

MOCKTAILS

DESERT DEW

choice of house-made syrup
vanilla bean, strawberry, blackberry, lemon, honey-sage,
apple-cinnamon, raspberry, or ginger, soda water, creamer,
topped with whipped cream

GOLDEN GROVE

lemon & strawberry syrup, prosecco vinegar, soda water

DESERT FLAME

blood orange purée, lemon, topped with ginger beer

SPICEBLOOM ELIXIR

choice of house-made honey syrup
(sunroot syrup or hearthroot syrup), lemon, hot water

JAVA JOLT FIZZ

chilled espresso, chocolate syrup, soda water,
garnished with an oreo crust

CLASSIC STAPLES

COCKTAIL OF THE WEEK

original specialty cocktail crafted by
anaconda’s talented bartenders
(inquire with your bartender or server for this week’s highlight)

NEW MEXICAN OLD FASHIONED

el tesoro heritage select barrel, triple sec,
angostura bitters, orange bitters, agave syrup,
floater of 400 conejos mezcal

MI COMPA

choice of mount gay rum or casamigos tequila,
fernet-branca, jasmine simple syrup, chocolate bitters

BLACK MANHATTAN

knob creek bourbon heritage select barrel,
antica vermouth, averna, walnut bitters

SEASONAL DRINKS

EL CHAMISO

isle of harris gin, honey-sage syrup, lemon juice,
served up with a sage leaf

CACTUS FIRE

casamigos mezcal, cointreau, grand marnier, cranberries,
lime juice, garnished with rosemary

MESQUITE HARVEST

high west bourbon, brown sugar-cinnamon syrup,
prosecco vinegar, soda water, smoked with applewood

RED MESA

barrel aged redemption rye, campari, angelica amaro,
plum bitters, garnished with a limoncello cherry

OASIS BLOOM

grape infused vodka, lemon syrup, soda water,
garnished with ice grapes

VENOM & VELVET

skrewball peanut butter whiskey, butterscotch,
licor 43, creamer, splash of dr. pepper,
served hot and garnished with a cinnamon stick

CACTUS & CARAMEL

el tesoro reposado tequila, averna, lemon juice,
pure maple syrup, topped with ginger beer,
garnished with a dehydrated maple-lemon candy

VINO

11 2025 Wine Spectator Award winner.

SPARKLING

	cava brut, miquel pons, catalonia, spain, nv	10	40
	prosecco, riondo, veneto, italy, nv	11	44
	brut, silverhead, vara, albuquerque, new mexico, nv	12	48
11	brut rosé, silverhead, vara, albuquerque, new mexico, nv	12	48
11	sparkling rosé, gruvi, non-alcoholic, 275 ml		13

WHITES

11	chardonnay, chateau souverain, napa, california, 2022	10	40
	chardonnay, napa cellars, sonoma, california, 2023	13	52
	pinot gris, king’s ridge, willamette valley, oregon, 2023	14	56
11	sauvignon blanc, oyster bay, marlborough, new zealand, 2024	10	40
	viura, vara, albuquerque, new mexico, 2022	12	48
	riesling, dr. loosen, mosel, germany, 2023	13	52

ROSÉ

15	rosé, zaza, navarra, spain, 2022	10	40
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REDS

17	montepulciano, fosso corno aires, d’abruzzo, italy, 2021	13	52
	pinot noir, planet oregon, willamette valley, wa, 2023	15	60
	malbec, achaval ferrer, mendoza, argentina, 2021	14	56
	cabernet sauvignon, michael david “freakshow” lodi, california, nv	13	52
15	cabernet sauvignon, chateau souverain, napa, california, 2020	10	40
	zinfandel, earthquake, lodi, ca, 2022	12	48

PORTS

	graham’s grapes, douro, portugal	12	
	evolúció late harvest, tokaj, hungary	11	
	taylor fladgate, 10yr tawny, douro, portugal	12	
15	other exquisite wine selections are available by the bottle inquire with your server.		

CERVEZA

15	DRAFT BEER		9
	ask your server or bartender for artisan selections		

LOCAL

14	la cumbre a slice of hefen	12	marble double white	10
	la cumbre elevated IPA	12	santa fe pale ale	8
	bosque blonde ale	8	santa fe nut brown ale	8

DOMESTIC

	budweiser	7	bud light	7
14	coors light	7	miller lite	7

IMPORT

	corona extra	8	dos xx lager	8
14	modelo especial	8	modelo negra	8
	stella artois	8	gruvi (non-alcoholic)	13

BEVERAGES

14	ginger beer	4	espresso regular or decaf	4
	lemonade	7	aroma coffee french press	12
	+1 add prickly pear, mango, blood orange, lilikoï		san pellegrino	12
	rishi hot tea	4	acqua panna	6
	hot chocolate	6	iced tea	4
	cappuccino or latte	8	soda	4
	+1 add vanilla, caramel, or hazelnut		coca-cola, diet coke, dr. pepper, sprite, ginger ale	