



PRIVATE EVENTS
AT TOWN & RANCH

GATHERING IN DOWNTOWN STYLE

Town & Ranch, located in downtown Albuquerque, is housed in the original 1940s Heaston's Town and Ranch Tractor Supplies building and is home to our product manufactory, distillery, retail shop and a mid-century style cocktail lounge. The tasting lounge at Town & Ranch offers an eclectic throw-back vibe with signature cocktails and a menu of lite bites. Sample a selection of classic and signature gin cocktails inspired by the fields of Los Poblanos and developed by our talented bar team.



TOWN & RANCH RESERVATION INFORMATION

The Town & Ranch (T&R) Lounge is able to accommodate private events for groups of up to 60 guests with light food offerings. It is an ideal space for cocktail receptions, mixers, live music, networking events, holiday parties and more. We are able to offer limited A/V set up including microphones and projector screens for private events. Exclusive add-on options are available to enhance each event, as well as a special Tiki Night theme.

We are unable to host full catered meals.

TOWN & RANCH PRIVATE EVENT FEES

- *Monday – Wednesday*
\$750 site fee plus \$1,000 beverage minimum
- *Friday – Sunday*
\$1,000 site fee plus \$1,500 beverage minimum
- A selection of light bites from the current T&R menu are an additional \$24 per person

The private event site fees listed above are for a 3-hour period of time and excludes taxes and fees. The lounge is not available for booking on Thursdays. A 25% service charge is applied to all food & beverage.

TOWN & RANCH COCKTAIL OFFERINGS

Beverage offerings include our handcrafted cocktails, local NM wine, local NM beer and non-alcoholic options.

SIGNATURE COCKTAILS

Three Guineas

*Western Dry Gin, house-made herbal liqueur, barrel-aged
LP aperitivo, sage, grapefruit*

Lavender '99

*Lavender Gin, Crème de Violette, LP Lavender Simple Syrup,
lemon, sparkling wine*

Clear the Fog

earl-grey tea-infused and milk-clarified Lavender Gin, vanilla, lemon

Blood Moon

*Dry Point "Dry Spell" Bourbon, barrel-aged LP aperitivo,
blood orange, rooibos, vermouth*

Farm G & T

choice of Los Poblanos Gin, tonic, botanicals

Nº. 16 Martini

Western Dry Gin, vermouth, lemon twist

Gimlet

Lavender Gin, lime, LP Lavender Simple Syrup

Cocktail of the Season

inquire for details

NEGRONI

Rojo

*Western Dry Gin, LP barrel-aged aperitivo, Cocchi di Torino
sweet vermouth*

Blanco y Negro

*lemongrass-infused Western Dry Gin, Dolin dry, Salers,
house herbal liqueur, black pepper*

Cacao

*barrel-aged Western Dry Gin, cacao nib-infused LP aperitivo,
Cocchi di Torino sweet vermouth*

NOT GIN

Town Margarita

*Red River agave, Hollow Spirits Orange, lime, LP Lavender
Simple Syrup, LP Lavender Cocktail Rimming Salt*

Ranch Margarita

*Red River agave, Hollow Spirits Orange, lime, LP Lavender
Simple Syrup, LP Lavender Cocktail Rimming Salt*

Smoker's Lounge

*tobacco and cherry wood smoked Pistol Pete's Six-Shooter rye,
maple, house bitters*

LP Champagne Cocktail

with LP Lavender Simple Syrup

Please inquire about local wine and beer options.

TOWN & RANCH COCKTAIL OFFERINGS CONT'D.

ZERO-PROOF COCKTAILS

may contain trace amounts of alcohol, up to 0.5%

Like a Duck on Water

*bourbon vanilla tea-infused zero alcohol Nkd
Distillery whiskey, palo santo, walnut, orange*

Morning Remedy

*sage and rosemary-infused Pentire Adrift zero alcohol
spirit, citrus bitters, Fever Tree Mediterranean Tonic*

No-Groni

*Monday zero alcohol gin, Roots Divino Rosso,
Sanbitter, orange*

Adapt-to-Zero-Gin

*Monday zero alcohol gin, orange-chamomile blossom
tea, turmeric, ashwagandha, lemon, black pepper,
rosemary, tonic*

*Please inquire about soda, lemonade, tea and
coffee options.*

TOWN & RANCH LITE BITE OFFERINGS

Food offerings complement the space and highlight items that are
house-made and from our favorite food purveyors.

+ \$24 per person

INCLUSIONS

- Cheese Tasting
*house-made pimento, Mt. Tam brie, LP Green Chile Jam,
house-sausage and accompaniments*
- House Olives
rotating selection
- LP Pecans
sweet and spicy or herbed, or both

ADD-ONS

- Assorted popcorn — *+\$8 per person*
- Chips and salsa — *+\$12 per person*
- Pretzels — *+\$8 per person*
- Pork Rillettes — *+\$12 per person*
pork confit served with spices, pickled onions and lavash crackers
- Tinned Fish — *+\$12 per person*
saltines, potato chips and house escabeche
- Eldora chocolate bars — *+\$6 per person*
- Assorted candy — *+\$8 per person*