

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

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 limejuice	\$11
Transcendent manhattan - Knob Creek single batch bourbon, sweet vermouth	\$11

margaritas

Classic - Cuervo gold, Cointreau, fresh limejuice, sweet and sour	\$7. ⁷⁵
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



entrées

sautéed duck breast

warm lentil salad and apricot chutney

\$19

salmon salad nicoise

white balsamic vinaigrette

\$23

grilled veal chop

lobster mashed potatoes, smoked tomato cream
and medley of micro herbs

\$31

porcini mushroom risotto

sweet peas, roasted shallot purée and fresno tapenade

\$17

half roasted free-range chicken

red pepper risotto and lemon thyme jus

\$18

new york strip steak

potato portabella croquette,
sweet pepper slaw and pinto bean jus

\$25

grilled ahi tuna

shrimp, mussels, fried soba noodles
and red curry coconut broth

\$19

roasted poblano pepper

duck confit, goat cheese and potato stuffing,
corn fritters and tomato sage broth

\$17

grilled tenderloin of beef

caramelized onion mashed potatoes,
oyster mushroom sauté and cabernet demi-glace

\$28

Executive Chef - Patrick Hartnett



desserts

strawberry rhubarb tart
vanilla ice cream and toasted hazelnuts
\$7

chocolate mousse cake
toasted almonds and chantilly
\$6.⁵⁰

pineapple granita
sable cookies
\$6

vanilla panna cotta
huckleberry sauce
\$6.⁵⁰

hazelnut éclairs
belgian chocolate sauce
\$7

fresh mint ice cream
chocolate macadamia cookies
\$6

raspberry soufflé
crème anglaise
(order in advance of dinner service)
\$7

Pastry Chef - Daria Cuthbertson

dessert wines by the glass

Lustau Rare Cream Solera "Superior" Jerez, Spain	\$6
Muscat de Beaumes de Venise n/v Caves de Vignerons, France	\$6
Vin de Glaciere, Muscat Cannelli 1999 Bonny Doon Vineyards, Santa Cruz, Calif.	\$8
Grahams 20 year Tawny Port Oporto, Portugal	\$8
Warre's Warrior Port n/v	\$4. ⁵⁰

