

# LUNCH MENU

## POSADA ALTA COCINA

### SOPAS

- Huitlacoche Lentil Soup** 17  
*Mexican lentils, roasted tomatoes, purée of black beans, cilantro*
- Pozole Verde with Bone In Chicken Breast** 24  
*tomatillo broth, hominy, green cabbage, radishes, oregano, cilantro-onion mix*

### CALDOS

- Watermelon Salad** 19  
*fresh greens, pickled cabbage, queso fresco, mango, tajin, mango habanero vinaigrette*
- Poached Beet Salad** 19  
*greens, queso fresco, candied pecans, pickled onions, white pear balsamic vinaigrette*
- Avocado Salad** 20  
*romaine greens, pearl tomato relish, cucumber, onions, avocado, pear balsamic vinaigrette*

### FAVORITES SINCE 2013

- King Ranch Chicken Enchiladas** 26  
*crisp bacon, roasted potatoes, fresh cilantro chipotle cream sauce, medley of quesos Mexicanos, salsa fresca, butter rice, grilled corn*
- Open Fire Shrimp Tostadas** 39  
*fried corn tortilla, charred crema, SW relish, basil vinaigrette, salsa fresca, beet salad*
- Shrimp & Chorizos** 38  
*fettuccine pasta tossed in a velvety lemon cream sauce, Mexican chorizo infused with fresh tarragon, grilled Spanish-style sausage link, crisp crostinis*
- Blackberry Mole Short Ribs** 42  
*huitlacoche bean sauce, honey butter vegetables, queso fresco, pickled relish, butter rice*
- Chile Relleno-Honey Butter Vegetables** 25  
*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*

### 12 & UNDER

*meal includes juice, watermelon, & a churro dessert 20*

- Burrito** with beans, rice, and cheese & choice of beef or chicken
- Lemon Cream Pasta** choice of beef or chicken
- Tempura Mahi Mahi** choice of beef or chicken
- Cheese Quesadillas** choice of beef or chicken

### TO SHARE

- Guacamole & Shrimp** 20  
*Avocado, salsa fresca, citrus vinaigrette, greens, chipotle open fire shrimp, basil vinaigrette*
- Chicharones (Pork Skin)** 15  
*queso Mexicano cheese sauce, corn, hatch green chile*  
Add rustic salsa 3
- Sea Bass Ceviche Antigua** 22  
*barramundi cubes, citrus juices, aji amarillo, honey, cilantro, corn chips, chipotle mayonnaise*
- Parm Crusted Cauliflower** 16  
*tempura, red crushed pepper, almonds, chipotle mayonnaise*
- Huitlacoche Black Bean Dip** 22  
*with A5 Wagyu trimmings, chives, fried corn chips*
- Gambas al Ajillo** 20  
*garlic, shrimp, El-Sayed Estate olive oil, paprika, sherry vinegar, sourdough bread*

### GOURMEX TACOS

- Mahi Mahi Tacos** 25  
*corn tortillas, chipotle mayonnaise, pickled slaw, smoky sweet pepper sauce, salsa fresca, beet salad*
- Chicken Tinga Tacos** 18  
*smoky tomato sauce, onions, poblano peppers, salsa fresca, pickled onions, white beans, Mexican rice*
- Parm Crusted Baja Tacos** 23  
*tempura mahi mahi, flour tacos, chipotle mayonnaise, escabeche salad, tropical salsa, chipotle vinaigrette, french fries*
- Ribeye Choice Tacos** 25  
*cremini mushrooms, salsa, guacamolé, pickled onions, cilantro-onion mix, creamy white beans, Mexican rice*
- Tempura Shrimp Tacos** 19  
*tempura shrimp, lettuce cup, escabeche vegetables, candied pecans, dried cranberries, pear vinaigrette, butter rice*

### FAJITAS

- Adobo Chicken Fajitas** 32  
*grilled onions with sweet peppers, guacamole rustic salsa, pearl tomato pico de gallo, creamy white beans, flour tortillas*
- Chipotle Prawn Fajitas** 36  
*romaine greens, pearl tomato relish, cucumber, red onions, avocado, white balsamic vinaigrette*
- Beef Tenderloin Fajitas** 39  
*grilled onions, sweet peppers, guacamolé, rustic salsa, pearl tomato pico de gallo, creamy white beans, flour tortillas*  
Add prawns 12 Add beef tenderloin 12 Add chicken 10

### MARGARITAS

- Cadillac** 14  
*Corazón tequila reposado, Grand Marnier, house sweet & sour, seasonal fruit*
- Skinny** 13  
*Corazón tequila plata, cucumber, cranberry, lime, agavé nectar*
- Santa Fe** 14  
*Corazón tequila reposado, Grand Marnier, spicy sweet & sour*
- Sangrita** 13  
*classic frozen margarita with house sangria*

Consuming raw or undercooked meats, fish, shellfish, poultry, or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.

Up to three evenly-split payments per table.

20% gratuity charge for parties of 8 or more.

Each dish is designed for a full flavor experience. Please no substitutions.

Cake service, \$2 per person

Wine corkage, \$25 first bottle, \$35 second bottle