

anaconda

CHARCUTERIE BOARD 29

chef's selected cured meats and cheeses, jam, pickles, mustard, nuts, crostini and crackers

NEW MEXICO GREEN CHILE FLIGHT 22

green chile sauce, fresh roasted green chile con queso, green chile-corn pico, fresh guacamole, blue corn chips

KALE CAESAR SALAD 17

kale, broken sourdough croutons, house-made caesar dressing, sherry cask manchego
add grilled chicken +10

HOUSE SALAD 15

fresh greens, radish, tomato, carrot, seeds, crostini, creamy herb dressing or sherry vinaigrette
add grilled chicken +10

CRISPY BRUSSELS SPROUTS 19

sherry cask manchego, balsamic glaze, pesto aioli, black truffle-chile crunch, pepitas

BUFFALO HOT HONEY WINGS 22

carrots, pickles, creamy herb dressing, house-made fermented hot sauce

CARNE ASADA TACOS 19

three blue corn tortilla tacos, carne asada, guacamole, roasted corn pico, oaxaca and manchego cheese, cotija, salsa verde

BLUE CORN CRUSTED CALAMARI 27

piñon pesto aioli, red chile cocktail sauce, lemon

STEAK FRITES 48

grilled sirloin, cowboy-merlot butter, red wine demi-glace, french fries, arugula, pesto aioli

JOEL'S REUBEN 27

house-made pastrami, sauerkraut, red chile thousand island, swiss, marble rye,
choice of fries, or side salad

GRILLED CHICKEN CLUB 25

ciabatta bun, swiss, bacon, avocado, tomato, red chile-dijon aioli, house-made pickles,
choice of fries, or side salad

GREEN CHILE CHEESEBURGER 25

brioche bun, smoked red chile and dijon aioli, cheddar cheese, house-made pickles, lettuce, tomato, onion
choice of fries, or side salad
add chile relleno +10 can be made plant based

CHILE RELLENO BURRITO 28

flour tortilla, battered chile relleno, slow-cooked black beans, spanish rice, guacamole, manchego and oaxaca cheese,
smothered with red and green chile, crema, cotija, shredded kale and tomatoes
add carne asada +8

TRUFFLE FRIES 15

truffled pecorino romano, parmesan, chipotle ketchup, pesto aioli
ask about tableside truffle fries

SEASONAL DESSERT SPECIAL

ask your server