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
Paul Laurent Brut Reserve n/v
Epernay, France

white
Gruet Chardonnay 2002
Albuquerque, New Mexico
Villa Girardi Pinot Grigio 'T Mulin' 2002
Valdadige, Italy
Linden Estate Sauvignon Blanc 2002
Hawke's Bay, New Zealand
Cooper Mountain Chardonnay 2000
Willamette Valley, Oregon

red
Sandia Shadows Cabernet Sauvignon 1999
Albuquerque, New Mexico
Castle Rock Merlot 2000
Columbia Valley, Washington
Raymond 'Amberhill' Cabernet Sauvignon 1999
St. Helena, California

martinis
3 oz., served in the shaker
Raja - Bombay Sapphire gin, dry vermouth
Nocturne - Chopin vodka, dry vermouth
Gilded lemon - Grey Goose vodka, Lemoncello,
hand squeezed lemon juice, sugar
Cosmopolitan supreme - Belvedere vodka,
Cointreau, cranberry and lime juice
Transcendent manhattan - Knob Creek
single batch bourbon, sweet vermouth

margaritas
Classic - Cuervo gold, Cointreau, fresh lime juice,
sweet and sour
Horny toad - Sauza Hornitos, Cîtrôge,
fresh lime juice, sweet and sour

$5
$8
$5
$6
$7
$8
$5
$6
$8
$11
$11
$11
$11
$7.50
$7.50
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 limejuice, sweet and sour $7.50
Horny toad - Sauza Hornitos, Citrónge, fresh lime juice, sweet and sour $7.50
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
entrees

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