

GOOD EVENING AND WELCOME TO LEVEL 5

Experience the flavors of spring at Level 5 during Albuquerque Restaurant Week. Under the expert touch of James Beard-nominated Chef Sean Sinclair, our three-course menu showcases the season's finest ingredients—crisp greens,

delicately braised meats, and fire-roasted vegetables—blending global influences with New Mexico's rich culinary heritage.

Complement your meal with selections from our award-winning wine list or handcrafted cocktails.

Thank you for celebrating Albuquerque

Restaurant Week with us. We look forward to welcoming you back for another unforgettable dining experience!

2025 ALBUQUERQUE RESTAURANT WEEK

FIRST

SUGAR SNAP PEA CAESAR SALAD

Julienne snow peas, sugar snap peas, cured egg, anchovy emulsion, focaccia croutons, lemon vinaigrette

SECOND

RABBIT PASTA

Fettuccine alla chitarra, roasted carrots, braised rabbit, pecan pesto, aromatic broth

THIRD

DESSERT

Your choice of dessert from our menu

\$66 per person

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or raw eggs may increase your risk of foodborne illness.