



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 BY THE GLASS

APERITIF	Glass
Viña Cardinal, NM, USA	\$12
Vermut Seco, USA	\$9
Vermut Dulce, USA	\$9
Vermut Añejo Dulce, NM, USA	\$11
SPARKLING	
Silverhead Brut, USA	\$11
Silverhead Brut Rosado, USA	\$11
WHITE	
Viura 2021, ESP	\$9
Malvasia 2020, ESP	\$13
Albariño 2021, USA	\$13
Chardonnay 2021, USA	\$13
ROSADO	
Garnacha Rosado 2021, ESP	\$9
RED	
Cariñena 2019, ESP	\$14
Garnacha 2020 Gold Label, ESP	\$13
Garnacha 2019 Lot #0321, ESP	\$14
Tempranillo 2020 Gold Label, ESP	\$13
Feliz Creek Carignan 2020, USA	\$15
Zingara 2019, ESP	\$16
Tinto Especial 2020, ESP	\$16

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

WINE FLIGHTS

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	\$14
High Desert Gin	
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 Finish	\$13	\$72

COCKTAILS

Sangria Tinto	\$14
Our secret recipe made with VARA's Garnacha, Tempranillo, VARA Paso Uno Brandy	
Spanish 75	\$15
VARA High Desert Gin, freshly squeezed lemon, simple syrup, VARA Silverhead Brut	
Bees Knees	\$14
VARA High Desert Gin, fresh lemon, honey	
Dirty Noir	\$14
VARA High Desert Gin, black Cerignola olive juice	
Stingy Jack	\$15
VARA Light Rum, pumpkin spiced coconut cream, lime, pineapple juice	
Hasta Mañana	\$16
Taylor Garrett Rum Rye, pineapple, fresh lime, house-made coconut cream	
El Norteño	\$16
Taylor Garrett Rye, piñon, chocolate bitters	
Chai Me	\$15
Taylor Garrett Imperial Single Malt, chai simple syrup, chai bitters	
Uno Mas	\$15
VARA Paso Uno Brandy, fresh lime, honey	
Lavender 2 The Moon	\$16
Lavender VARA Paso Uno Brandy, fresh lemon, honey, VARA Silverhead Brut Rosado	

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

BOARDS

Tapas Board	sm \$30
Assorted meats and cheeses with accoutrements	lg \$50
Antipasti Plate	\$30
Assorted pickled, brined, and marinated vegetables, red pepper hummus, bread	

TAPAS

Served 4:00 PM - 9:00 PM

Pan Con Tomate	\$10
Cherry tomatoes, caramelized onions, marinated mushrooms	
Loaded Papas Bravas	\$8
Potatoes, bravas spice, elote, garlic aioli	
Add egg \$1	
Add chicken \$5	
Loaded Brussels Bravas	\$12
Brussels sprouts, brava spice, elote, garlic aioli	
Add egg \$1	
Add chicken \$5	
Quinoa Salad	\$8
White quinoa, red onion, piquillo peppers, garbanzo beans, goat cheese, pumpkin seeds, cilantro mint vinaigrette	
Cucumber Tomato Frisee Salad	\$8
Cucumber, tomato, red onion, garlic, fresh dill, frisee	
Chicken Thighs	\$15
Marinated chicken, calabacitas, chimichurri, cotija cheese	
Choripan	\$15
Chorizo link, baguette, chimichurri, cotija cheese	
Cauliflower & Fennel Cazuela	\$15
Cauliflower, fennel, manchego cheese, breadcrumbs	
Eggplant Stew	\$8
Eggplant, capers, olives, tomato stew	
Albondigas Sliders	\$10
Albondigas (meatballs), chipotle tomato sauce, cotija cheese, micro cilantro	
Flourless Chocolate Cake	\$8
Chocolate cake with a raspberry filling, ganache, dusting of crushed pistachios	
Piloncillo Bread Pudding	\$8
Piloncillo-flavored bread pudding with a whiskey caramel sauce	
Biscochitos	\$5
Traditional 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 Experiences Manager. Experiences offered every other Sundays by reservation.

VARA WINERY & DISTILLERY
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ALBUQUERQUE, NM 87113
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VARAWINES.COM

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