

posada

ALTA COCINA

Dinner

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

House Old Fashioned 24

Eagle Rare Bourbon and Regans' orange bitters

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

ANTOJITOS

Tapas

Bluefin Atún Crudo (tuna), white corn tostada, sweet potatoe escabeche, fried leeks, avocado mousse 18

Cordero (lamb), en Adobo, fried rolled corn tortillas, basil-tomato sauce, quesos Mexicanos, avocado mousse 16

Tinga Roja de Conejo (rabbit), flour tortillas, coriander citrus vinaigrette, quesos Mexicanos, escabeche salad 15

Pato Estufado (duck), corn pancakes, onion-orange marmalade, mango, smoky sweet pepper sauce, pickled cabbage 17

FIRST COURSE

choice of one 9

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

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

Watermelon Salad

mango, queso fresco, tajin, mango habanero vinaigrette baby kale spring mix, pickled red cabbage,

SECOND COURSE

Established 2013

Chicken Pozole Verde 28

tomatillo broth, hominy, green cabbage, radishes, oregano, cilantro-onion, lime pan fried boneless chicken breast with drumette

Sopa Azteca 29

NM chile rojo, boneless chuck roast, chickpeas, quesos mexicanos, avocado, corn chips, crema, lime

Chipotle Open Fire Prawns Avocado Salad 32

romaine greens, pearl tomato relish, cucumber onions, avocado, white balsamic vinaigrette,

King Ranch Chicken Enchiladas 29

bacon, potatoes, cilantro, chipotle cream sauce, quesos mexicanos, salsa fresca, butter rice, corn

Mahi-Mahi Tacos 28

corn tortillas, chipotle mayonnaise, pickled slaw, smoky sweet pepper sauce, salsa fresca, watermelon salad

Chile Relleno-Honey Butter Vegetables 27

roasted poblano pepper stuffed with zucchini, squash, kale, onions on a bed of tomatillo sauce, grilled queso panela, red Mexican rice **add chipotle prawns 12**

ESPECIALIDADES DEL CHEF (CHEF SPECIALTIES)

Blackberry Mole Short Ribs 42

huitlacoche bean sauce, honey butter vegetables queso fresco, pickled relish, butter rice

Shrimp and Chorizos 38

fettuccine pasta, lemon cream sauce, tarragon, Spanish style sausage link, crostinis

Beef Tenderloin Asada 42

grilled onions with sweet peppers, guacamole, rustic salsa, pearl tomato pico de gallo, creamy white beans, flour tortillas **add chipotle prawns 12**

Adobo Chicken Fajitas 36

grilled onions with sweet peppers, guacamole, rustic salsa, pearl tomato pico de gallo, creamy white beans, flour tortillas **add chipotle prawns 12**

Agua Chile Ribeye 50

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

Duroc Porterhouse Pork Chop 44

tomatillo sauce, carrots escabeche, blistered roma tomato, arroz con leche

Chipotle Rub Barramundi Fillet 39

pearl tomato relish, dijon mustard pepper sauce, fresh greens, mango habanero vinaigrette, rice

Lamb Rack Chop 52

achiote, chile rojo, macho-tomato sauce, zucchini, potatoes, butter rice, corn

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

Wine Corkage First Bottle 25 Second Bottle 35

Party of 8 and more 20% Gratuity Charge

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