POSADA'S SIGNATURE CHICHARRONES

FRESHLY FRIED CRACKLING PORK SKIN, MADE TO ORDER, SERVED ALONGSIDE A FLAVORFUL
MEXICAN STREET CORN-CHEESE DIP WITH RICH MEXICAN CHEESES AND
NEW MEXICO'S SIGNATURE GREEN HATCH CHILE

16

DUO SALSAS AVOCADO-TOMATILLO AND ROASTED TOMATOES SALSAS, FRIED CORN CHIPS	12
CRISPY CORN TAQUITOS A5 WAGYU, AVOCADO-TOMATILLO SALSA, CILANTRO-ONION, MICRO GREENS	19
CRUDO	
OYSTERS ROYALE BAJA KUMAMOTO OYSTERS, CHIMICHURRI MIGNONETTE, BRANDY-RED ONIONS FRIED GARLIC half doze	n 26
FRESH HAMACHI CEVICHE ANTIGUA FISH, CITRUS JUICES, AJI AMARILLO, AGAVE, CUCUMBER, CILANTRO, CORN, COLESLAW PANACHE, AVOCADO, CORN CHIPS	24
MORE FOR THE TABLE	
GAMBAS AL AJILLO HATCH CHILE GARLIC, TIGER SHRIMP, PAPRIKA, BEURRE BLANC, SOURDOUGH CHEESE BREAD	25
PARM CRUSTED CAULIFLOWER TEMPURA, RED CRUSHED PEPPER, ALMONDS, CHIPOTLE MAYONNAISE	17
CLASSIC GUACAMOLE AVOCADO, SALSA FRESCA, CITRUS VINAIGRETTE, CORN CHIPS	15
SHRIMP & GUACAMOLE AVOCADO, SALSA FRESCA, CITRUS VINAIGRETTE, GREENS, OPEN FIRE CHIPOTLE SHRIMP, BASIL VINAIGRETTE, CORN CHIPS, TORTILLAS	22
SALADS	
BEET SALAD GREENS, QUESO FRESCO, CANDIED PECANS, PICKLED ONIONS, PEAR BALSAMIC VINAIGRETTE	17
WATERMELON SALAD GREENS, PICKLED CABBAGE, QUESO FRESCO, MANGO, TAJIN, PEPPERY VINAIGRETTE	19
ADD OPEN FIRE CHIPOTLE RUB PRAWNS (4) 12 ADD AIRLINE CHICKEN BREAST 12 ADD WAGYU FLANK 16	

POSADAS' HAPPENINGS

EASY SUNDAY MORNING WITH MUSIC 10AM - 3PM

LIVE PIANO MUSIC - BUBBLES - OYSTERS - BRUNCH (LIVE PIANO MUSIC FROM 10AM -12:30PM)

PAELLA MONDAY AND LIVE MUSIC 4PM - 8:30PM

FIVE UNIQUE VARIETIES OF PAELLAS TO SHARE ALONG WITH SOME OF OUR POPULAR APPETIZERS AND ENTREES

RAISING A GLASS TO EXCELLENCE - WINE WEDNESDAY

50% OFF SELECTED WINES FROM OUR 2025 WINE SPECTATOR RESTAURANT AWARD "BEST OF AWARD OF EXCELLENCE"

Consuming raw or undercooked meats, fish, shellfish, poultry, or eggs may increase your risk of food-born illness, especially if you have certain medical conditions. All dishes are designed for a full flavor experience. Please no substitutions.

HOUSE FAVORITES

KING RANCH ENCHILADAS CHICKEN, BACON, ROASTED POTATOES, FRESH CILANTRO, CHIPOTLE	
CREAM SAUCE, MEDLEY OF QUESOS MEXICANOS, SALSA FRESCA, BUTTER RICE, GRILLED CORN	30
BLACKBERRY MOLE SHORT RIBS HUITLACOCHE BEAN SAUCE, HONEY BUTTER VEGETABLES,	
QUESO FRESCO, PICKLED VEGETABLE RELISH, BUTTER RICE	42
NIMAN RANCH AGUA CHILE RIBEYE CITRUS-SOY BROTH, GARLIC COMPOUND BUTTER,	
SERRANO CHILE, RED ONIONS, CILANTRO, CHARRED AVOCADO, MEXICAN RICE, WARM CORN TORTILLAS	52
BARRAMUNDI FILLET OF FISH INFUSED WITH ACHIOTE AND RED CHILE MARINADE, BUTTER RICE,	
DIJON MUSTARD-RED PEPPER SAUCE, FRESH GREENS, SALSA FRESCA, MANGO HABANERO VIANIGRETTE	42
SHRIMP & CHORIZOS FETTUCCINE PASTA TOSSED IN A VELVETY LEMON CREAM SAUCE, MEXICAN	
CHORIZO INFUSED WITH FRESH TARRAGON, GRILLED SPANISH-STYLE SAUSAGE LINK, CRISP CROSTINIS	39
ROASTED POBLANO PEPPER-HONEY BUTTER VEGETABLES STUFFED WITH CALABASAS	
A LA MEXICANA, TOMATILLO SAUCE, GRILLED QUESO PANELA, CLASSIC MEXN RICE, SALSA FRESCA	30
ADD OPEN FIRE CHIPOTLE RUB PRAWNS (4) 12 ADD AIRLINE CHICKEN BREAST 12 ADD WAGYU FLANK 16	,
TABLAS WITH TWO SALSAS, ROASTED CORN, POTATO-CHORIZO TACO, HOUSE GUACAMOLE, CORN TORTILLA	AS
IBERIAN SINGLE BONE-IN PORK CHOP BRINED AND INFUSED WITH MEXICAN SPICES	52
AUSTRALIAN WAGYU FLANK MARINATED IN SMOKY CHIPOTLE AND BRIGHT CITRUS	42
RACK OF LAMB (FRENCH CAP) INFUSED WITH ACHIOTE AND RED CHILE MARINADE	59
MARYS AIRLINE CHICKEN BREAST AND THIGH BRINED AND INFUSED WITH ACHIOTE AND RED CHILE MARINADE	38
NIMAN RANCH FRENCHED RIB CHOP A SINGLE BONE CHOP EXPERTLY SEASONED WITH POSADA'S BOLD, HOUSE MADE CHIPOTLE RUB	77
SIDES	
CHAYOTE SUCCOTASH LIMA BEANS, RED PEPPERS, CILANTRO-ONIONS, CORN, CHAYOTE, LIME	8
ESQUITES CORN, JALAPENOS, BUTTER, CHICKEN STOCK, CHIPOTLE MAYO, QUESO FRESCO, TAJIN	8
CALABAZAS A LA MEXICANA MEXICAN SQUACH, ZUCCHINI, ONION, CILANTRO, TOMATO, QUESO FRESCO, CREMA	8

Up to three evenly-split payments per table. 20% gratuity charge for parties of 8 or more. Dessert service 2.00 per person