

SECRETO

FOOD • WINE • SPIRITS

Aperitivos

Appetizers made with tradition and style.

Chile Relleno Del Cielo 9.75

This “heavenly” green chile is filled with mushrooms and served with a delicate sauce based on pinto beans and garlic. The absence of frying and breading allows its flavors to sparkle. This dish, Chef Estevan’s signature appetizer, gives this New Mexico favorite a healthy twist.

Three Cheese Crostini and Tomato Basil Bruschetta 10.25

Echoing the passage of the Franciscans to New Mexico from Italy and Spain, the cheeses include a young Asiago from Italy, a Cabrales from Spain, and fresh goat cheese from New Mexico, served with a drizzle of Spanish olive oil. Our bruschetta is served with market tomatoes and basil.

Carne Adovado Ravioli 11

Three plump ravioli, filled with the pork marinated in mild New Mexican red chile and served with a garlic-infused bean cream sauce, a twist on a classic New Mexican dish.

Andrea’s Pastel de Guacamole 10

“Guacamole with roasted corn kernels and diced tomato was something my mother used to prepare in her kitchen faithfully for her family.” Here Chef Estevan layers the roasted corn and avocado then scatters the tomatoes around it. Served with house made blue corn chips.

Grandma Cuca’s Tiny Sopapillas 8.75

“When I was a young man I spent many weekends in Dixon, New Mexico, north of Santa Fe, where I remember grandmother Cuca making her tiny sopapillas.” These airy “pillows” are filled with chicos and pinto beans and served with New Mexican red chile sauce.

Two Tamalitos 9.75

“Tamalitos are more intimate and homey than full sized tamales. When I used to watch my grandma make tamalitos she would let me try my hand at filling the corn husks.” This plate includes one pork tamale served with red chile sauce and one vegetarian tamale served with a roasted green chile sauce. This dish allows our guest to experience hundreds of years of tradition and culture in every bite.

Pequeños (Small Burgers) 14

Pequeños are our version of the traditional burger. Our three mini burgers allow you to explore New Mexico’s organic meats. The beef is served with New Mexico red chile, the buffalo is served with local Green Chile, and the Lamb is topped with a delectable Roquefort cheese. This dish is complimented with a fresh market salad tossed with a light house dressing.

Ensaladas (Salads)

Ensalada Repollo de las Nubes (Red Cabbage Salad) 10

“I used to make this warm red cabbage salad when I was a Franciscan monk and it has remained one of my favorites.” The thinly sliced cabbage is sautéed with smoked bacon and Roquefort cheese, and then finished with Spanish olive oil and vinegar, making a lively and pungent salad.

Ensalada Mixta 9

“I love a salad of mixed vegetables with all their textures and colors, especially when vegetables from the farmers market are available.” This salad includes seasonal greens, cucumbers, tomatoes, and sweet red onions, seasonal discoveries from the market, fresh goat cheese and tossed with a light house dressing.

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Wines

Grapevine planting in New Mexico was initially hindered by Spanish law which in 1595 forbid the exportation of Spanish grapevines to protect the Spanish agriculture industry. At the time, Spanish wine exports provided one fourth of Spain's foreign trade revenue. Franciscan monks chose to ignore this economic law and smuggled vines out of Spain into New Mexico around 1629 risking their lives to do so. Fray Garcia de Zuniga, a Franciscan, and Antonio de Arteaga, a Capuchin monk, secretly planted the first vines at a Piro pueblo just south of modern day Socorro. The cuttings brought by the missionaries were a vitis vinifera grape variety known as the Mission grape. This variety is still grown in New Mexico today. Inspired by the secrecy of the vine plantings the Hotel St. Francis's bar is named Secreto, spanish for "secret". We hope you enjoy your journey thru hundreds of years of culture, history and wine making with us.

	<i>glass</i>	<i>bottle</i>
<i>Wines of New Mexico</i>		
Vivac Winery Diavlo, '05		70
Vivac Winery Sangiovese, '06		57
Casa Rondena Meritage, '06		60
Casa Rondena Serenade, '07	11	40
Casa Rondena Viognier, '08	13	51

Wine Flight Representing the Franciscan Monks Journey to New Mexico 18.5

Cavit Riesling • Montecillo Albarino • Escudo Rojo • Andeluna Malbec • Gruet Brut
Italy Spain Chile Argentina New Mexico

	<i>glass</i>	<i>bottle</i>
<i>Sparkling Wines</i>		
Freixnet Brut, Spain		38
Segura Viudas, Spain		37
Lunetta Prosecco, Italy		33
Gruet Brut, New Mexico	9	42

	<i>glass</i>	<i>bottle</i>
<i>Wines of Italy</i>		
A Mano Soave, '07		29
Antinoru Orvieta, '07		40
Villa Antinoti Toscana Bianco, '07		37
A Mano Pinot Grigio, '08	7.5	31
Ruffino Limina Pinot Grigio, '07		34
Cavit Riesling, '07	8	33
Arancio Chardonnay, '05		32
Mezzacorona Chardonnay, '07		34
Ruffino Chardonnay, '07	8	33
Recchia Valpolicella, '05		45
Cavit Pinot Noir, '07	7	32
Tormaresca Neprica, '05		34
Villa Pozzi Nero d Avola, '07		31
Villa Pozzi Merlot, '07	7	32
A Mono Primitivo, '07		30
Santa Christina Sangiovese, '07	9	38
Santa Christina Chianti, '06		46

	<i>glass</i>	<i>bottle</i>
<i>Wines of Chile</i>		
Root One Sauvignon Blanc, '07	9	37
Haras de Pirque Chardonnay, '06		32
Carmen Merlot, '07		33
Escudo Rojo, '07	10	40

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<i>Wines of Spain</i>	<i>glass</i>	<i>bottle</i>
Montecillo Rioja Blanco, '07		30
Montecillo Albarino, '08	8.5	34
Condesa Leganza Crianza, '04		32
Campo Viejo Reserva, '05		41
Montecillo Rioja Reserva, '03		56
Maximo Tempranillo, '05		33
El Coto Crianza, '05		44
Osborne Solaz (Tempranillo/Cabernet Sauvignon), '06		34
Osborne Solaz (Shiraz/Tempranillo), '06		33

<i>Wines of Argentina</i>	<i>glass</i>	<i>bottle</i>
Callia Torrontes, '08		34
Andeluna Torrontes, '07	10	40
Santa Julia Viognier, '07		30
Callia Pinot Grigio, '08		32
Andeluna Malbec, '07	9.5	39
High Note Malbec, '07		36
Callia Melbec, '08		32
Andeluna Merlot, '06		41
Callia Shiraz, '08	8.5	35
Santa Julia Cabernet Organica, '08		30

<i>Ports and Sherries</i>	<i>glass</i>
Domecq Amontillado Sherry	9.5
Don Quixote Dessert Wine	15
Sandemans 10 Year Tawny	12
Sandemans Founders	10

Seasonal & Market-Fresh Cocktails

Enjoy these fine cocktails featuring the best of New Mexico's harvest.

Spicy Secreto (2010 "Shake it Up" 1st place winner) **11**
Cabana Cachaca, St. Germain elderflower liqueur, fresh cucumber, jalapeno and lime juice, cane syrup, rimmed with red chile salt

The "Spicy Secreto" was created by the Secreto Lounge's Mixologist Daniel Gonzales, this cocktail won 1st place in the 4th annual "Shake it Up" competition in Las Vegas, Nevada, where he competed against 31 of the country's best mixologists, and brought a National Championship to New Mexico for the first time!

Purple Reign **9.75**
Absolut Berry Acai vodka, Pages Violet liqueur, lemoncello, fresh lime juice, blueberries, cane syrup

The Meadows Mist **11**
Bombay Sapphire gin, peach liqueur, fresh strawberries, lemon juice, and rosemary, locally sourced honey

Ginger's Paradise **10.50**
Captain Morgan's spiced rum, Domaine de Canton ginger liqueur, St. Germain elderflower liqueur, fresh pears, fresh lemon juice, locally sourced honey

Healthy Harvey **12**
Absolut Mango vodka, Galliano, fresh celery, thyme, lemon juice, and orange juice, jicama cane syrup

Agave Way **13**
Chamucos Reposado tequila, fresh New Mexico green chile, grapes, and lime juice, agave nectar

Pilgrims' Punch **11**
Plymouth gin, Plymouth Sloe gin, Amontillado sherry, fresh lemon juice, cane syrup, Angostura bitters

The Scarlet Sparkle **11**
Cruzan Coconut rum, Luxardo maraschino cherry liqueur, Gruet Brut sparkling wine, fresh lime juice, bitter soaked sugar cube

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Vintage Cocktails

The earliest definition of this type of drink comes from the May 13, 1806 edition of the Balance and Columbian Repository, a publication in Hudson, New York, where the paper provided an answer to the question, "What is a cocktail?". It reads: "cocktail is a stimulating liquor composed of spirits of any kind, sugar, water, and bitters-it is called a bittered sling and is supposed to be an excellent electioneering potion, inasmuch as it renders the heart stout and bold, at the same time that it fuddles the head. It is said, also to be of great use to a Democratic candidate: because a person, having swallowed a glass of it, is ready to swallow anything else."

Mai Tai (1944)

11

The Mai Tai was invented by Victor Bergeron at his soon-to-be famous Trader Vic's in Emeryville, California. Trader Vic had recently bought out an entire distillery of Jamaican rum, and designed a drink with the sixteen year old hooch for his friends from Tahiti who provided the name "Mai tai roa ae" (a wonderful compliment, apparently). This drink is made all over the world, sometimes correctly, most of the time incorrectly, I guess the highest form of flattery is imitation. Your bartender today will make it right!
Cruzan Single Barrel rum, Marie Brizzard Gran Curacao, orgeat syrup, fresh lime juice, optional float of dark rum

Negroni (1919)

10

According to the most popular origin of the story, the Negroni was invented in Florence, Italy at Caffè Castoni after "Caffè Giacosa". It was named for Count Camillo Negroni, the man who invented it by asking the bartender (Fosco Scarselli) to add gin to the Americano, his favorite drink.
Plymouth Gin, Martini & Rossi Italian Sweet Vermouth, Campari finished with a flamed orange peel

Pisco Sour (1915)

9

Pisco is the national spirit of Peru, and the Pisco Sour is the most famous cocktail around the world using this spirit. Invented by Victor Morris in 1915 at the Morris Bar in Lima, Peru this cocktail was the favorite drink of the actress Ava Gardner who was said to dance on the tables after she had a few.
Bar Sol Pisco, fresh lime juice, raw cane sugar syrup, egg whites and Angostura Bitters

Royal Hawaiian (circa 1920)

9

This simple concoction was made all over Hawaii and called the Kama'aina was usually a rum based, the gin based version was named Princess Kaiulani; by the 1950's the Princess Kaiulani was known as The Royal Hawaiian. This cocktail was made popular at the Royal Hawaiian Hotel in the prohibition era. Hawaii was the Havana of the West Coast for those elite and wealthy folks who liked their libations legally. Strangely enough the Royal Hawaiian Hotel still stands, but does not serve this drink.
Plymouth Gin, fresh pineapple juice, fresh squeezed lemon juice, homemade orgeat syrup

Mint Julep (circa 1930)

11

Juleps have been sipped around the world since the early eighteenth century, when they were a mixture of cognac and peach brandy. (The name is derived from the Arabic 'juleb' which means herbal infused water). As late as 1869, Haney's Stewards & Barkeeper's Manual still called for cognac in its julep. The mint julep made with bourbon, however has achieved amazing popularity, and every year since the late 1930's America has enjoyed its own mint julep day on the occasion of the Kentucky Derby.
Knob Creek Bourbon, fresh mint leaves, cane syrup, crushed ice

Caipirinha (year of origin unknown)

10

The Caipirinha, which means; "countryman" is the national cocktail of Brazil. Made with a sugarcane based spirit called cachaca, (the oldest distilled spirit in the Americas), the caipirinha has survived centuries because of one simple fact, its perfect! Sugar, lime, ice, and alcohol, sound familiar? The Mojito and the Margarita are both descendants of the caipirinha. This drink is perfect for sitting outside on our beautiful Loggia while watching a New Mexico sunset dance into the darkness. Our amazing mixologists can prepare your caipirinha with any combination of our seasonal fruits, berries, or herbs!
Cabana Cachaca, fresh lime, cane syrup, crushed ice

Dessert Cocktails

Yellow Squirrel

10

Cruzan Banana rum, Cruzan light rum, Godiva chocolate liqueur, fresh espresso syrup

Cassis Cruzin'

10

Cruzan Mango rum, Briottet Crème de Cassis, fresh lime juice, topped with a decadent citrus foam