

Red Wines



Pinot Noir

Hahn Estates '12	California	26
Acacia '12	California	28
"Lyric" by Etude '12	Santa Barbara, CA	29
Schug '12	Sonoma County, CA	40
Bethel Heights '11	Williamette, OR	48
Cuvasion '09	Carneros, CA	53
King Estate '11	Oregon	54
La Crema '12	Sonoma Coast, CA	57
Sonoma Coast Vineyard '10	Sonoma Coast, CA	62
Belle Gloss "Las Alturas" '12	Central Coast, CA	82
Merry Edwards '11	Russian River Valley	91

Cabernet Sauvignon

J Lohr "7 Oaks" '11	Paso Robles, CA	27
Milbrandt "Traditions" '11	Columbia Valley, WA	29
Joseph Carr '11	Napa Valley, CA	32
337 '11	Lodi, CA	34
Coppola "Director's" '11	Alexander Valley, CA	39
Ferrari Carano '11	Alexander Valley, CA	44
Atalon '09	Napa Valley, CA	53
Freemark Abbey '10	Napa Valley, CA	65
Trinchero "Chicken Ranch" '09	Napa Valley, CA	70
Stag's Leap "Artemis" '10	Stag's Leap, CA	85
Liparita Oakville '10	Napa Valley, CA	85
Kenwood Artists Series '08	Sonoma County, CA	87
Faust '11	Napa Valley, CA	105
Silver Oak '09	Alexander Valley, CA	100
Cakebread '10	Napa Valley, CA	110
Caymus '11	Napa Valley, CA	120
Groth Reserve Oakville '08	Napa Valley, CA	143
Far Niente '10	Napa Valley, CA	150

Malbec

Portillo '12	Mendoza, Argentina	27
Montes '12	Cdchagua, Chile	28
Norton Reserva '11	Mendoza, Argentina	31
Catena Vista Flores '11	Vista Flores, Argentina	32
Gauchezco Oro '08	Mendoza, Argentina	60

Syrah, Shiraz, Petite Syrah

Penfolds "Thomas Hyland" '11	Adelaide, Australia	24
Steele Syrah '10	Lake County, CA	25
Michael David Petite Petit '11	Lodi, CA	31
Cambria Shiraz '10	Santa Maria, CA	35
J Lohr Tower Road Petit '10	Paso Robles, CA	37
Darrell Groom Shiraz '07	Barossa Valley, Australia	53

Merlot

Duck Pond '09	Columbia Valley, WA	25
Kenwood "Jack London" '10	Sonoma County, CA	29
Cht St. Michelle "Indian Wells" '11	Indian Wells, WA	32
Clos du Val '10	Napa Valley, CA	45
Northstar '09	Columbia Valley, WA	50
Duckhorn '11	Napa Valley, CA	80
Twomey '06	Napa Valley, CA	85

Zinfandel

Alexander Valley "Temptation" '10	Sonoma County, CA	25
Edmeads '11	Lodi, CA	29
Earthquake '11	Lodi, CA	37
Seghesio '12	Sonoma County, CA	45
Rosenblum '10	Paso Robles, CA	45

Red Blends/Meritage

Liberty School Cuvee '08	Central Coast, CA	25
Columbia Crest Amitage '09	Columbia Valley, WA	27
Dreaming Tree "Crush" '11	North Coast, CA	29
Primus '10	Colchagua Valley, Chile	32
Farrier Presshouse '09	Healdsburg, CA	36
Hoopla "The Mutt" '11	Napa Valley, CA	49
Stag's Leap "Hands of Time" '11	Napa Valley, CA	50
Coppola Cinema "Directors Cut" '09	Sonoma County, CA	52
Ramey Claret '08	Napa Valley, CA	63
Anthology "Conn Creek" '09	Napa Valley, CA	69
Ferrari Carano "Tresor" '07	Sonoma County, CA	82
Legacy '08	Sonoma County, CA	102

Old World Reds

Georges Duboeuf Fleurie '10	Gamay	Beaujolais, France	35
Chateau Bellevue Bordeaux Superieur '10	Red Blend	Bordeaux, France	37
Louis Latour Marsannay '07	Pinot Noir	Marsannay, France	40
Allegrini Palazzo Della Torre '10	Red Blend	Veneto, Italy	44
Antinori Toscana Rosso '09	Red Blend	Tuscany, Italy	45
Altesino Rosso di Montalcino '08	Sangiovese	Montalcino, Italy	47
Campo Viejo "Gran Reserva" '05	Tempranillo	Rioja, Spain	49
Chateau Greysac Medoc '09	Bordeaux Blend	Medoc, France	50
Montecillo Rioja Gran Reserva '06	Tempranillo	Rioja, Spain	54
Cht Perrin Châteauneuf du Pape '09	Red Blend	Rhone, France	63



D's House Brews

"But where's the brewery?" you ask. The brewery is in Moriarty, NM where our Brewmaster Rich Weber and his team work day in and day out to supply the Pecan Grill with perfectly brewed New Mexican beer. Strict adherence to the processes and formulas for making his beer, and an unparalleled commitment to making brews pure while never cutting corners is the formula for Weber's success. The Pecan Grill and Brewery wants our guests to know that we serve locally brewed beer on tap as opposed to the typical product made elsewhere; hence the word "Brewery" in our name.

Light Brews

German Pilsner

A house favorite with twice the flavor as domestic light beers. D's traditional Pilsner begins sharp and finishes crisp. (IBU 37, Gravity 1.048, ABV 5.4%)

Pale Ale

This is a true American Pale Ale with a slight caramel flavor up front derived from German Munich malts, followed by a citrus/grapefruit flavor derived from Cascade hops. Finishes with a peppery flavor bite on the back of the throat. (IBU 45, Gravity 1.052, ABV 6%)

Green Chile

This beer has an unmistakable roasted chile aroma and flavor without being too hot. The whole chile is used to infuse the beer with a mild green chile flavor leaving just a hint of heat on the back end. (IBU 12, Gravity 1.042, ABV 4.67%)

Light American Lager

Just like your favorite light beer only better. (IBU 10, Gravity 1.04, ABV 3.7%)

American IPA

Brewed with a strong, aromatic and complex hop mixture, this well-rounded IPA boasts grapefruit and pine flavors with a hint of pepper. (IBU 78, Gravity 1.042, ABV 5.8%)

American Wheat

A blend of red and white wheat, checked noble hops, orange zest and sweet orange Curacao finishes with a zesty coriander flavor, perfect with an orange slice on a hot summer day. (IBU 14, Gravity 1.044, ABV 4.8%)

Beer Flights

Try all 12 original house brews, served light or dark.

Single Flight \$5 Both Flights \$9

Dark Brews

Las Cruces Lager

Reddish-amber in color, this unique lager balances a rich caramel malt flavor with a smooth hop finish. (IBU 34, Gravity 1.048, ABV 5.2%)

Aggie Amber Ale

With eight different types of barley, this amber ale appeals to draft beer drinkers who enjoy a smooth, malty ale with no hop bitterness. (IBU 15, Gravity 1.048, ABV 5.2%)

Nut Brown Ale

Our nut brown is created using chocolate malted barley, which makes for great coffee flavor with hints of chocolate and a nutmeg finish. (IBU 16, Gravity 1.048, ABV 5%)

Abbey Ale

Light amber in color, D's newest brew is smooth and slightly hoppy with a crisp finish. Perfect on a hot summer day. (IBU 18, Gravity 1.052, ABV 5.5%)

Pecan Amber Ale

Watch out, this brew can be extremely addictive. Amber in color, D's signature Pecan Ale carries a smooth body with a soft pecan finish that leaves you saying, "enough is never enough." (IBU 15, Gravity 1.048, ABV 5.2%)

Desert Stout

Our signature stout has a wonderfully creamy, smooth long finish and packs a punch with even more gravity than a beer like Guinness. (IBU 20, Gravity 1.048, ABV 7.7%)

9 oz. \$2.75 16 oz. \$3.75 23 oz. \$4.75
Desert Stout add \$1 • Pecan Ale add 50¢

Pecan Grill Pitchers • \$11
(two person minimum)

Bottled Selections

Miller Lite 3.50
Coors Light 3.50
Budweiser 3.50
Bud Light 3.50
Michelob Ultra 3.50
Shiner Bock 4
Sam Adams Boston Lager 4

Newcastle Brown Ale 4
Heineken 4
Corona 4
Pacífico 4
Dos XX Lager 4
Heineken Buckler N/A 3.50
Chimay (25 oz.) 16

Estrella Damm Lager 4
Blue Moon 4
Sierra Nevada Pale Ale 4
Omission (gluten-free) 4
Fat Tire 4
Stone IPA 5
Left Hand Milk Stout (Nitro) 5



D's House Selections

The Pecan Grill's signature cocktails, house infusions and sinful shakes are just another reason we are a unique and one of a kind bar. Though we can make nearly any concoction you're looking for, we have select signature drinks which we consider some of our best and most original. Our house infusions permeate for a week before being mixed into our house drinks or served solo. Interested in dessert first? Try a sinful shake made with premium vanilla ice cream, blended until creamy.

Signature Cocktails

-  **Lava Lamp** 7.50
House frozen margarita with a 7oz. Coronita placed upside down inside the margartia glass...one of a kind!
-  **Jolly Rancher Martini** 7
Jolly Rancher infused vodka shaken over ice and poured over house-made cotton candy, table-side
- D's Sweet Peach Tea** 7.50
Deep Eddy sweet tea vodka, peach liqueur and lemonade
- Perfect Patron Margarita** 11
Patron Reposado, Patron Citronage, orange & lime juices and agave nectar
- Effen Sour** 7.5
Effen cucumber and house-made sour served in a chile rimmed glass
- Titos American Mule** 6
Titos Vodka, ginger beer and fresh squeezed lime juice served with a tajin rim
- Mojito Sparkler** 8
Bacardi Light, Kinky liqueur, fresh lime juice, fresh mint, cane sugar syrup and sparkling wine
- Dos Lunas Silver Margarita** 10
Dos Lunas Silver Tequila, Liqueur 43, orange and lime juices
- Key Lime Martini** 7.5
Van Gogh Vanilla, Liqueur 43, key Lime Juice, and a dash of cream
-  **Pixie Stik** 9
Absolut Raz, Island Blue Puckers, sweet n'sour, splash of Red Bull and a sugared rim
- Mimosa Pitchers** 21
Bottle of Domaine St. Michelle champagne with choice of: orange, white grapefruit or apple juice

Sinful Shakes

- Cookies and Cream** 6
Vanilla ice cream, white cream de cacao & Oreo cookies
- Colorado SnowDog** 6
Vanilla ice cream, coffee liqueur and coca-cola
- Grasshopper** 6
Vanilla ice cream, irish cream, coffee liqueur & crème de menthe

D's House Infusions

-  **D's PVT** 5
Pineapple-vanilla-brown sugar infused tequila
- Jolly Rancher Infused Vodka's** 5
Watermelon, Blue-Raspberry, Grape & Cherry-Apple
- Green Chile Vodka** 5
Infused with fresh green chiles from Hatch, NM
-  **Strawberry Whipped Cream Vodka** 5
Sliced strawberries in Pinnacle Whipped Cream vodka
-  **Cherry-Vanilla Knob Creek** 8.50
Black cherry and vanilla infused 120 proof Knob Creek whiskey

Join us for Happy Hour!
Mon-Fri, 3-6pm
Reverse Mon-Wed, 9-11pm
Reverse: Thurs-Sat 9pm-12am



Signature Martinis

Stuffed Olive 8.50
KRU vodka or Tanqueray gin & a splash of vermouth, with two bleu cheese stuffed olives

Strawberry Lemon Drop 8.50
Van Gogh Citron, strawberry puree, muddled lemon


Death by Chocolate 8.50
Van Gogh Rich Dark Chocolate vodka, Godiva dark liqueur & Creme de Cacao with a chocolate swirl

Perfect Peach 8.50
Van Gogh Peach vodka, orange juice and a grenadine float

Cosmopolitan 8.50
Van Gogh Citron vodka, triple sec, cranberry juice & a lemon twist


Caramel Apple 8.50
Van Gogh Wild Apple vodka, Apple Puckers, butterscotch schnapps and a caramel swirl

Lemon Drop 8.50
Van Gogh Citron vodka, lemon juice, with a sugared rim

 **Garden of Eden** 8.50
Van Gogh Wild Apple vodka, Absolut Acai vodka and cranberry juice

BelliniTini 8.50
Van Gogh Peach, champagne and a splash of grenadine

Signature Margarita's

 **Blackberry Jalapeño** 8.50
Sauza Blue Silver, triple sec, sweet n'sour & muddled blackberry & jalapeño

Las Cruces Sunset 8
Sauza Blue Silver, Patron Citronage and a pomegranate float

Cucumber or Raspberry Cucumber 8
Sauza Blue Silver, muddled cucumber and/or raspberry with a touch of agave nectar

WatermelonRita 8
Sauza Reposado, watermelon schnapps, lime juice & agave nectar

The Godfather 8
Sauza Blue Reposado, Amaretto, sweet n'sour and muddled orange with a sugared rim

The DC 8
Sauza Blue Reposado, Presidente, lime juice & sweet n'sour

Classico 8
Sauza Blue Silver, agave nectar & lime juice & sweet n'sour

Beached 8
House pineapple-vanilla tequila, Malibu rum, sweet n'sour and pineapple juice

Apple-Rita 8
Apple pucker, Sauza Blue Reposado and sweet n'sour

The Mason Jars

Cherry Bourbon Sweet Tea 9
House infused cherry-vanilla 120 proof Knob Creek with sweet tea

El Guapo 7
Bartender Ishmael Vela's signature Malibu Rum island cocktail

Grey Goose Lemonade 7
Grey goose, grenadine, lemon juice

 **PVT Lemonade** 7
House infused pineapple-vanilla-brown sugar tequila and lemonade

Veev Sangria 8
Veev Acai, blood orange & sparkling wine with assorted fruits

White Wines



Sparkling

Korbel Brut <i>N/V</i>	Sonoma, California	8
Freixenet Cava <i>N/V</i>	Spain	9
Martini & Rossi Asti <i>N/V</i>	Torino, Italy	11
Domaine Ste. Michelle Brut <i>N/V</i>	Columbia Valley, WA	21
Roederer Estate Brut Rose <i>N/V</i>	Anderson Valley, CA	38
Nicolas Feuillatte <i>N/V</i>	Champagne, France	60
Dom Perignon Brut '03	Champagne, France	225

Riesling/ Gewürztraminer

Polka Dot '11	Pflaz, Germany	22
Pacific Rim '11	Columbia Valley, WA	23
Clean Slate Reisling '12	Mosel, Germany	24
Alexander Valley Gewurztraminer '12	Mosel, Germany	25
Eroica Riesling '12	Columbia Valley, WA	37

Sauvignon Blanc

Kendall Jackson "Avant" '14	California	22
The Infamous Goose '11	Marlborough, New Zealand	23
Matanzas Creek '12	Sonoma County, CA	27
Cht Bonnet "Entre deux Mers" '11	Bordeaux, France	28
Kim Crawford '13	Marlborough, New Zealand	29
Brancott '12	Marlborough, New Zealand	32
St. Supery '11	Napa Valley, CA	39
Duckhorn '12	Napa Valley, CA	47

Pinot Grigio/Pinot Gris

Guenoc Pinot Grigio '12	California	19
Estancia Pinot Grigio '11	California	27
Terra d'Oro Pinot Grigio '12	Santa Barbara, CA	29
Erath Pinot Gris '12	Willamette, OR	30
Trimbach Pinot Blanc '10	Alsace, France	35
Santa Margherita '12	Italy	42

Chardonnay

Crème de Lys '11	Central Coast, CA	21
Hess Select '11	Monterey, CA	23
Chateau St. Jean '12	Sonoma, CA	27
Franciscan '11	Napa Valley, CA	31
Ferrari Carano '11	Sonoma County, CA	33
Hoopla '12	Napa Valley, CA	35
La Crema '11	Sonoma County, CA	39
Louis Latour Pouilly Fuisse '12	Burgundy, France	42
Fess Parker "Ashley's" '10	Sta. Rita Hills, CA	47
Gary Farrell '09	Russian River, CA	56
Cakebread '11	Napa Valley, CA	72

Distinctive Whites and Rose

Gazela Vinho Verde <i>N/V</i>	Portugal	24
Cline Viognier '12	North Coast, CA	27
Gauchezeo Torrontes '11	Salta, Argentina	29
Gauchezeo Malbec Rose '10	Mendoza, Argentina	29
Burgans Albarino '11	Rias Baixas, Spain	32
Clos du Val Ariadne Semillon/Sauv Blanc '10	Napa Valley, CA	36

Dessert

Nicolas Sauternes '06	Gironde, France	25
BV Muscato <i>N/V</i>	California	31
Ramos Pinto Port <i>N/V</i>	Portugal	7/na
Grahams Fine Ruby Port <i>N/V</i>	Portugal	8/na
Penfold's Grandfather Tawny Port <i>N/V</i>	Australia	13/na
Schmitt Sohne Eiswein	Germany	42
Sandeman 10yr Tawny Port	Portugal	48
Grahams 20yr Tawny Port	Portugal	70
Grgich Hills Violetta '09	Napa Valley, CA	100



New Mexico Wines

Amaro "Amour" Sweet Red '08	<i>gls/btl</i>
Gruet Brut Sparkling Wine (1/2 btl) <i>N/V</i>	9/32
Vivac Divino '07	17
Gruet Brut Sparkling Wine <i>N/V</i>	26
Casa Rodena "Las Sobrinas" Red '08	29
Casa Rodena Meritage '07	30
	35



About Our Wines

The Pecan Grill offers a selection of wines from all over the world and we are constantly tasting new vineyard selections that have been hand selected by our experienced wine steward. Ask your server for assistance in selecting a bottle of wine to best compliment your meal. Our Sommelier is also available most evenings to answer any questions you may have. From the Pecan Grill family to yours we hope you enjoy your experience with us.

*Due to high demand & availability, some vintages may vary; prices are subject to change.

Cheers!



Wines by the Glass

			<i>gls/btl</i>
Whites			
Kenwood '12	<i>White Zinfandel</i>	California	6/22
1749 '12	<i>Sauvignon Blanc</i>	Loire Valley, France	8/30
Backhouse '12	<i>Chardonnay</i>	California	6/22
Kendall-Jackson Avant '13	<i>Chardonnay</i>	California	9/32
Ruffino '12	<i>Pinot Grigio</i>	Venezia, Giulia	8/29
La Crema '12	<i>Pinot Gris</i>	Monterey, California	9/32
Allure '10	<i>Sparkling Moscato</i>	Australia	8/30
Sequin '12	<i>Moscato</i>	Mendoza, Argentina	7/26
Anew '12	<i>Riesling</i>	Columbia Valley	7/26
White Sangria	<i>White Wine & Fruit Blend</i>	made in house	7
Reds			
Mont Pellier '11	<i>Pinot Noir</i>	California	7/26
Cline '11	<i>Pinot Noir</i>	Sonoma Coast, CA	10/38
Gauchezecco '09	<i>Malbec</i>	Mendoza, Argentina	7/26
Chalone '11	<i>Merlot</i>	Monterey, CA	9/30
Josh Cellars '11	<i>Merlot</i>	California	10/38
7 Deadly Zins '10	<i>Zinfandel</i>	Lodi, CA	9/34
Dreaming Tree '11	<i>Cabernet Sauvignon</i>	North Coast, CA	9/34
Hess "Allomi" '11	<i>Cabernet Sauvignon</i>	Napa Valley, CA	16/56
Vignamaggio Classico '08	<i>Chianti</i>	Tuscany, Italy	13/48
Red Sangria	<i>Red Wine & Fruit Blend</i>	made in house	7

Half Bottles

Kim Crawford '12	<i>Sauvignon Blanc</i>	Marlborough, New Zealand	17
Dry Creek Valley '12	<i>Sauvignon Blanc</i>	Dry Creek Valley, CA	24
Duckhorn '10	<i>Sauvignon Blanc</i>	Napa Valley, CA	25
Sonoma Cutrer '11	<i>Chardonnay</i>	Sonoma County, CA	19
Ramey '10	<i>Chardonnay</i>	Russian River, CA	32
Coppola "Diamond" '10	<i>Merlot</i>	California	17
Rutherford Hill '09	<i>Merlot</i>	Napa Valley, CA	23
Row Eleven "Viñas 3"	<i>Pinot Noir</i>	California	25
Rexhill '11	<i>Pinot Noir</i>	Williamette Valley, OR	32
Alexander Valley Vineyards '11	<i>Cabernet Sauvignon</i>	Sonoma County, CA	17
Stag's Leap Artemis '10	<i>Cabernet Sauvignon</i>	Stag's Leap, CA	42