

### CHEESE PLATTER

served with red fig jam, smoked agave, marcona almonds, croccantinis, grilled sourdough

**Auricchio Pecorino Tartufo - Sheep's Milk - Italy** 19.50  
semi soft sheep's milk cheese encrusted with small specks of black truffles **add Jamon** 4

**Cypress Humboldt Fog - Goat's Milk - US** 18.50  
French style soft ripened goat cheese with an ash vein that run down the center **add Jamon** 4

### CAVIAR SERVICE

**Tsar Nicoulai Caviar**  
traditional garnish, warm blini, unsalted chips  
**Black Osetra (Bulgaria)** 110

### TO START

**Caesar Salad** - single serving 9.50

**Watermelon Salad** - single serving 9.50

**Posole Verde** 12.50  
tomatillo broth, hominy, chicken, green cabbage, radishes, oregano, cilantro-onion, lime

**Ceviche with Smoked Salmon Roe**  
chefs choice of seafood, citrus juices, serranos, onions, cucumbers, mango, chipotle aioli, tomato-fig chutney and totopos 24.50  
**add avocado** 2

**Lamb Flautas Ahogadas** 28.50  
rolled fried tacos with braised lamb leg, bacon, spinach, tomato basil broth, avocado salsa sauce, classic red mexican rice

### MORE FOR THE TABLE

**Guacamole and Blackened Shrimp** 19.65  
greens, salsa fresca, basil vinaigrette, corn chips, corn tortillas

**Parmesan Crust Cauliflower and Lime**  
crushed red pepper, almonds, side of chipotle aioli 15.50

**Totopos and Hatch Chile Cheese Dip**  
freshly made corn tortillas chips, creamy cheese sauce 12.25

### POSADA FLAVORS EST. 2013

**Mahi-Mahi Tacos** 24.50  
chipotle-rub, corn tortillas, chipotle aioli, pickled slaw, red pepper sauce, salsa fresca, side of watermelon salad

**King Ranch Enchiladas** 25.50  
chicken hash with potatoes, bacon, cilantro, jack cheese, chipotle cream sauce, oaxaca, cheddar and jack cheese, salsa fresca, butter rice with roasted corn

**Poblano Pepper with Seasonal Vegetables** 24.25  
grilled and stuffed with, zucchini, squash, mushrooms, kale, tomatillo sauce, queso fresco, wih classic red Mexican rice **add four shrimp** 8

**Shrimp - Chorizo - Pasta** 35.50  
fettuccine pasta, lemon cream sauce, tarragon, Mexican chorizo, sausage chorizo, grilled crostinis

**Braised Short Ribs** 39.65  
blackberry mole, kale, bacon, red peppers, pickled vegetables queso fresco, butter rice with roasted corn

Proudly using locally El-Sayed Extra Virgin Olive Oil  
Remily's Orchards, Livermore CA

### SIGNATURES

**Herb Crust Barramundi Seabass** 39  
caper herb cream sauce, tarragon, lemon segments, pearl tomatoes, served with open fire vegetables tossed in balsamic vinaigrette and kale

**Shrimp Scampi with Fresh Pasta** 32  
spaghetti, roasted garlic compound butter, parsley, hatch chile, lemon juice, wine, crostinis, pearl tomato salsa

**Herb Crust Barramundi Seabass** 39  
caper herb cream sauce, tarragon, lemon segments, pearl tomatoes, served with open fire vegetables tossed in balsamic vinaigrette and kale

**Open Fire Shrimp Tostadas** 27  
fried corn tortilla, charred crema, southwest relish, basil-cilantro vinaigrette, salsa fresca, watermelon salad

**AguaChile Ribeye** 52  
sliced ribeye, spicy broth of lime juice and soy, serranos chiles, red onions, cilantro, classic Mexican red rice, corn tortillas

**Prime Rib with Blackened Spice and Cabernet Sauvignon Sauce** 55  
roast ribeye, blackened with chipotle rub, served with sauteed kale, sweet peppers, and charred brussels sprouts

**Wine Corkage** First Bottle 35 Second Bottle 45

**Party of 6 and more** 20% Gratuity Charge



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

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