED FOR PARTIES OF 6 OR MORE**