

311

welcome to
doc martin's restaurant

a sampling of drinks from our full bar and
award-winning wine list

wines by the glass
sparkling

Gruet Brut n.v. Albuquerque, New Mexico	\$5
Paul Laurent Brut Reserve n/v Epernay, France	\$8

white

Gruet Chardonnay 2002 Albuquerque, New Mexico	\$5
Villa Girardi Pinot Grigio 'I Mulini' 2002 Valdadige, Italy	\$6
Linden Estate Sauvignon Blanc 2002 Hawke's Bay, New Zealand	\$7
Cooper Mountain Chardonnay 2000 Willamette Valley, Oregon	\$8

red

Sandia Shadows Cabernet Sauvignon 1999 Albuquerque, New Mexico	\$5
Castle Rock Merlot 2000 Columbia Valley, Washington	\$6
Raymond 'Amberhill' Cabernet Sauvignon 1999 St. Helena, California	\$8

martinis

3 oz., served in the shaker

Raja - Bombay Sapphire gin, dry vermouth	\$11
Nocturne - Chopin vodka, dry vermouth	\$11
Gilded lemon - Grey Goose vodka, Lemoncello, hand squeezed lemon juice, sugar	\$11
Cosmopolitan supreme - Belvedere vodka, Cointreau, cranberry and lime juice	\$11
Transcendent manhattan - Knob Creek single batch bourbon, sweet vermouth	\$11

margaritas

Classic - Cuervo gold, Cointreau, fresh lime juice, sweet and sour	\$7. ²⁵
Horny toad - Sauza Hornitos, Citronge, fresh lime juice, sweet and sour	\$7. ²⁵

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margaritas

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Horny toad - Sauza Hornitos, Citrónge, fresh lime juice, sweet and sour	\$7. ⁷⁵
Don - Don Julio Añejo, Citrónge, fresh limejuice, sweet and sour	\$9. ⁵⁰
Cowboy buddha - Herradura silver, Cointreau, hand-squeezed limejuice	\$9. ⁵⁰

Inquire with your server for a
complete selection of our wines, beers and cocktails.

For the comfort of our guests, we kindly request that cell phones be turned off.

appetizers

herb-grilled quail

apple empanada and riesling-rosemary demi-glace

\$8

wild mushroom tart

savory whipped cream

\$8

achiote-rubbed diver scallops

mixed organic greens and sweet corn vinaigrette

\$8

lobster bread pudding

fresh herbs and sherry cream

\$9

doc's homemade chile relleno

vegetarian green chile, salsa fresca,
pumpkin seeds and goat cheese cream

\$6

calamari chimayó

red chile dusted with green chile aioli

\$8

mixed organic greens

roasted red bell pepper, pumpkin seeds
and honey dijon or stilton blue cheese dressing

\$5

new mexican caesar salad

shaved goat cheese, roasted corn salsa and tomatoes

\$7

bowl of soup du jour

please ask your server for this evening's selection

\$6



