

# ALMA

WEST x SOUTHWEST



## SOPA & CHILIES

### POSOLE VERDE (gf) 12

Chicken, hominy & chilis, cabbage & radish;  
Served with warm corn tortillas

### GREEN PORK CHILI 16

Topped with jack cheese, cabbage & cilantro;  
Served with warm flour tortillas

### RED BEEF CHILI 16

Topped with jack cheese, cabbage & cilantro;  
Served with warm flour tortillas

## TAPAS

**JALAPEÑO BACON-WRAPPED SHRIMP (gf)** 16  
Jalapeños, cream cheese, mango salsa

**EMPANADA CON POLLO** 14  
Two fried flour empanadas, spicy chicken & chilis, queso asadero

**POTATO TACOS (vg)** 12  
Diabla sauce, cabbage, pico de gallo, cotija cheese

**SOFT SHELL CRAB TOSTADA (gf)** 12  
Refried black beans, sweet corn and cabbage slaw, cherry tomatoes  
chipotle crema

**SHRIMP DE GOVENOR (gf)** 21  
Three (fried rolled taco), cream cheese, scallions, radish, cabbage,  
habanero cream

**CHRISTMAS TAMALES (gf)** 16  
Cheese chili tamale, choice of green pork chili or red beef chili

**SHRIMP CEVICHE (gf)** 21  
Celery, cucumber, mango, red onion, fresno chili, cilantro,  
avocado, tomato, lime; plantain chips

## BOARDS

**GRILLED SALMON TOSTADAS (gf)** 22  
Corn tortillas, black beans, cabbage, cotija, pico

**MAHI MAHI TOSTADAS (gf)** 19  
Corn tortillas, chipotle crema, cabbage, mango salsa

**VAQUEROS (COWBOY) BOARD** 26  
Green pork chili, red beef chili, cowboy pintos, escabeche, corn  
& flour tortillas; queso, cilantro, onions, cabbage

**LONGANIZA SAUSAGE & PANELA BOARD** 19  
Poblano and red roasted peppers, salsa fresca, grilled chilies &  
onions, grilled panela cheese; flour tortillas

## ANTOJITOS

(Cravings)

**CHIPS & SALSA (gf, v) 6**  
Three of our house made salsas, corn chips

**PLANTAIN CHIPS (gf, v) 8**  
Fried plantains, sweet chili & lime; chili jam

**CHICHARRONES (gf) 10**  
Fried pork rinds, cilantro, habanero crema

**ELOTES (gf, vg) 10**  
Fire roasted corn, cotija cheese, chili aioli, cilantro

**GUACAMOLE (gf, v) 12**  
Avocado, onion, lime, jalapeño, cilantro, pepitas,  
pomegranates, corn & plantain chips

**BACON TATER TOTS (gf) 14**  
Jalapeño bacon, cheddar jack, onion;  
tomato chili jam & chipotle crema

**QUESO FLAMEADO 16**  
Oaxaca & jack cheeses, chorizo sausage roasted  
poblanos, pickled onions, fresno peppers;  
warm flour tortillas



## ENSALADAS

**MEXICAN STREET CORN (gf, vg) 14**  
Little gem, avocado, fire roasted corn, cotija  
cheese, pepitas, cilantro, tortilla strips;  
creamy elote dressing

**ADDICTIVE STRAWBERRY (gf, vg) 14**  
Spinach, arugula, goat cheese, toasted  
almonds, fresh strawberries,  
raspberry vinaigrette

**WATERMELON (gf, vg) 16**  
Cucumbers, cotija cheese, cherry tomatoes,  
mint, pickled fresnos;  
tamarind paste & tajin

**SHAVED BRUSSEL SPROUT (gf, vg) 16**  
Pears, butternut squash, pecans,  
pomegranates, goat cheese;  
orange honey vinaigrette

## SIDES

**SOUTHWEST RICE (gf, vg) 8**  
Black beans, corn, red pepper, zucchini,  
red onion, chili oil

**COWBOY BEANS (gf) 8**  
Pintos, jalapeño bacon, chipotle

**ESCABECHE (gf, v) 6**  
Spicy pickled vegetables

\*These dishes may be served undercooked. Consuming raw or undercooked  
meats or eggs may increase risk for food-borne illness.  
{gf} = Gluten Free - we are not a gluten free kitchen  
{vg} = Vegetarian • {v} = Vegan



## ESPECIALS

### **PESCADO FRITO (gf) 68**

Crispy whole fried fish, Cowboy pinto beans, southwest rice, guacamole, salsas, escabeche (spicy pickled vegetables); warm tortillas  
*(Serves 2 People)*

### **BLACKENED MAHI MAHI (gf) 28**

Southwest rice (black beans, red peppers, corn, zucchini, red onion); mango salsa

### **SALMON ELOTE (gf) 34**

Wild Alaskan Salmon, corn, jalapeno bacon, red peppers, cilantro, avocado, cotija cheese

### **SHRIMP DIABLO 28**

Penne pasta, chipotle cream, jalapeno bacon, spinach, sweet red peppers

### **BUTTERNUT SQUASH ENCHILADA (gf, vg) 28**

Butternut squash and sage, rolled in corn tortillas with mild jalapeño cheese sauce; on a bed of southwest rice, arugula

### **CHICKEN MOLE 26**

Half bone-in chicken, sweet corn pudding, grilled vegetables

### **PORK CHOP & BACON JAM 32**

Grilled two bone chop, sweet potato pie, corn & zucchini

### **SHORT RIB RAVIOLI 28**

Gorgonzola cream, cremini mushrooms; sautéed spinach

### **FLAT IRON STEAK (gf) 32**

Grilled & sliced 8oz flat-iron steak, chimichurri, fire roasted corn elote, arugula salad

## TACOS

### **AL PASTOR (gf) 16**

Grilled pineapple, pickled onions, fresnos & cilantro

### **BARBACOA (gf) 16**

Slow-roasted beef, cabbage, radish, red onion, salsa ranchera; side of consommé

### **TACOS DE LENGUA 14**

Beer-braised beef tongue, potatoes, pickled onion & fresnos, cilantro, morita salsa

### **CHICKEN TINGA (gf) 14**

Shredded chicken tinga, cilantro, red onion, cotija cheese

### **CAULIFLOWER (gf, v) 14**

Corn & beet tortillas, roasted cauliflower, chili oil, olives, burnt tomato salsa, scallions, cilantro

### **BUTTERNUT SQUASH (gf, vg) 14**

Pear, pecans, raisins, goat cheese, arugula, orange mezcal honey

### **FRIED COD 16**

Mango salsa, cabbage, cotija cheese, chipotle cream

### **PORK BELLY (gf) 16**

Pickled Fresno & onion, tamarindo, jalapeño, red pepper, cilantro, lettuce cups

## QUESADILLAS

### **BRUSELAS (gf, vg) 16**

Corn & beet tortillas, queso asadero, roasted red peppers, chilies, Brussels sprouts, cascabel chili oil, salsa morita

### **LOBSTER 28**

Queso asadero, roasted red peppers & chilies, corn, lobster claws & tails, four hand formed flour tortillas; arbol peanut salsa

### **CHICKEN PIBIL (gf) 18**

Four Crisp corn tortillas dipped in salsa guajillo, sour orange Achiote marinated roasted chicken, asadero cheese, cabbage slaw, cilantro

### **BIRRIA CONSOMMÉ (gf) 21**

Braised shredded beef, asadero cheese, onion & cilantro; four crispy chili oil tortillas; side of consommé

## HAPPY ENDINGS

### **APPLE TOSTADAS (vg) 12**

Flour tortillas, cinnamon sugar, butter pecan ice cream, salted caramel drizzle

### **BANANA NACHOS (vg) 12**

Fried flour tortilla chips, cinnamon sugar, butter rum, toasted pecans, vanilla ice cream

### **CINNAMON DONAS (vg) 12**

Cinnamon sugar doughnut holes; strawberry chipotle jam, chocolate & caramel sauce

### **CHILI CHOCOLATE CAKE (gf, vg) 12**

Lava style, cinnamon swirl ice cream

### **RUMCHATA TRES LECHES (vg) 14**

White cake soaked in RumChata; cinnamon whipped cream

