

CIMARRON NEWS

VOL. 11, NO.1



MENU



AUGUST 25TH, 1881

BULLET HOLES, WILD WEST DEALS, AND THE GUESTS WHO MADE HISTORY

WHERE THE OLD WEST STILL WHISPERS THROUGH THE WALLS

Purchased in 1872 as a saloon and gambling hall, Henri Lambert expanded the property in 1881 with 23 rooms, naming it the St. James Hotel. Over the years, it hosted legendary lawmen like Wyatt Earp, Doc Holliday, and Bat Masterson, as well as outlaws such as Jesse James and Black Jack Ketchum.

Henri's close friend Buffalo Bill Cody was a frequent guest, and along with Annie Oakley, planned their Wild West show right here. The saloon also welcomed Clay Allison, the self-proclaimed "Shootist," who left bullet holes and his reputation on the bar wall.

Today, Lambert's legacy lives on in the hotel registry and in these walls that have witnessed over a century of history, legends, and untold stories.



SOUPS & SALADS

WEDGE SALAD **\$13**

Two slices of iceberg lettuce dressed with our blue cheese dressing and garnish.

MIX SALAD **\$14**

Organic mixed greens with cucumber, cherry tomatoes, and onion rings. Choice of dressing: blue cheese, ranch, or balsamic.

SOUP OF THE DAY **\$9**

Ask your server about today's house-made soups, crafted daily with the freshest ingredients and flavors inspired by the Old West.

ADD-ONS **+\$5**

Chicken Shrimp Relleno

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*



APPETIZERS

PAPAS ALA MODE \$12
 French fries topped with red or green sauce and a cheese blend.
 Add Brisket ...\$5 / Chicken...\$4 / Shrimp...\$4

CHICKEN WINGS \$16
 6 or 12 wings dressed in Lemon Pepper, Mango Habanero, Red Hot, BBQ, Garlic ParmHalf a dozen...\$9

MEXI NACHOS \$14
 Chips with pinto beans, melted cheese blend, topped with grilled pico, guac, and crema fresca.
 Add Brisket, Chicken or Shrimp ...\$5

CHIPS & SALSA \$6
 Add Guac...\$4 / Queso...\$3

BEER ONION RINGS \$8
 A basket of beer-battered onion rings with your choice of dip: ketchup, ranch, blue cheese, queso, or BBQ

CEVICHE COCKTAIL \$13
 Fresh cooked shrimp in our signature Bloody Mary-style sauce with red onion, red bell peppers, cucumber, and avocado.
 Served in a glass with a side of chips.

SHRIMP COCKTAIL \$13
 Six jumbo shrimp, served with house-made cocktail sauce

APPETIZER PLATTER \$14
 Includes 3 to 4 items from the list: Onion Rings, Wings, Tenders, Jalapeño Poppers, Chips with Queso and Salsa, or Guacamole, Mozzarella Sticks
 4 Items ...\$17



ST. JAMES CHEF'S SPECIALS

RELLENO PLATE \$17
 Two red cornmeal-breaded NM Hatch green chiles stuffed with white cheddar, served with a side of rice, refried beans, and smothered in red or green sauce.

ENCHILADA PLATE \$17
 Two flat out corn tortillas filled with your choice of meat or cheese, onion, and smothered in your choice of red or green sauce. Served with a side of rice, refried beans, and crema.

NM BRISKET PHILLY \$17
 Slow-cooked brisket with grilled pico and melted white cheddar on a hoagie roll, topped with guac, and served with fries.

BURRITO PLATE \$17
 8" flour tortilla rolled and filled with refried beans, your choice of meat, onion, and smothered in your choice of red or green sauce. Served with a side of rice, beans, and crema.

FISH & CHIPS \$20
 Two 4 oz crispy cod fillets battered in the Chef's homemade beer batter. Served with fries, coleslaw, and tartar sauce.

TACO SALAD \$15
 A 10" fried flour shell filled with refried beans, rice, your choice of protein, onion, and melted cheese, all topped with your choice of salad, salsa, and guacamole.



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WHO WAS KILLED LAST NIGHT?

The common question in town used to be “Who was killed at Lambert’s last night?” The bar was so rowdy back in the day that Fred Lambert, Henri’s son, reinforced the floor on the second floor to keep guests from being killed in their sleep from stray bullets. Our ceiling still has the remnants of those wild days.

TOP NOTCH

BAT MASTERSON FLAT IRON \$33

A 10 oz fresh flat iron steak served with our herb butter, choice of potatoes**, and seasonal vegetables.

BUFFALO BILL BISON RIBEYE \$40

A 10 oz premium bison ribeye served with your choice of potatoes**, and seasonal vegetables.

PANCHO GRIEGO ENCHILADAS \$30

5 oz flat iron steak grilled to your liking, with your choice of two beef, chicken, or cheese enchiladas, smothered in our signature green or red chili. Served with Spanish rice and refried beans.....Add an egg \$2

DOC'S FAJITA SKILLET \$24

1lb of meat, bell peppers, and onions, well-seasoned and julienned. Served with a side of rice, beans, and tortillas. Choice of chicken, shrimp, or beef.

GOVERNORS CHICKEN FRIED STEAK \$26

8 oz beef cube steak, tenderized and breaded to order with our Southwestern-style seasonings. Served with choice of potatoes**, gravy, and seasonal vegetables.

** Choice of potatoes: mashed potatoes, baked potato, or fries

- ADD-ONS** Avocado \$1.00 Lobster \$16
Seasoned Fries \$1.00 Shrimp skewer \$14
Bacon \$2.00

DESSERTS

CHEF'S ROTATING SELECTION OF BAKED ITEMS \$8.50

WYATT'S ICE CREAM \$8.50

RIB EYE ST. JAMES \$36

A 12oz beef steak with herb butter, choice of potatoes*, with seasonal vegetables

CLAY ALLISON BURGER \$19

An 6 oz handmade patty blended with chopped bacon and jalapeños, topped with melted pepper jack cheese. Served with crispy fries and toppings

TJ CHEESEBURGER \$17

4oz patty with cheese, onion, and green chile melt, lettuce, tomato, pickles, and a side of fries. Add Bacon or Relleno...\$2

THE OUTLAW SMASH BURGER \$19

Double 3 oz. patty burger topped with pepper jack cheese, grilled jalapeños, and onions, served with a side of BBQ sauce.

ANNIE OAKLEY SALMON \$29

A 10 oz fresh salmon fillet, pan-seared and oven-finished with a caramelized orange and bourbon glaze. Served with seasonal vegetables and choice of potatoes**.

MARY'S GARDEN BURGER \$15

A 6 oz vegan patty served with lettuce, onion, tomatoes, and pickles on a brioche bun. Add Cheese... \$1 | Bacon... \$2 | Relleno... \$2 Served with a side of fries.

JESSIE JAMES CHILI

Bowl \$13 | Cup \$6

Homemade red chili



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SPIRITS WHO NEVER CHECKED OUT

The St. James is home to more than just its living guests. Over the years, employees and visitors have counted at least a dozen spirits wandering the halls. Our most famous? Former owners Miss Mary Lambert and TJ Wright.

Mary was the first wife of Henri Lambert. She passed away from illness shortly after the hotel was completed, and it seems she never left. Guests often catch the scent of her rose perfume or find their belongings, especially makeup, mysteriously moved.

Across the hall is TJ Wright, a miner from nearby Elizabethtown with a talent for poker. In a high-stakes game against Henri Lambert, Lady Luck was on TJ's side and he won the hotel. Sadly, that night was also his last. He was killed before reaching his room. Theories about the shooting abound, but one thing is certain: TJ won fair and square, and he intends to enjoy it. His room remains locked for his private use, and tradition says to leave him a glass of whiskey. Few who have tried to stay in his room have made it through the night.

Mary and TJ are just part of our haunted history. Ask our staff about their own encounters, or share your story if you have one... if you dare.

BOURBON WHISKEY

- CROWN ROYAL \$7**
- CROWN APPLE \$7**
- CROWN VANILLA \$7**
- MAKER'S MARK \$8**
- MAKER'S MARK 46 \$9**
- MAKER'S MARK CAST STRENGTH \$10**
- BUFFALO TRACE \$10**
- RABBIT HOLE BOXERGRAIL \$12**
- RABBIT HOLE CAVEHILL \$12**
- RABBIT HOLE DARINGER \$12**
- RABBIT HOLE HEIGOLD \$12**
- TAYLOR GARRET BOURBON \$8**
- TAYLOR GARRET RYE \$8**

- WISEMAN \$12**
- EVAN WILLIAMS \$5**
- PENDLETON \$6**
- JACK DANIELS \$6**
- JACK DANIELS APPLE \$6**
- JACK DANIELS FIRE \$7**
- FIREBALL \$7**
- JIM BEAM \$6**
- JIM BEAM HONEY \$6**
- JIM BEAM 7 YEAR \$8**
- WOODFORD \$8**
- WELLER \$10**
- LARCENY \$10**

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MORE BOURBON... PLEASE



- GARRISON BROTHERS HONEY DEW \$12
- GARRISON BROTHERS SMALL BATCH \$12
- BASIL HAYDEN BOURBON \$10
- BASIL HAYDEN DARK RYE \$12
- BASIL HAYDEN TOAST \$12
- BIG NOSE KATE \$10
- BULLIET BOURBON \$10
- BULLIET RYE \$10
- CHIVAS REGAL \$7
- SEAGRAMS \$6
- SEAGRAMS MSV \$7
- OAK+EDEN \$10
- DOUBLE OAK \$10
- FOUR ROSES \$8

- WILD TURKEY \$8
- WILD TURKEY 101 \$10
- ANGELS ENVY \$12
- JEFFERSON OCEAN \$13
- JEFFERSON OCEAN RYE \$13
- JEFFERSON OCEAN TWIN OAK \$13
- KNOB CREEK 9 YEAR \$12
- HORSE SOLDIER \$12
- TIN CUP STRAIGHT BOURBON \$10
- TIN CUP 10 YEAR \$12
- TIN CUP RYE \$12
- PROFIT SHARE STRAIGHT \$8
- PROFIT SHARE CASK STRENGTH \$10
- PROFIT SHARE SINGLE BARREL \$10

SCOTCH & IRISH WHISKEY

- MONKEY SHOULDER \$10
- GLENLIVET \$10
- JOHNNY WALKER BLACK \$10
- JOHNNY WALKER RED \$8
- GLENFIDDICH 15 YEAR \$12
- RED BREAST 12 YEAR \$12
- DEWARS \$7
- JAMESON \$7

TEQUILA

- 1800 REPOSADO \$10
- 1800 CUCUMBER JALAPANO \$10
- HERRADURA REPOSADO \$9
- HERRADURA SILVER \$9
- JOSE CUERVO BLANCO \$6
- JOSE CUERVO REPOSADO \$6
- JOSE CUERVO DEVIL'S RESERVE \$7
- MAESTRO DOBEL \$8
- 818 \$10
- LALO \$9
- PATRON \$10
- EL JIMADOR \$7
- TEREMANA \$9

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VODKA

- TITOS \$8
- KETTLE ONE \$8
- GREY GOOSE \$9
- TELLER \$7
- SVEDKA \$7
- DEEP EDY \$8

- R** CAPTAIN MORGAN \$6
- U** MALIBU \$6
- S** SAILOR JERRY \$6
- M** MYERS DARK \$6
- M** CRUZAN AGED LIGHT \$7
- PROBITAS \$8
- CASTILLO SILVER \$8
- BACARDI \$6

BEER

- BUDLIGHT \$4
- ULTRA \$4
- BUD \$4
- 7K IPA \$4
- COORS LIGHT \$4
- LA CUMBRE IPA \$4
- COORS BANQUET \$4
- MILLER LIGHT \$4
- SHINER BOCK \$4
- BLUE MOON \$4
- CORONA \$4
- SANTA FE HAPPY CAMPER \$4
- SANTA FE NUT BROWN \$4
- DOS EQUIS AMBER \$4
- DOS EQUIS \$4
- MODELO ESPECIAL \$4
- MODELO NEGRA \$4
- HEINEKEN \$4

DRAFT

- 805 \$6
- MANGO CART VL \$6
- SANTA FE 7K IPA \$6
- MODELO \$6
- SANTA FE NUT BROWN \$6
- SHINER BOCK \$6

GIN

- BOMBAY SAPPRE \$8
- EMPRESS \$8
- HENDRICKS \$8
- TANQUERAY \$7
- GIN MARE \$8

SELTZER

- HIGH NOON \$3
- WHITE CLAW \$3
- TWISTED TEAS \$3
- TELLER \$3

RULES OF THE HOTEL

From 1872-1884 the Hotel saw 27 confirmed gunfights, which made for some interesting rules. Here are some we were able to find on an old list:

- ★ Guests of the hotel will please bear in mind that we will not be responsible for either their lives or their property. We will not pay for funeral expenses.
- ★ Guests wishing to attract the attention of a waiter are requested to call or whistle for him. This is better than shooting him through the ear or nose. It will save funeral costs as waiters carry pistols and are supposed to know how to use them.
- ★ Guests will be expected to pay for whatever tableware they break in throwing at one another. This rule will be assisted upon.

BE PART OF HISTORY
 Celebrate your wedding, reunion, ski trip, or retreat with M Vacation Properties. From exclusive St. James Hotel buyouts to custom food, lodging, and unforgettable experiences in the Enchanted Circle, we make every event legendary.
CONTACT (575) 376-2664



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WINE MENU



AUGUST 25TH, 1881

LAMBERT'S RESERVE

LAMBERT'S TABLE WINES

HOUSE WINES
\$7 PER GLASS \$28 BOTTLE

CANYON ROAD

CHARDONNAY, PINOT GRIGIO, PINOT NOIR, CABERNET SAUVIGNON, MERLOT, MOSCATO, WHITE ZINFANDEL, SAUVIGNON BLANC

RED

- COPPOLA PINOT NOIR \$8/G \$28/B
- NIELSON PINOT NOIR \$8/G \$28/B
- SILVER RAVEN CABERNET SAUVIGNON \$8/G \$28/B
- COPPOLA CABERNET SAUVIGNON \$9/G \$30/B
- COPPOLA CLARET CABERNET SAUVIGNON \$10/G \$45/B
- COPPOLA MERLOT \$10/G \$45/B
- HAHN MERLOT \$8/G \$28/B
- MONTES ALPHA MALBEC \$13/G \$50/B
- SELLA ANTICA RED BLEND \$9/G \$30/B
- KLINKER BRICK BRICKMASON RED BLEND \$9/G \$30/B
- KLINKER BRICK OLD VINE RED BLEND \$9/G \$30/B
- PESSIMIST RED BLEND \$9/G \$30/B

WHITE

- COPPOLA PINOT GRIGIO \$8/G \$28/B
- BELLA SERA PINOT GRIGIO \$8/G \$28/B
- SANTA MARGHERITA PINOT GRIGIO \$8/G \$28/B
- COPPOLA CHARDONNAY \$8/G \$28/B
- 14 HANDS SAUVIGNON BLANC \$9/G \$30/B
- MESA GIUNCO WHITE BLEND \$10/G \$45/B
- ST. CHATEAU MICHELLE RIESLING \$8/G \$28/B
- SUTTER HOME WHITE ZINFANDEL \$6/G \$20/B



CIMARRON NEWS

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* SPIRITS MENU *

AUGUST 25TH, 1881

SALOON SPIRITS

RAISE A GLASS TO THE PAST

Every great saloon had its legends, and every drink carried a story. At the St. James, the tales still linger, with cowboys trading shots, gamblers raising glasses, and townfolk celebrating triumphs or nursing losses. Our specialty cocktails are a modern toast to that history, each with a name and flavor inspired by the characters who once filled these halls. Whether you choose Miss Mary's Marg, Pancho's Pistol, or Smoking Cigars with Lambert, you are not just sipping a drink, you are stepping into a story worth retelling.



MISS MARY'S MARG

\$8

House margarita with your choice of original, jalapeño, or strawberry. Served with your choice of salt, Tajín, or sugar rim.

KATIE'S EVENING

\$10

Pink Whitney vodka, Sprite, and your choice of syrup: cherry, strawberry, watermelon, or raspberry.

PANCHO'S PISTOL

\$12

Grand Malo, lime juice, grapefruit juice, soda, and triple sec.

SMOKING CIGARS WITH LAMBERT

\$12

Bourbon, bitters, simple syrup, cherries, and an orange twist. Served smoked, in tribute to Lambert's legendary saloon.

WORKING LADY

\$11

Empress Gin, Blue Curaçao, simple syrup, lemon juice, and egg foam.

PATIO REFRESHER

\$12

Coconut rum, cucumber, mint, soda water, and simple syrup.

TJ'S SPECIAL

\$12

The owner's choice of shot, one for you and one for TJ.*
*Tradition calls for you to carry one shot to the infamous owner's door and leave it on the table while you enjoy yours.