

anaconda

BAR • GRILL • PATIO DINING

SNACKS

LOADED PRETZEL 8

cheese sauce, wasabi aioli

CHICHARRONES 8

salt and vinegar pork rinds, house made hot sauce, fresh lime (GF)

CHIPS & SALSA 10

tomatillo salsa, pico de gallo (add guacamole 6)

SWEDISH MEATBALLS 12

brown gravy, spicy pepper jam

ROASTED MEDITERRANEAN OLIVES 14

new mexico goat cheese, roasted garlic, pita bread (CGF)

FRESH RICOTTA 15

evoo, local honey, fleur de sel, fresh baguette

WHISKEY CURED SALMON 16

horseradish cream, pickles, olives, cucumber, crostini (CGF)

SALADS

MARKET SALAD OF THE DAY 10

please ask your server for today's fresh selection

CLASSIC CAESAR 12

crisp romaine, parmesan, croutons, anchovy

KALE CHOP SALAD 14

fresh veggies, tandoori chickpeas, pumpkin seeds, tahini garlic dressing (GF)

PEAR PECAN SALAD 12

blue cheese, radicchio, golden raisins, white balsamic vinaigrette (GF)

SPINACH AND ROASTED BEET SALAD 14

goat cheese, boiled egg, roasted squash, charred green onion vinaigrette, pepitas (GF)

TUNA POKE BOWL 18

edamame, carrots, spicy mayo, brown rice and quinoa, wontons, avocado, mango, sesame seeds

CURRIED CHICKEN SALAD

LETTUCE WRAPS 14

apples, walnuts, red grapes, butter leaf lettuce, carrot, mango salsa, cilantro, rice noodles (GF)

ADD PROTEIN TO ANY SALAD

chicken breast 7 salmon 12

FROM THE GRILL

sandwiches and burgers come with a choice of side salad, sweet potato, beer battered or garlic fries

TAOS BISON BURGER 16

sautéed mushrooms, swiss, avocado, lettuce, tomato, pickled onions, brioche bun, dijon aioli

ANACONDA BEEF BURGER OR GRILLED CHICKEN SANDWICH 15

green chile, bacon, cheddar, jack, lettuce, tomato, onions, brioche bun, dijon aioli

ANACONDA SONORAN DOG 12

bacon wrapped all beef hot dog, cilantro crema, pico de gallo, jalapeno jam, guacamole, chile con queso

PASTRAMI REUBEN 15

sauerkraut, secret sauce, swiss cheese on marble rye

STEAK FRITES 34

7 oz flat iron, garlic french fries, demi glace, wilted greens

BEYOND MEAT BURGER 16

avocado, roasted beets, tomato, lettuce, pickles, chipotle aioli, wheat bun (V)

SMOKED BBQ PULLED PORK SANDWICH 14

apple coleslaw, housemade pickles, collard greens

TAOS FAVORITES

FRITO PIE 12

ground bison, red chile, pinto beans, cheddar, sour cream, pico de gallo, lettuce (GF)

CHICKEN FLAUTAS 15

guacamole, pico de gallo, pinto beans, cheddar, jack (GF)

CHEESE ENCHILADAS 12

blue corn tortillas, cheddar, pinto beans, lettuce, tomato, and sour cream (GF) add chicken 7

CARNE ADOVADA BURRITO 12

new mexico red chile carne adovada, pinto beans, cheese, smothered in red or green chile

BISON JEMEZ ENCHILADAS 16

ground bison, flour tortillas dipped in red chile, cheddar, jack, pinto beans, pico de gallo, lettuce, sour cream

CHICKEN "TACODILLA" 12

salsa rojo, tomatillo, guacamole, pickled red onions, cilantro, mini corn tortillas (GF)

SMOKEN MEGA MAC AND CHEESE 16 HALF 8

bacon, green chile, three cheeses add bbq pork 5

SIDES

BEER BATTERED GARLIC FRIES 6

add chile & cheese 4, or truffle/parmesan 3

SWEET POTATO FRIES 6

add chile & cheese 4, or truffle/parmesan 3

sweeter sweet fry add burnt marshmallow and cinnamon sugar 2

SIDE SALAD 6

carrot, red onion, tomato, apple basil vinaigrette (GF)

ONION RINGS 8

green chile ranch

SAUTÉED MUSHROOMS 10

butter, garlic, rosemary (GF)

COLESLAW (GF) 5

COLLARD GREENS (GF) 5

20% Service Charge will be added to parties of 6 or more.

Executive Chef Cristina Martinez