

FOR THE TABLE

Rustic Salsa

tomatoes, tomatillos, onions, cilantro, lime, totopos 10

Seabass Ceviche

citrus juices, serranos, onions, cucumbers, mango, chipotle aïoli, tomato-fig chutney and totopos 17 add avocado 2

Chicharrones and Hatch Chile Cheese Dip

creamy cheese sauce, pork crackling 14

Guacamole and Blackened Shrimp

greens, salsa fresca, basil vinaigrette, corn chips, corn tortillas 18

Rabbit Tinga Quesadilla

flour tortilla, three cheeses, chipotle aïoli, escabeche carrots

Watermelon Salad

arugula, pickled cabbage, queso fresco, mango, tajin, mango habanero vinaigrette 16

Parmesan Crust Cauliflower and Lime

crushed red pepper, almonds, side of chipotle aïoli 13

Shrimp Scampi

herbed bread crumbs, roasted garlic-hatch chile compound butter, parsley, lemon juice, crostinis, pearl tomato salsa

POSADA FLAVORS EST. 2013

Mahi-Mahi Tacos

chipotle-rub, corn tortillas, chipotle aïoli, pickled slaw, red pepper sauce, salsa fresca, side of watermelon salad 24

King Ranch Enchiladas

chicken hash with potatoes, bacon, cilantro, jack cheese, chipotle cream sauce, oaxaca, cheddar and jack cheese, salsa fresca, butter rice with roasted corn 25

Chipotle Rub Shrimp and Mexican Chorizo

fettuccine pasta, lemon cream sauce, tarragon, chorizo link, grilled crostinis 32

Braised Short Ribs

 $blackberry\ mole,\ kale,\ bacon,\ red\ peppers,\ pickled\ vegetables,$ queso fresco, butter rice with roasted corn 35

Shrooms and Pasta

fettucini pasta, olive oil, cremini mushrooms, green vegetables, snow peas, queso fresco, pepita sauce, grilled portobello mushrooms 25 add four shrimp 8

New Mexico Style Charred Vegetables Enchilada

corn tortilla, green vegetables with balsamic vinaigrette, queso fresco, charred crema, tomatillo-cilantro sauce, mix of cilantro and onions

Caesar Salad

little gems tossed in house made dressing, crispy chickpeas, pearl tomatoes salsa fresca, parmesan cheese 17

add chipotle rub shrimp 8

single serving caesar salad 8

SIDES

Mexican Street Corn 8

Sauteed Kale with Bacon and Sweet Peppers

Charred Vegetables with Balsamic Viniagrette



AguaChile Ribeye

sliced and tossed in a spicy broth of lime juice and soy, serranos chiles, red onions, cilantro, classic Mexican red rice

Charbroiled Adobo Lamb Rack

marination flavored with coffee, mushroom and NM chile rojo, served with flat fried potatoes and warm rustic salsa with mushrooms

PorterHouse Pork Chop

tomatillo sauce, escabeche carrots, arroz con leche, roasted corn

Bavette Asada

charbroiled steak, stuffed poblano pepper with corn, mushrooms, sweet peppers, shrimp, tomatillo-cilantro sauce, chipotle vinaigrette

45

THE BURGER

Hatch Chile Cheese Burger and French Fries

brisket beef patty seasoned with chipotle rub, NM green hatch chile, on a brioche roll with chipotle aïoli, lettuce, tomatoes, onions, mix cheese of Oaxaca, Cheddar and Jack 25

SEAFOOD ENTREES

Herb Crust Barramundi Seabass

caper herb cream sauce, tarragon, lemon segments and pearl tomatoes, served with esquites (slow cooked corn with epazote and a hint of serranos chiles) 38

Organic Greens with Chipotle Rub Sockeye Salmon

corriander vinaigrette, tomatoes, onions, chipotle aïoli, mango habanero vinaigrette, dijon sweet pepper sauce, salsa fresca 27

Open Fire Shrimp Tostadas

chipotle fried corn tortilla, charred crema, southwest relish, basil-cilantro vinaigrette, pearl tomatoes salsa fresca, watermelon salad

Pasta Negra con Mariscos

 $squid\ in k\ spaghetti\ pasta,\ mussels,\ clams,\ shrimp,\ spicy$ saffron tomato sauce, green onion vinaigrette, crostinis 38

Four Sauce Mahi-Mahi

pan fried with chipotle rub, mixed green, pickled red cabbage, pearl tomatoes salas fresca, chipotle aïoli, mango habanero vinaigrette, dijon sweet pepper sauce, served with butter rice 34

WINE CORKAGE

FIRST BOTTLE 35 SECOND BOTTLE 45