

POSADA

ALTA COCINA

TO SHARE

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

FIRST COURSE

Poached Beet Salad 10 <i>greens, queso fresco, candied pecans, pickled onions, white pear balsamic vinaigrette</i>
Huitlacoche Lentil Soup 10 <i>Mexican lentils, roasted tomatoes, purée of black beans, cilantro</i>
Watermelon Salad 10 <i>fresh greens, pickled cabbage, queso fresco, mango, tajin, mango habanero vinaigrette</i>
Pozole Verde with Chicken Salpicón 10 <i>tomatillo broth, hominy, green cabbage, radishes, oregano, cilantro-onion mix</i>

MARGARITAS

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>

CHEF SPECIALTIES

Duroc Double Pork Chop 44 <i>tomatillo sauce, blistered roma tomato, arroz con leche, roasted corn with jalapeños</i>	Agua Chile Ribeye 50 <i>citrus-soy broth, garlic compound butter, serrano chile, red onions, cilantro, charred avocado, Mexican rice, warm corn tortillas</i>
Beef Tenderloin & Chicken Tinga Enchilada Rojo 42 <i>chipotle-rubbed & charbroiled beef tenderloin accompanied by queso panela relish, fresh pearl tomato salsa, tomatillo sauce</i> Add chipotle prawns 12	Squid Ink Pasta with Canadian Lobster Tail 48 <i>garlic, onions, poblano pepper panache, tempura crusted lobster tail, smoky sweet pepper sauce, salsa fresca</i>

HOUSE FAVORITES

King Ranch Chicken Enchiladas 30 <i>crisp bacon, roasted potatoes, fresh cilantro chipotle cream sauce, medley of quesos Mexicanos, salsa fresca, butter rice, grilled corn</i>	Chipotle Rub Barramundi Fillet 39 <i>dijon mustard-pepper sauce, pearl tomato salsa fresca, garden greens with mango-habanero vinaigrette, butter rice</i>
New Mexico Style Red Enchiladas 32 <i>fried corn tortillas with layers of ground beef picadillo seasoned with cloves and cinammon, guajillo chile sauce, queso fresco, sw relish, sunny side up egg</i>	Shrimp & Chorizos 38 <i>fettuccine pasta tossed in a velvety lemon cream sauce, Mexican chorizo infused with fresh tarragon, grilled Spanish-style sausage link, crisp crostinis</i>
Adobo Chicken Fajitas 36 <i>grilled onions with sweet peppers, guacamole rustic salsa, pearl tomato pico de gallo, creamy white beans, flour tortillas</i> Add chipotle prawns 12	Blackberry Mole Short Ribs 42 <i>huitlacoche bean sauce, honey butter vegetables, queso fresco, pickled relish, butter rice</i>
Chile Relleno-Honey Butter Vegetables 30 <i>roasted poblano pepper stuffed with zucchini, squash, kale, onions on a bed of tomatillo sauce, grilled queso panela, red Mexican rice</i> Add chipotle prawns 12	

12 & UNDER

meal includes juice, french fries, & churro for dessert 22

Burrito <i>with beans, rice, and cheese & choice or beef or chicken</i>	Fish and Chips <i>tempura mahi-mahi</i>
Lemon Cream Pasta <i>choice or beef or chicken</i>	Cheese Quesadillas <i>choice or beef or chicken</i>