

GLOBAL SMALL PLATES

TIERRA AMARILLA LAMB POTSTICKERS
MANGO VODOO SAUCE AND THAI HERBS – 12

TAHITIAN STYLE PRAWN CEVICHE
FRESH COCONUT, AVOCADO AND LIME - 15

TASMANIAN SWEET CRAB FUNDIDO
FLAMED TABLESIDE WITH TEQUILA – 17

THAI STYLE BEEF TETAKI
GREEN PAPAYA SALAD AND PEANUT SAUCE -14

TAMARIND BRAISED SPARE RIBS
MALAYSIAN STYLE WITH YAM CONFIT - 15

POLLO REAL ORGANIC CHICKEN WINGS
GUAJILLO SAUCE AND CUMIN LIME RANCH – 12

CRISPY CALAMARI WITH OLIVES
TOSSED WITH ASIAGO AND MOROCCAN AIOLI– 10

ANACONDA CLASSICS

CHIPS WITH SALSA & GUACAMOLE - 12

BEN'S FAMOUS TORTILLA SOUP
CHORIZO, CHICKEN, BLACK BEANS AND CHILE - 8

A CLASSIC CAESAR
ROMAINE, PARMESAN AND WHITE ANCHOVY - 12

BABY GREENS WITH ROASTED BEETS
GOAT CHEESE AND PISTACHIOS - 12

THE ANACONDA BURGER
FRESH GROUND LOCAL BEEF ON CORN BUN-12
SUBSTITUTE FRESH LOCAL BISON- 4
ADD-GREEN CHILE, MUSHROOM, CHEDDAR, BLUE
CHEESE, BACON, AVOCADO - .75EA

STEAK FRITES – WITH LOCAL BEEF
TOSSED WITH FRESH GARLIC AND PARSLEY - 19

FOREST MUSHROOM ENCHILADAS
OAXACA BLACK MOLE AND ANASAZI BEANS – 15

SWEET ENDINGS

LOCAL STYLE CARAMEL FLAN
SEASONAL FRUITS AND CARAMEL • 7

**HOUSEMADE CHURROS WITH FRESH
CINNAMON**
AZTEC CHOCOLATE DIPPING SAUCE • 7

DARK CHOCOLATE BROWNIE
HOUSEMADE CARAMEL-MOCHA ICE CREAM • 7