
POSADA

ALTA COCINA

Lunch

PARA LA MESA

For the table

Chicharrones (pork skin), hatch green chile, quesos Mexicanos, corn cheese sauce 15
add rustic salsa 3

Guacamole and Shrimp, avocado, salsa fresca, citrus vinaigrette, fresh greens, basil-cilantro vinaigrette 20
add rustic salsa 3

Parmesan Crusted Cauliflower, tempura, red crushed peppers, almonds, chipotle mayonnaise 16

Cheese Burrata, charred red cabbage, pepitas, chipotle-butter crostinis 19

FOR KIDS

ask your server

12 and under to include a juicer and churro dessert 20

ENSALADAS & CALDOS

Salads & Soups

Avocado Salad, baby gems, poblano-avocado ranch dressing, SW relish, pearl tomatoes salsa fresca, queso fresco, corn chips 19

Roasted Beets Salad, harvest greens, queso fresco, candied pecans, pickled onions, white pear balsamic vinaigrette 19

add shrimp 8 add chicken 9.50

Chicken Pozole Verde, tomatillo broth, hominy, green cabbage, radishes, oregano, cilantro-onion, lime 24

Cream of Butternut Squash Soup, parmesan cheese, crema, roasted pepitas, corn chips 20

FAJITAS A LA TALLA

grilled onions with sweet peppers, guacamole, rustic salsa, pearl tomato pico de gallo, creamy white beans, flour tortillas

Adobo Marinated Chicken Breast 27

Chipotle Open Fire Prawns 29

Beef Tenderloin Asada 32

Chipotle Honey Butter Vegetables 26

SABORES DE POSADA

Established 2013

Chile Relleno-Honey Butter Vegetables, tomatillo sauce, grilled queso panela, red Mexican rice 25 add shrimp 8

Beef Barbacoa, boneless beef chuck roast, chickpeas, NM chile rojo, Mexican rice, lime, corn chips 28

Open Fire Shrimp Tostadas, fried corn tortilla, charred crema, SW relish, basil vinaigrette, salsa fresca, watermelon salad 29

Mahi-Mahi Tacos, corn tortillas, chipotle mayonnaise, pickled slaw, smoky sweet pepper sauce, salsa fresca, watermelon salad 25

Ribeye Choice Tacos, cremini mushrooms, salsa, guacamole, pickled onions, cilantro-onion, creamy white beans, Mexican rice 26

Chicken Tinga Tacos, smoky tomato sauce, onions, poblano peppers, salsa fresca, pickled onions, white beans, Mexican rice 18

Beer Battered Alaska Cod, flour tacos, chipotle mayo, escabeche salad, tropical salsa, mango and chipotle vinaigrettes, fries 23

King Ranch Chicken Enchiladas, bacon, potatoes, cilantro, chipotle cream sauce, quesos Mexicanos, salsa fresca, butter rice, corn 26

PLATOS DEL CHEF

Shrimp and Chorizos, fettuccine pasta, lemon cream sauce, tarragon, Spanish style sausage link, crostinis 38

Blackberry Mole Short Ribs, huitlacoche bean sauce, honey butter vegetables, queso fresco, pickled relish, butter rice 42

Chipotle Rub Barramundi Fillet, pearl tomato relish, dijon mustard pepper sauce, fresh greens, mango habanero vinaigrette, rice 38

Agua Chile Ribeye, citrus-soy broth, garlic compound butter, serranos chile, red onions, cilantro, charred avocado, Mexican rice 48

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

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

Cake Service 2.00 per person

Party of 8 and more 20% Gratuity Charge

Wine Corkage First Bottle 25 Second Bottle 35