

POSADA

ALTA COCINA

Dinner

FOR THE TABLE

Rustic Salsa - 9.50

charred tomatillos, roma tomatoes, fresh onions, cilantro, serrano peppers, served with corn chips

Chicharrones and Hatch Chile Cheese Dip - 14.50

creamy sauce of cheddar, jack, mozzarella, asadero and goat cheese served with fried cracklings (pork skin)

Parmesan Crust Cauliflower - 15.50

with crushed red pepper, almonds, served on a bed of fresh greens, side of chipotle mayo

Guacamole and Blackened Shrimp - 19.75

avocado tossed with salsa fresca, salt and pepper, citrus vinaigrette, served on a bed of fresh greens, basil vinaigrette, four chipotle-rub shrimp, corn chips, corn tortillas

Atlantic Salmon Nachos with Guacamole - 20

sashimi grade Atlantic Salmon, pepper and garlic, cherry tomato salsa, red onions, fried flour chips, caper-chipotle relish

Smashed Burrata with Butternut Squash Confit 17

charred cabbage, pepitas, chipotle-butter crostinis, virgin olive oil

New Mexico Chile Rojo Short Rib Enchilada 29

braised short ribs beef simmered in NM chile rojo, mushroom, queso fresco, pickled red onions, side cremini mushrooms, charred corn, peppadew peppers sautee with honey chipotle butter

King Ranch Enchiladas 26

rotisserie chicken hash with potatoes, bacon, cilantro, chipotle cream sauce, mozzarella, cheddar and jack cheese, salsa fresca, butter rice with roasted corn

Crab Meat Enchiladas Suiza 36

sauté in a chipotle-dijon sweet pepper sauce, queso fresco, topped with tomatillo-cilantro sauce and crema, served with side of butter rice with roasted corn

French Style Chicken Breast Mole 39

french cut chicken breast seasoned with Italian herbs, served on a bed of blackberry mole and garnish with toasted sesame seed, served with side of butter rice with corn, chipotle honey butter vegetables, pickled vegetables

Open Fire Shrimp Tostadas 29

fried corn tortilla, charred crema, southwest relish, basil-cilantro vinaigrette, salsa fresca, side of our popular watermelon salad

Mahi-Mahi Tacos 25

chipotle-rub mahi-mahi fish strips, corn tortillas, chipotle mayo, pickled slaw, dijon red pepper sauce, salsa fresca, side of our popular watermelon salad

GourMex Taco 25

Ribeye meat cooked on la plancha with mushrooms and taquera salsa, paired with our popular guacamole, pickled onions, cilantro-onion, classic Mexican rice, side of creamy white beans,

Poblano Pepper with Seasonal Vegetables 25

stuffed with chipotle honey butter veggies cooked a la plancha with kale, served on a bed of tomatillo sauce garnish with queso fresco, side of classic red Mexican rice **add** four shrimp 8

POSADA FLAVORS EST. 2013

OLD FASHIONED OFFERINGS

All served in a rock glass, with a big ice cube, simple syrup, orange peel and a Luxardo cherry

Posada 23

E.H. Taylor, Small Batch Bourbon and Regans' orange bitters

Forbidden 25

Featuring Stag Bourbon with our Winter Blend bitters

El Blue Demon 25

Los Vecinos Espadin Mezcal Artesanal with our Hibiscus bitters

The Van Winkle - Old Rip Van Winkle Bourbon, and Regans' orange bitters 50

CHEF FEATURES

Carne Asada and Crab Meat Salpicon 46

flat iron steak marinated in a chipotle citrus sauce, served with two sauce and topped with roasted stuffed pepper, refreshing salad of crab, jicama, coriander vinaigrette, Mexican cilantro

Agua Chile Ribeye 48

charbroiled ribeye strips, charred avocado, spicy compound butter, serranos, red onions, cilantro, on a bed of spicy citrus-soy broth, side of classic Mexican red rice, corn tortillas

Braised Lamb Shank with Red Wine Sauce 45

fall-off-the-bone sous vide lamb shank dipped in a classic red wine, and shallot reduction sauce, garnish with queso fresco and served with side of white butter rice, chipotle honey butter vegetables, pickled vegetables

PorterHouse Pork Chop 42

a combination of the top loin and tenderloin pork meat topped with tomatillo-cilantro sauce and carrots escabeche served with blistered roma tomato and chipotle honey butter vegetables

Fettuccine Pasta with Shrimp and Chorizo 36

hand made fresh pasta tossed with meaty Mexican chorizo, lemon cream sauce, tarragon, Spanish style sausage link, crostinis

Mahi-Mahi with Smoked Red Pepper Sauce 39

pan fried with chipotle-rub served on a bed of butter white rice with corn, topped with fresh greens, citrus vinaigrette, cherry tomato relish, chipotle mayo, mango habanero vinaigrette

Grilled Lobster Tail with Smoky Garlic Mojo and Pasta 48

Canadian lobster tail seasoned with chipotle-garlic-lemon oil served on a bed of pink sauce fettuccine pasta tossed with mussels, fish, clams

Watermelon Salad Regular 17.50 Single 9.50

fresh greens, pickled cabbage, queso fresco, mango, tajin, mango habanero vinaigrette

Avocado Salad Regular 17.50 Single 9.50

romaine greens tossed in charred tomatillo crema, sw relish, pearl tomatoes salsa fresca, queso fresco, chipotle corn chips

Avocado Salad Add Ons

Shrimp chipotle rub open fire shrimp, basil-cilantro vinaigrette 8.00

Chicken bone in chicken breast with Italian herbs 9.50

Chicken Posole Verde

bone in chicken breast, tomatillo broth, hominy, green cabbage, radishes, oregano, cilantro-onion, lime 26

SALADS AND POZOLE

Wine Corkage First Bottle 20 Second Bottle 30

All our dishes are designed for a full flavor experience. Please no changes.

Consuming raw or undercooked meats, fish, shellfish, poultry or eggs may increase your risk of food-borne illness, specially if you have certain medical conditions

Up to three forms of evenly split payments per table

Party of 8 and more 20% Gratuity Charge