

PAELLA MONDAY

POSADA

ALTA COCINA

TO SHARE

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

PAELLA TO SHARE

with El-Sayed Estate olive oil

Posada's Chicken, Chorizo, & Shrimp Paella 39
garlic, onions, Mexican chorizo, roasted tomatoes, sweet peppers, poblano peppers, saffron broth, bomba rice, chicken adobado, peas, cilantro, open fire prawns, Spanish chorizo

Chicken Chopotle Paella 35
garlic, onions, roasted tomatoes, hominy, flame-roasted corn & jalapeños blend, tomatillo broth, bomba rice, braised chicken breast, cilantro-onion mix, crema

Paella a la Mexicana 37
garlic, onions, roasted tomatoes, chick peas, smoked paprika, New Mexico chile broth, barbacoa beef, bomba rice, corn on the cob, potatoes, poblano peppers, cilantro-onion mix

Kale & Wild Mushroom Paella 32
garlic, onion, crimini mushrooms, roasted poblano chiles, sunny side up eggs, mushroom broth, bomba rice, grilled kale, pan fried artichokes, mango-habanero vinaigrette

HOUSE FAVORITES

King Ranch Chicken Enchiladas 26
crisp bacon, roasted potatoes, fresh cilantro chipotle cream sauce, medley of quesos Mexicanos, salsa fresca, butter rice, grilled corn

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

Agua Chile Ribeye 50
citrus-soy broth, garlic compound butter, serrano chile, red onions, cilantro, charred avocado, Mexican rice, warm corn tortillas

SALADS AND SOUPS

Poached Beet Salad 10
greens, queso fresco, candied pecans, pickled onions, white pear balsamic vinaigrette

Watermelon Salad 10
fresh greens, pickled cabbage, queso fresco, mango, tajin, mango habanero vinaigrette

Huitlacoche Lentil Soup 10
Mexican lentils, roasted tomatoes, purée of black beans, cilantro

Pozole Verde with Chicken Salpicón 10
tomatillo broth, hominy, green cabbage, radishes, oregano, cilantro-onion mix

SPANISH WINES BY THE GLASS/BOTTLE

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| 2023 Pazo das Bruxas, Albariño, Rias Baixas | 14/56 |
| 2020 Celeste, Tempranillo, Ribera del Duero | 13/52 |
| 2017 Torres, Reserva, Rioja | 15/60 |
| 2019 Torres, Salmos, Priorat | /100 |
| 2020 Secrets del Priorat, Garnacha, Priorat | /100 |

MARGARITAS

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

DULCE

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| Freddie's Rootbeer Float 12 <i>Buffalo Trace Bourbon cream, vanilla ice cream, gourmet rootbeer toasted almonds (must be 21)</i> |
| Tres Leche Cake with Dulce de Leche 12 <i>three different milks, strawberry sauce, fresh strawberries</i> |
| Peanut Butter Toffee Bar with Vanilla Ice Cream 10 <i>butter, brown sugar, peanut butter chips, toffee bits, sugar crystals</i> |
| Flourless Chocolate Torte 9 <i>silky, smooth, & rich chocolate, powdered sugar, strawberry glaze</i> |
| Stuffed Churros 9 <i>egg custard filling, Ghirardelli chocolate sauce, whipped cream</i> |

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