

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

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)

PISTACHIO VELVET
house-made pistachio liqueur, lemon juice, egg white,
garnished with ground pistachio

ESPRESSO MARTINI
borghetti espresso liqueur, fresh espresso, kahlúa,
garnished with coffee beans

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

BEVERAGES

ginger beer	4	rishi hot tea	4
lemonade	7	hot chocolate	6
+1 add prickly pear, mango, blood orange, lilikoi		cappuccino or latte	8
		+1 add vanilla, caramel, or hazelnut	

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
	sauvignon blanc , oyster bay, marlborough, new zealand, 2024		
	10		40
	viura, vara , albuquerque, new mexico, 2022		
	12		48

ROSÉ			
14	rosé, zaza , navarra, spain, 2022		
	10		40

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

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

CERVEZA

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

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

DOMESTIC			
15	budweiser	7	bud light
			7
	coors light	7	miller lite
			7

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

FLIGHTS

	DRAFT FLIGHT	16	TEQUILA FLIGHT	28
	four draft beers		choice of casamigos, maestro dobel, patrón, or espolón	
	WINE FLIGHT	25		
	choice of any four of our still wines			

espresso regular or decaf	4	iced tea	4
aroma coffee french press	12	soda	4
san pellegrino	12	coca-cola, diet coke, dr. pepper, sprite, ginger ale	
acqua panna	6		