

## *Mother's Day*

### PARA LA MESA

**Chicharrones and Corn Cheese Dip** - 15  
creamy sauce of cheddar, jack cheese, topped with NM hatch green chile, served with fried cracklings (pork skin)

**Parmesan Crust Cauliflower** - 16  
with crushed red pepper, almonds, served on a bed of fresh greens, side of chipotle mayo

**Guacamole and Blackened Shrimp** - 20  
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

**Smashed Burrata with Butternut Squash Confit** - 19  
charred cabbage, pepitas, chipotle-butter crostinis, virgin olive oil

### APERITIVO

**Ceviche Antiquo with Smoked Salmon Roe** - 24  
bluefin tuna, garlic, peppadew peppers, aji amarillo, lime, cilantro, roasted corn, sweet potatoes, served on a bed of green slaw, corn chips

**Agua Chile Atlantic Salmon with Guacamole** - 22  
sashimi grade Atlantic Salmon, pepper and garlic, cherry tomato salsa, red onions, fried flour chips, caper-chipotle relish

**Osetra Caviar Blinis** - 25  
prepared for you 3 blinis with crema Mexicana, hard boiled egg, chives

**Bluefin Tuna Tostaditas** - 19  
hand cut sashimi grade bluefin toro, drizzled with lime soy sauce, atop corn fried tostaditas, avocado mousse garnish with caper-chipotle chutney

### GOURMEX ENCHILADAS

**King Ranch Enchiladas** 26  
roisserie chicken hash with potatoes, bacon, cilantro, chipotle cream sauce, mozzarella, cheddar and jack cheese, salsa fresca, butter rice, roasted corn

**Crab Meat Enchiladas Suiza** 36  
saute in a chipotle-dijon sweet pepper sauce, queso fresco, topped with tomatillo-cilantro sauce and crema, side of butter rice, corn

**New Mexico Chile Rojo Short Rib Enchilada** 32  
braised short ribs beef simmered in NM chile rojo mushroom, queso fresco, pickled red onions, cremini mushrooms, charred corn

### ENSALADAS

**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 poblano-avocado ranch dressing, 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

### SABORES DE POSADA EST. 2013

**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

**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

### PLATOS DEL CHEF

**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

**Duroc PorterHouse Pork Chop** 44  
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

**Burrundi a la Plancha** 39  
skinless seabass coated with our special rub, served with sweet pepper panache, Mexican classic red rice, rustic salsa, corn tortillas

**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

**Bluefin Tuna al Pastor** 48  
marinated in adobo sauce and cooked a la plancha, topped with Mexican chorizo and onion chile rojo sauce, served with a blend of rice with pepitas (purple, brown and white rice with red and white quinoa)

### FOR KIDS

ask your server  
12 and under to include a juicer and churro dessert 20

**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