



CLASSIC CONCOCTIONS & EXOTIC BLENDS

Having searched the world over, we have uncovered the following libations in our quest for the ideal cocktail.

JINJA EXPRESS

A perfect blend of Bacardi Coconut Rum, Cointreau, Falernum syrup, fresh lime juice and smooth, cask-aged Bacardi 8 Year Rum, served in our unique Tiki glass. Not smiling could be one of the hardest things you have to do today. 14

PAIN KILLER

Originating and perfected at Sandcastle's Soggy Dollar Bar in the 1970's. Features Captain Morgan Original Spiced Rum, Coco Real, pineapple juice and orange juice. The ground nutmeg on the top made the swim to the Soggy Dollar Bar worth the effort. 13

GENE'S MAI-TAI

Translated, Mai-Tai means "out of this world!" Our Tiki cocktail from the 1940s features Myers's Dark Jamaican rum, Mount Gay Eclipse gold rum, Grand Marnier, Orgeat syrup and fresh fruit juices. 14

DUKE'S BLUE HAWAIIAN

This truly tropical masterpiece blends Bacardi Superior White Rum, pineapple juice, Blue Curaçao and Coco Real. An island favorite named after Duke Kahanamoku. 13

PURPLE GODDESS

Empress 1908 Gin, Fever Tree Premium Tonic, fresh grapefruit juice, edible orchid. 15

PIÑA COLADA

Originating in San Juan, Puerto Rico in the 1950s, our frozen version of this classic features Captain Morgan Original Spiced Rum, Coco Real, pineapple juice, with a float of Myers's Dark Jamaican Rum on top and a toasted coconut rim. 14

BAHAMA MAMA

Bacardi Superior White Rum, Myers's Dark Jamaican Rum, Mount Gay Eclipse Rum, Cruzan Coconut Rum and fresh fruit juices, with a dash of bitters. 14

JINJA GUAVA DAIQUIRI

Escape to the Caribbean with a Jinja twist on an all-time classic. We have taken Cruzan Guava Rum, cask-aged Bacardi 8 Year Rum, fresh lime juice, and our house-made lemongrass simple syrup. Chilled and served straight up. This island favorite will have you hooked. 14

SINGAPORE SLING

A classic since its invention in 1915 at the Long Bar of Raffles Hotel in Singapore. This tiki cocktail combines Bombay Sapphire Gin, Cherry Herring, and our special blend of fresh lemon and lime juices. 13

"Drinkin' Rum Before 10:00 AM makes you a pirate, not an alcoholic." -Earl Dibbles Jr.



MARTINIS

Although the origin of the martini is widely disputed, its place in modern society is not. Whether it's a crisp, dry martini after a long day at work or a delicious cosmo to celebrate a special occasion, a well-crafted martini is an elegant and refined libation anyone can enjoy.

The Mandarin Blossom

A top shelf Cosmopolitan, made with Absolut Mandarin Vodka, Cointreau, house-made sweet & sour mix, and a splash of cranberry. 14

Pomegranate Martini

Light and refreshing with fresh lime juice, Absolut Citron Vodka, and Pama Pomegranate Liqueur. This simple yet elegant martini has become an instant classic. 14

Strawberry Passion

Who doesn't love strawberries? You have to try this delicious blend of Absolut Citron Vodka, St Germain, strawberry puree, fresh lime juice, house-made lemongrass simple syrup and mint. 14

Paradise

Exotic and refreshing. Fresh muddled mint, fresh lime juice, tropical guava puree and delicious Cruzan Guava Rum. This exotic Jinja original will send you to paradise! 14

Amaretto Lemon Drop

Jinja's own lemon drop, with a nutty twist. Absolut Citron Vodka, Disaronno Amaretto and house-made sweet & sour mix finished with a sugar rim. 14

Skinny·tini

Why say no, when it feels so good to say YES! This martini is made with Absolut Grapefruit Vodka, St. Germain, fresh lime juice and grapefruit juice. 14

Skinny Cosmo

Jinja's own guilt free Cosmopolitan! This libation is crafted with Suntory 'Haku' Vodka, Cointreau, fresh lime juice and cranberry juice. Shaken to perfection and served up! 14

Lemongrass Peartini

A refreshing martini, made with Absolut Pears Vodka, St. Germain, house-made lemongrass simple syrup, and fresh lime juice. 14

Cucumber Saketini

Effen Cucumber Vodka, Gekkeikan Junmai Sake, fresh cucumber, fresh lime juice, house-made lemongrass simple syrup. Think you can have just one? 14

Mojitos

Mojito (Spanish: [mo' xito]) is a traditional Cuban highball. Traditionally, a mojito cocktail consists of five ingredients: white rum, sugar (traditionally sugar cane juice), lime juice, sparkling water, and mint. Its combination of sweetness, refreshing citrus, and mint flavors is intended to complement the potent kick of the rum, and has made this clear highball a popular seasonal drink.

✿ Classic

Freshly muddled mint, Bacardi Superior White Rum, our house made lemongrass simple syrup, fresh lime juice, and club soda. Try with a touch of lavender bitters for refreshing twist. 13

Blackberry

Pucker up, butter cup! To make this cocktail, we take our classic mojito and add blackberry purée. 13

Sake-Jito

Hakutsuru 'Awa Yuki' Sparkling Sake, fresh lime juice, muddled mint, house-made lemon grass simple syrup, finsiehs with candied ginger and a mint sprig 13

Mango

We start with our classic Mojito using Bacardi Superior White Rum, then add a delicious mango puree to make this tropical indulgence. 13

Prickly Pear

The Caribbean meets the southwest with this exotic version of Cuba's beloved cocktail. Prickly Pear purée combined with our signature Classic Mojito. It's an instant favorite. 13

✿ Coconut

Fresh, tropical and one of a kind! Bacardi Coconut Rum and cream of coconut makes this must have mojito a Jinja favorite. 13

Shy

Skinny and delicious! This mojito is not shy from rum, just shy from calories. Made with freshly muddled mint, fresh lime juice, Bacardi Superior White Rum, sweetened with Agave nectar, and topped off with soda water. 13

Passionfruit

Try our newest specialty mojito. Made with Liquid Alchemist Passion Fruit Syrup & Cruzan Passion Fruit Rum. 13

MARGARITAS

One of the earliest stories of the margarita being invented, dates back to 1938 at restaurant Rancho La Gloria, halfway between Tijuana and Rosarito, Mexico. Carlos "Danny" Herrera created the drink for customer, Marjorie King, a former Ziegfeld dancer, who was allergic to many spirits, but not tequila.

HIDDEN TREASURE

El Tesoro Añejo Tequila, Cointreau, Liquid Alchemist Passion Fruit Syrup, fresh lime juice, with an edible orchid garnish and a Tajin Chili salt rim. 14

✿ SILVER COIN

Our version of the Santa Fe favorite is a must for the margarita connoisseur. El Tesoro Blanco Tequila, Cointreau, agave nectar, and fresh lime juice and a black salt rim. 14

GRAND GOLD

Feelin' lucky? Handcrafted with El Tesoro Añejo Tequila, Grand Marnier, house-made sweet & sour mix and a salt rim. This margarita hits the jackpot. 15

CADILLAC

Add a touch of class with this premium margarita. Handcrafted using Don Julio Añejo Tequila, Grand Marnier, and fresh orange and lime juices and a black salt rim. 15

PALOMITA

The perfect blend of flavors to pucker the pallet! With Patrón Silver Tequila, St. Germain, fresh lime juice, and Ruby Red grapefruit juice. Finished with a lime wheel and a salt rim. 14

THE RITZ

This was Hemmingway's favorite cocktail when staying at The Ritz Hotel in Paris, concocted with Calirosa Rosa Blanco Tequila, St. Germain, and fresh lime juice and a salt rim. 15

✿ SANTA FE SUNSET

Introduced and handcrafted by our Santa Fe mixologists, this margarita resembles the breath-taking sunsets of New Mexico. Made with Espolón Blanco Tequila, Cointreau, a touch of Ancho Reyes Ancho Chile Liqueur, enhanced with mango and blood orange puree and a sugar rim. Beautifully delicious! 13

PRICKLY PEAR

Add a little sweet to the sour with Patrón Silver Tequila, Cointreau, Prickly Pear purée, and fresh lemon and lime juices and a black salt rim. 14

POMEGRANATE

Mexico meets exotic fruit! This margarita is made with El Tesoro Blanco Tequila, Stirrigns Pomegranate Liqueur, and fresh squeezed lemon and lime juices and a salt rim. 13

✿ LAVA FLOW

We have perfected the frozen margarita with our signature Lava Flow Margarita! Espolón Blanco Tequila, triple sec, mango, and strawberry, garnished with a tropical orchid and a black salt rim. Reward yourself with this one of a kind experience. 14

SKINNY

This margarita will have you saying flaco in no time. Made with Espolón Blanco Tequila, fresh lime and orange juices, orange bitters and hint of agave nectar with a half salted rim. 13

MULES

The Moscow Mule traces its beginnings back to 1941 at New York's Chatham Hotel, where it was created by the Jack Morgan, the president of Cock 'N Bull products at the time. Recently the Moscow Mule joined the margarita becoming one of the most popular cocktails in the country. Although the traditional mule has been made the same way for over 70 years, we have come up with some exciting variations of this popular drink!

MOSCOW

The original that started it all. Simply made with Tito's Handmade Vodka, Fever Tree Premium Ginger Beer and Fresh Lime Juice. 13 *Feel adventurous? - Try it with Lavender Bitters!



JINJA MULE

Our fresh spin on a classic. A smooth and refreshing mule made with Absolut Grapefruit Vodka, Fever Tree Premium Ginger Beer, fresh lime and grapefruit juices topped with a splash of soda. 13

IRISH

Careful with this Mule; it bucks! Made with Teeling Small Batch Irish Whiskey, Fever Tree Premium Ginger Beer, fresh squeezed lime and a splash of soda. 13

TENNESSEE

How do you make a mule really kick? Add a touch of American Bourbon! Nelson's Brother's Bourbon, Fever Tree Premium Ginger Beer, and fresh squeezed lime. 13

SOUTH OF THE BORDER

This mule migrated from Mexico. Made with Casamigos Reposado, El Silencio Mezcal, fresh lime, Fever Tree Premium Ginger Beer and fresh mint with a salted rim! 13

POMEGRANATE

Pomegranate is this mule's passion, start with Tito's Handmade Vodka, Pama Pomegranate Liqueur, fresh squeezed lime, and Fever Tree Premium Ginger Beer. 13

CRANBERRY

This mule is absolutely Cran-tastic! Made with Tito's Handmade Vodka, fresh lime juice, Fever Tree Premium Ginger Beer, cranberry bitters and cranberry juice. 13

COCONUT

This mule aims for the coconuts! Made with Tito's Handmade Vodka, Fever Tree Premium Ginger Beer, fresh squeezed lime, then kissed with some Coco Real. 13

LOCAL LIBATIONS

We are proud to present the very best New Mexico has to offer. Here we feature the most prominent distilleries in the State. From classic cocktails to exciting Jinja exclusives, you're sure to be Enchanted!

✿ SANTA FE MARTINI

Our signature house martini, made with ✿ Santa Fe Spirits 'Wheeler's Gin, kissed with Martini and Rossi dry vermouth, a splash of fresh olive juice and garnished with freshly stuffed bleu cheese olives! 14

✿ PLAZA MANHATTAN

Taste what the 505 Martini has to offer! This Manhattan starts with ✿ Big Nose Kate American Blended Whiskey, Punt E Mes Vermouth, Angostura and Bitters, Luxardo Brandied Cherry-Stirred, not shaken and served up! 15

✿ CRANBERRY OLD FASHIONED

This local spin on a classic is made with ✿ Dry Point 'Dry Spell' Bourbon, muddled cranberries, brown sugar, dash of cranberry bitters, fresh orange and lemon, stirred to perfection by our mixologists for your satisfaction! 14

SOUTHERN BELLE

This cocktail is made with ✿ Santa Fe Spirits Colkegan Single Malt Whisky, Mathilde White Peach Liqueur, fresh peach puree, fresh lemon juice and a few dashes of peach bitters! 14

GRAPEFRUIT SMASH

Tart, and tasty! Made with ✿ Ponderosa 'Sidwinder 4.2' Whiskey, fresh grapefruit juice, ginger ale, house-made lemongrass simple syrup and finished with a few dashes of grapefruit bitters. 13

CUCUMBER GIN FIZZ

A spin on the old classic. Made with ✿ Left Turn Distilling Brothers Old Tom Gin, house-made lemongrass simple syrup, fresh muddled cucumbers, fresh lime juice and a splash of club soda. Refreshing and delicious! 13

LA LLORONA

This Bloody Mary has ✿ Red River Distilling 'Silver King' Vodka, Bloody Maria All Natural Green Chile infused Bloody Mary mix, and finished with our signature Jinja garnish and Tajin Chili salt rim. 14

PRE-PROHIBITION OF JINJA

With some of their recipes even going back to the 1850s, these enduring classics survived the "noble experiment" of Prohibition and remain worldwide staples. These legendary cocktails retain a distinctive approach and flavor profile over their newer counterparts, often relying on minimalist recipes that use very few ingredients to compliment and highlight, rather than mask or blend, the flavors of their respective liquors.


SAZERAC

Created in the 1870's in New Orleans and recognized as the first American Cocktail, this blend of Bulleit Rye Whiskey, Pernod Absinthe, Peychaud's Bitters and Simple Syrup is served chilled and neat with a lemon twist. 15

JINJA OLD-FASHIONED

First served at the President's Club in 1881 in Louisville Kentucky. Our version is made with Four Roses Bourbon, house-made lemongrass simple syrup, and a blend of Angostura, Orange and Cherry bitters served over a large 'cube' and finished with a lemon twist. 14

SIDECAR

 Created at the Ritz in Paris during WWII, when a regular customer arrived on his motorcycle, complete with sidecar, asked the bartender for a cocktail that would take off the chill. This celebrated cocktail blends Brandy, Grand Marnier and fresh lemon juice. Served with a sugared rim. 15


BOULEVARDIER

Made with Maker's Mark Bourbon, Campari and Punt E Mes Vermouth then hand stirred to perfection and finished with a Luxardo Cherry. This libation is sure to become a Jinja classic! 14


NEGRONI

Originally Created in Florence Italy in 1920 and named after Count Camillo Negroni. Try ours, featuring Bombay Sapphire Gin, Campari and Punt E Mes Vermouth. Served up and garnished with an orange twist. 13

BROTHER'S TOM COLLINS

An oldie but goodie! Made with  Left Turn Distilling Brother's Old Tom Gin, this gin was popular in the late 1800's until prohibition. 'Old Tom' style gin is lighter in Juniper and is lightly sweetened. We then add our house-made lemongrass simple syrup, fresh lemon juice and finished with club soda 13

LAVENDER COLLINS

This libation starts off with  Rolling Still Lavender Vodka, fresh lemon juice, house-made lemongrass simple syrup, Lavender Bitters and finished with club soda and a lemon twist. 13

"Once, during Prohibition, I was forced to live for days on nothing but food and water." - W.C. FIELD

ARTISAN SAKE

Sake is an alcoholic beverage, of Japanese origin, made by fermenting rice that has been polished to certain percentages to expose the best flavors of each grain of rice. Sakes are categorized by the amount of polishing using the terms Junmai, Junmai Ginjo, Junmai Daiginjo etc. Our Sakes pair excellent with our bold, Asian flavors. We are proud to offer our sakes by the glass or carafe and are served slightly chilled.

The Sake Meter Value (SMV) is also known as nihonshu-do and is the way to measure the way that sake tastes. The scale moves from very sweet to very dry.



SPARKLING

HAKUTSURU 'AWA YUKI' (SMV -58)

4 oz. glass \$9

Lightly sweet and full of bubbly vibrance with an enticing blend of fruity and floral aromas and flavors.

JUNMAI

GEKKEIKAN TRADITIONAL (SMV +2)

4 oz. glass \$5 / Carafe \$12

Herbaceous and light earthiness. Good acidity, mineral driven and balanced with a clean medium finish.

CHIKA SAKE CUP (SMV +4)

200 ml \$10 and you keep the cup

Light aromas of honey, sugarcane and roasted almonds with subtle tastes of pear, grapefruit and dark chocolate.

JUNMAI GINJO

MOMOKAWA 'DIAMOND' (SMV +7)

4 oz. glass \$8/ Carafe \$19

Medium-dry and crisp with a balance of soft water notes and fall flavors of apple and pear. Melon, and mild anise on the nose.

HEAVENSAKE (SMV +2)

4 oz. glass \$10 / Carafe \$21

Medium-dry with fruity aromas and a crisp finish with notes of Jasmine, Violet, silky pears and white plum.

JUNMAI DAIGINJO

GEKKEIKAN 'HORIN' (SMV +2)

4 oz. glass \$11 / Carafe \$24

Beautiful fruity nose with subtle flavors of green apple and melon and pear. Well-balanced, and exceptionally smooth with a long, clean finish.

JUNMAI INFUSED

MOONSTONE ASIAN PEAR SAKE (SMV -12)

4 oz. glass \$8 / Carafe \$19

Pleasant balance and a hint of dryness and fresh, lightly sweet pear with a smooth flavorful finish.

NIGORI

GEKKEIKAN (SMV -23)

4 oz glass \$9 / Carafe \$20

Characteristically sweet with a creamy medium-body. Hints of honey and tropical fruit with a long finish.

BEER LIST

Albuquerque West Side

DRAFT BEER

Dos Equis XX Lager	7
+ Jinja Coconut Porter	7
+ Jinja Mexican Lager	7
+ Jinja Red Ale	7
+ Jinja Hazy IPA	7
+ Jinja Hibiscus Cider	7
+ Santa Fe 7K IPA	7
Sapporo	7

BOTTLED BEER

Asahi	6
Beck's	6
Blue Moon Belgian White	6
Bud Light	6
Budweiser	6
Coors Light	6
Corona	6
+ Ex Novo Mass Ascension IPA	7
Michelob Ultra	6
Modelo	6
Stella Artois	6
Singha	6
Sierra Nut Brown	6



TIKI BOWLS

The ancient Polynesian's ceremonial Luau drinks were served in festive communal bowls. We offer our interpretation of the time honored custom.

VOLCANO Originated at La Flordita bar in Havana in the 1930's, this distinctive cocktail blends Bacardi Superior White Rum, Myers's Dark Jamaican Rum, pineapple, fresh lime juice and Falernum syrup. We light this extraordinary drink on fire and serve it in a communal party bowl. Don't say we didn't warn you!

MONKEY BOWL

Drink the "Holy Grail" of trader Vic's original communal kava bowl. A blend of premium aromatic rums, fresh fruit juices, and exotic flavored syrups make this Mai Tai style drink a favorite you can share with friends or family.

SCORPION BOWL Originally created at The Hut in Honolulu and later adapted by Trader Vic. This Tiki Bowl is made up of a festive concoction of Bacardi Superior White Rum, brandy, fresh fruit juices, and almond syrup.



BACARDÍ

2 STRAWS 24.99
4 STRAWS 35.99

"I feel sorry for people that don't drink. When they wake up in the morning, that is good as they are going to feel all day" - Dean Martin

Sparkling, White & Rosé Wine

Our Sparkling and Still wines are listed from lightest to most full bodied / sweet

*Suggested food pairings

	<u>glass</u>	<u>bottle</u>
<p>CAVIT 'LUNETTA' PROSECCO, (187ml) Trentino, Italy Notes of white peach and tart apple with a clean finish * Try with our Bonsai Shrimp</p>		11
<p>GRUET BRUT, Albuquerque, New Mexico Green Apple and citrus notes, balanced acidity and a long finish * Try with our Baby Calamari</p>	11	40
<p>KIM CRAWFORD SAUVIGNON BLANC, New Zealand Brisk acidity with lemongrass and lime zest, long lasting finish. * Try with our Rice Paper Halibut</p>	12	44
<p>14 HANDS PINOT GRIGIO, Columbia Valley, Washington Light and refreshing with a touch of honeysuckle and melon. * Try with our Yin Yang Shrimp</p>	10	36
<p>TERLATO PINOT GRIGIO, Friuli, Italy Aromas and Flavors of bright citrus, ripe peach, pear and spring flowers</p>	13	48
<p>CHARLES & CHARLES ROSÉ, Washington Fruit forward rosé with berry and floral aromas. * Try with our Spicy Sriracha Shrimp</p>	10	36
<p>14 HANDS CHARDONNAY, Columbia Valley, Washington Pear and a touch of vanilla, medium bodied and light acidity. * Try with our Pad Thai</p>	10	36
<p>KENDALL-JACKSON CHARDONNAY, California Rich with notes of tropical fruit, medium bodied and creamy texture. * Try with our Grilled Sashimi Tuna</p>	11	40
<p>SAINT M RIESLING, Washington Clean and crisp, with a viscous, mouth-coating texture balanced by a firm, mineral edge. * Try with our Chow Fun Chili Noodles</p>	10	36
<p>ROSCATO MOSCATO, Trentino & Veneto, Italy Delicately sweet, slightly sparkling wine frizzante incredibly food-friendly. * Try with our Jungle Green Curry</p>	10	36

Red Wine

Our Sparkling and Still wines are listed from lightest to most full bodied / sweet

*Suggested food pairings

	glass	bottle
<p>LA CREMA PINOT NOIR, Sonoma Coast, California Aromas of roses and spice, complemented by flavors of cranberry, wild strawberry and cola. *Try with our Teriyaki Chicken</p>	13	48
<p>MEIOMI PINOT NOIR, California Juicy strawberry flavor and notes of dark berries and toasted mocha add complexity and depth. *Try with our Steak Frites</p>	13	48
<p>14 HANDS MERLOT, Columbia Valley, Washington Well rounded and balanced in style, soft tannins, and flavors of plum, mocha, and blackberry. *Try with our Chicken Udon</p>	10	36
<p>CAMPO VIEJO TEMPRANILLO, Rioja, Spain Bold and vibrant with flavors of ripe cherry, warm vanilla and cocoa. *Try with our Mushu Chicken</p>	10	36
<p>SEPTIMA MALBEC, Mendoza, Argentina Balanced with delicate tannins, aromas of fresh cherries, tastes of sweet plums and light oak. *Try with our Kung Pao Chicken</p>	11	40
<p>14 HANDS CABERNET SAUVIGNON, Columbia, Washington Rich and juicy, notes of black currant, dark cherry and coffee, and a touch of oak. * Try with our Teriyaki Beef</p>	10	36
<p>HESS SELECT CABERNET SAUVIGNON, North Coast, California Medium bodied with subtle acidity, notes of raspberry, anise, cloves and cedar. * Try with our Thai Red Curry Beef</p>	11	40
<p>CLINE ZINFANDEL Sonoma, California Complex, full bodied zin with notes of dusty raspberry, white pepper, and dark chocolate. * Try with our Hoisin Glazed Barbecue Ribs</p>	10	36
<p>JOEL GOTT 'PALISADES' RED BLEND, California Aromas of brambleberries, cherries and plum with notes of cola and graham cracker crust. On the palate, roasted blue fruit and subtle spice leading to a long on the long, delicate finish. * Try with our Mongolian Glazed Wings</p>	11	40

Dessert Style Wine

<p>GEKKEIKAN PLUM WINE, Japan Subtly sweet, full plum nectar with just a hint of apple and pear tartness. Rich and full bodied with a long, smooth finish.</p>	4 oz. 9
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BEER LIST

Santa Fe

DRAFT BEER

Dos Equis XX Lager	7
✦ Santa Fe 7K IPA	7
✦ Santa Fe Social Hour	7
Sapporo	7
Seasonal (Please ask your bartender or server)	7

BOTTLED BEER

Alaskan Amber Ale	6
Bud Light	6
Corona	6
Michelob Ultra	6
Modelo Especial	6
Modelo Negra	6
Heineken 0.0 (N/A)	6
Tsingtao	6
Seasonal (Please ask your bartender or server)	6

BEER LIST

Albuquerque East Side

DRAFT BEER

Ex Novo Mass Ascension IPA	7
Ex Novo Perle Haggard	7
+ Jinja Mexican Lager	7
+ Jinja Coconut Porter	7
+ Jinja Red Ale	7
+ Jinja Blood Orange Cider	7
+ Marble Double White	7
Sapporo	7

BOTTLED BEER

Angry Orchard Cider	6
Asahi	6
Coors Light	6
Corona	6
Corona Premier	6
Guinness	6
Heineken	6
Heineken 0.0	6
+ Marble IPA	6
Michelob Ultra	6
Miller Lite	6
Sierra Nevada	6
Singha	6
Tsingtao	6
White Claw	6