

# posada

ALTA COCINA

DIPS & SALSA

<b>MEXICAN STREET CORN CHEESE DIP</b> blend of mexican cheeses, hatch green chile, chicharrones	15
<b>FIRE ROASTED RUSTIC SALSA</b> tomatoes, tomatillo, jalapenos, onions, garlic, cilantro, fried chips	12
<b>HUITLACOCHÉ BLACK BEAN DIP</b> with a5 wagyu diced trimmings, chives, fried chips	22

## TO SHARE

<b>SHRIMP &amp; GUACAMOLE</b> 22 avocado, salsa fresca, citrus vinaigrette, greens, open fire chipotle shrimp, basil vinaigrette, corn chips, tortillas	<b>GAMBAS AL AJILLO</b> 25 butter, garlic, shrimp, paprika, white wine sauce, sourdough cheese bread	<b>AGUA CHILE VERDE</b> 20 poached shrimp, serrano sauce, cucumbers, pickled gold onions, cilantro, avocado, huitchol sauce
<b>SEA BASS CEVICHE ANTIGUA</b> 24 barramundi cubes, citrus juices, honey, aji amarillo, cilantro, corn, peppers, chipotle mayo, passion fruit foam, corn chips	<b>MUSSELS &amp; CHORIZO</b> 22 lemon cream sauce, tarragon, sourdough cheese bread	<b>PARM CAULIFLOWER</b> 17 tempura, red crushed pepper, almonds, chipotle mayonnaise

## SOUPS AND SALADS

<b>POACHED BEET SALAD</b> 17 greens, queso fresco, candied pecans, pickled gold onions, white pear balsamic vinaigrette	
<b>HUITLACOCHÉ LENTIL SOUP</b> 17 mexican lentils, roasted tomatoes, purée of black beans, cilantro, onions	
<b>WATERMELON SALAD</b> 19 fresh greens, pickled cabbage, queso fresco, mango, tajin, mango habanero vinaigrette	
<b>CHICKEN POZOLE VERDE</b> 19 chicken, tomatillo broth, hominy, green cabbage, radishes, oregano, cilantro, onion	

## MARGARITAS

<b>CADILLAC</b> 14 corazón tequila reposado, grand marnier, house sweet & sour, seasonal fruit	
<b>SKINNY</b> 13 corazón tequila plata, cucumber, cranberry, lime, agavé nectar	
<b>SANTA FE</b> 14 corazón tequila reposado, grand marnier, spicy sweet & sour	
<b>SANGRITA</b> 13 classic frozen margarita with house sangria	

## CHEF SPECIALTIES

<b>DUROC DOUBLE BONE PORK CHOP</b> 48 brined and seasoned with mexican spices, served atop tomatillo sauce, chayote succotash, carrot escabeche	<b>SINGLE BONE LAMB RIB CHOPS, FRENCHED</b> 59 american lamb, achiote-red chile marinade, savory macho-tomato sauce, vegetable sw relish, mexican chorizo saffron rice
<b>AGUA CHILE RIBEYE</b> 52 citrus-soy broth, garlic compound butter, serrano chile, red onions, cilantro, charred avocado, mexican rice, warm corn tortillas	<b>FRENCHED SINGLE BONE RIB CHOP</b> 72 expertly seasoned with posada's signature chipotle rub, grilled onions, yukon gold potatoes, chimichurris sauce, maldon salt

## HOUSE FAVORITES

<b>KING RANCH CHICKEN ENCHILADAS</b> 29 crisp bacon, roasted potatoes, fresh cilantro chipotle cream sauce, medley of quesos mexicanos, salsa fresca, butter rice, grilled corn	<b>BEEF TENDERLOIN &amp; ENCHILADA ROJO</b> 42 chipotle-citrus marinade, tomatillo sauce, queso panela relish, chicken enchiladas, fresh pearl tomato, pickled onions Add chipotle prawns 12
<b>ADOBO CHICKEN FAJITAS</b> 36 grilled onions with sweet peppers, guacamole rustic salsa, pearl tomato pico de gallo, creamy white beans, flour tortillas Add chipotle prawns 12	<b>CHIPOTLE RUB BARRAMUNDI FILLET</b> 39 dijon mustard-pepper sauce, pearl tomato salsa fresca, garden greens with mango-habanero vinaigrette, butter rice
<b>BLACKBERRY MOLE SHORT RIBS</b> 42 huitlacoche bean sauce, honey butter vegetables, queso fresco, pickled relish, butter rice	<b>SHRIMP &amp; CHORIZOS</b> 38 fettuccine pasta tossed in a velvety lemon cream sauce, mexican chorizo infused with fresh tarragon, grilled spanish-style sausage link, crisp crostinis
<b>CHILE RELLENO-BUTTER VEGETABLES</b> 30 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	<b>SQUID INK PASTA WITH SEAFOOD</b> 39 spaghetti ink pasta, octopus leg, mussels, shrimp, tomato saffron sauce, cilantro-onions, crostini
	<b>CHIPOTLE SHRIMP TOSTADAS</b> 29 fried corn tortilla, charred crema, SW relish, basil vinaigrette, salsa fresca, beet salad