



Our Story

VARA Winery & Distillery is where Spain, New Mexico, and California unite through exquisite wines and spirits. By selecting the finest grapes from these regions, our team crafts unique cuvées and hand-crafted artisan spirits with a New Mexico flair, such as our award-winning High Desert Gin. Rooted in 400-year-old traditions, our wines, and spirits embody balance and structure. Visit our Albuquerque tasting room or the chic VARA Vinoteca in Santa Fe for an unforgettable experience of culture and flavor.

WINE

	Glass	Bottle
APERITIF		
Viña Cardinal, NM, USA	\$12	\$35
Vermut Seco, USA	\$9	\$25
Vermut Dulce, USA	\$9	\$25
Vermut Añejo Dulce, NM, USA	\$11	\$30
SPARKLING		
Silverhead Brut, USA	\$11	\$25
Silverhead Brut Rosado, USA	\$11	\$27
WHITE		
Viura 2021, ESP	\$9	\$21
Malvasia 2020, ESP	\$13	\$40
Albariño 2021, USA	\$13	\$30
Chardonnay 2021, USA	\$13	\$32
ROSADO		
Garnacha Rosado 2021, ESP	\$9	\$21
RED		
Cariñena 2019, ESP	\$14	\$34
Garnacha 2020 Gold Label, ESP	\$13	\$30
Garnacha 2019 Lot #0321, ESP	\$14	\$34
Tempranillo 2020 Gold Label, ESP	\$13	\$30
Feliz Creek Carignan 2020, USA	\$15	\$36
Zingara 2019, ESP	\$16	\$40
Tinto Especial 2020, ESP	\$16	\$40
DESSERT		
Dorado	\$15	\$50

At this time, we are unable to split checks for parties of 6 or more. Thank you for your understanding.

WINE FLIGHTS

2 oz pour of each wine

Bubbly Beginnings \$14

Silverhead Brut
Silverhead Brut Rosado
Viña Cardinal

Refreshing Whites \$14

Malvasia 2020
Albariño 2021
Chardonnay 2021

Cross-Continental Reds \$14

Cariñena 2019
Garnacha 2020 Gold Label
Tempranillo 2020 Gold Label

La Hora de Vermut \$14

Vermut Seco
Vermut Dulce
Vermut Añejo

Vara Reserva \$18

Feliz Creek Carignan 2020
Zingara 2019
Tinto Especial 2019

SPIRIT FLIGHTS

0.5 oz pour of each spirit

Find Your Own Wings \$14

Select Any Four Spirits

The Angel's Share

High Desert Gin \$14
Rum Blanco
Fine Alembic Brandy
Fine Spanish Brandy

The Devil's Share \$14

Taylor Garrett Rye
Taylor Garrett Rum Rye
Taylor Garrett Whiskey Sherry Cask Finish
Taylor Garrett Canteen Imperial Malt

SPIRITS

	Glass	Bottle
Fine Alembic Brandy	\$9	\$45
Fine Spanish Brandy	\$10	\$50
Paso Uno Immature Brandy (1 Liter)	\$9	\$35
High Desert Gin	\$10	\$40
Rum Blanco	\$9	\$35
Taylor Garrett Rye	\$11	\$55
Taylor Garrett Rum Rye	\$11	\$55
Taylor Garrett Canteen Imperial Malt	\$13	\$72
Taylor Garrett Whiskey Sherry Cask	\$13	\$72

COCKTAILS

Sangria Tinto Our secret recipe made with VARA's Garnacha, Tempranillo, Paso Uno	\$10
Sandia Stratus VARA High Desert Gin, raspberry, lemon, egg white, raspberry dust	\$15
Moe's Jito VARA Rum Blanco, blueberry, mint, lime, soda	\$15
Redrum VARA Rum Blanco, hibiscus, pineapple, strawberry, housemade coconut cream	\$15
The Prairie Dog Taylor Garrett Rum Rye, pineapple, lime, coconut	\$16
Lavender to the Moon VARA Paso Uno, lavender, lemon, honey, VARA Silverhead Brut Rosado	\$16
Sweet and Seco VARA's Vermut Seco & Vermut Dulce, orange bitters, orange peel	\$14
El Norteño Taylor Garrett Rye, piñon, chocolate bitters	\$16
212 in the 505 Taylor Garrett Sherry Cask Whiskey, VARA Vermut Añejo, chocolate bitters	\$15
Hearsay VARA High Desert Gin, lime, sugar	\$14
Upgrade to a speciality seasonal fruited gimlet	\$15

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, EGGS OR PASTUREIZED MILK MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

TAPAS

Served 3:00 PM - 9:00 PM

Tapas Board	\$50 lg \$30 sm
A selection of assorted meats and cheeses, olives, marinated vegetables, Marcona almonds, housemade chutney, honey, lahvosh crackers	
Vegetable Hummus Board	\$19
Red pepper & white bean hummus, carrots, celery, pickled cauliflower	
Bravas Spiced Popcorn	\$5
Housemade bravas spice and Cotija cheese	
Pan Con Tomato	\$10
Toasted baguette, caramelized onions, roasted grape tomatoes, marinated mushrooms	
Summer Salad	\$11
Mixed greens, golden beets, Peruvian peppers, goat cheese, pepitas, and sherry vinaigrette	
Grilled Romaine Elote Salad	\$11
Baby romaine, elote salad, Cotija cheese, chipotle honey-balsamic vinaigrette	
Papas Bravas	\$7
Bravas spiced fried potatoes, garlic aioli Add egg (\$1)	
Biscochito Cookie Plate	\$8
Traditional biscochito, lavender orange biscochito, piñon coffee biscochito	
Piloncillo Bread Pudding	\$10
Piloncillo cone, warm spices, brûléed banana, housemade caramel	
Popcorn Chocolate Bark	\$8
Mexican chocolate bark, popcorn, pistachios, crumbled biscochitos	

VARA WINE CLUBS

Enjoy exclusive discounts on all drinks and bottles, complimentary wine flights, and more at our Albuquerque and Santa Fe locations. With multiple club options, you'll be sure to find the perfect fit. Join today!



WINE EXPERIENCES

Be sure to ask about our engaging and educational wine presentations, expertly guided by our in-house Wine Educator. Experiences offered Wednesdays and Sundays by reservation at our Albuquerque Tasting Room.

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