

posada

ALTA COCINA

Lunch

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

SALADS AND POZOLE

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

POSADA FLAVORS EST. 2013

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

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**

Open Fire Shrimp Tostadas 29

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

NON-ALCOHOLIC

Blueberry Splash 7

blueberry purée, lemon juice, simple syrup, club soda

Juice Cooler 6

cranberry and orange juice, citrus soda

Martinelli's 6

sparkling apple cider

Tropical Delight 7

mango juice, mint, lime juice, club soda

Pepsi, Diet Pepsi, Starry, Orange Crush, Tea 4

Henry Weinhard's Rootbeer 5

GOURMEX TACOS

Ribeye Tacos 20

cooked on la plancha with mushrooms and taquera salsa, paired with our popular guacamole, pickled onions, cilantro-onion. served with brothy white beans and classic Mexican red rice

Carnitas Tacos 18

pan-fried pork-butt simmered with tomatillo-cilantro sauce, garnish with crema, queso fresco, onion-cilantro mix, pickled onions, served with brothy white beans and classic Mexican red rice

Chicken Tinga Tacos 18

rotisserie chicken meat simmered in smoky chipotle-tomato sauce with onions, poblano peppers, pearl tomato salsa, pickled onions, served with brothy white beans and classic Mexican red rice

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

Texas Dust Fish Tacos and Papas Fritas 23

tempura fried cod, flour tortillas, chipotle mayo, veggie salpicon, mango habanero and chipotle vinaigrette, tropical salsa fresca

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

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

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

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