

WINE BY THE GLASS

**BUBBLES**

**N.V. Bisol** - Brut, Prosecco Valdobbiadene 12 / 60  
**2017 Buglioni** - Brut Rosé, Italy 14 / 54

**WHITE AND ROSÉ**

**2021 Emmolo** - Sauvignon Blanc, Napa/Solano 12 / 46  
**2020 Pazo das Bruxas** - Albariño, Rias Baixas 12 / 46  
**2019 Hugel** - Pinot Blanc, Alsace 12 / 46  
**2019 Francois Labet** - Chardonnay, France 15 / 60  
**2020 Millton, Chenin Blanc** - New Zealand 18 / 72  
**2020 Pascal Jolivet** - Rosé, Sancerre, France 11 / 42

**RED**

**2018 Typicité** - Lichen Vineyard Pinot Noir, AV 16 / 64  
**2021 Tekstura** - Pinot Noir, Willamette Valley 22 / 88  
**2015 Torres** - Altos Ibericos, Rioja Reserva, Spain 14 / 56  
**2018 Celeste** - Tempranillo, Ribera del Duero 12 / 48  
**2018 L'Autre Côte** - Cabernet Franc, Livermore 17 / 68  
**2019 Yantra**, Cabernet Sauvignon, Tuscany 15 / 60

**FOR THE TABLE**

**Rustic Salsa**

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

**Shrimp Scampi**

herbed bread crumbs, roasted garlic-hatch chile compound butter, parsley, lemon juice, crostinis, pearl tomato salsa 18

**Seabass Ceviche**

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

**Parmesan Crust Cauliflower and Lime**

crushed red pepper, almonds, side of chipotle aioli 13

**Guacamole and Blackened Shrimp**

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

**Chicharrones and Hatch Chile Cheese Dip**

creamy cheese sauce, pork crackling 14

**Watermelon Salad**

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

**POSADA FLAVORS EST. 2013**

**Mahi-Mahi Tacos**

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

**Texas Dust Fish Tacos and Papas Fritas**

fried cod, flour tortillas, chipotle aioli, pickled cabbage, mango habanero and chipotle vinaigrette, tropical salsa fresca 22

**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

**Open Fire Shrimp Tostadas**

fried corn tortilla, charred crema, southwest relish, basil-cilantro vinaigrette, salsa fresca, watermelon salad 24

**New Mexico Style Charred Vegetable Enchilada**

corn tortilla, green vegetables with balsamic vinaigrette, queso fresco, charred crema, tomatillo-cilantro sauce, mix of cilantro and onions 19

**Shrooms and Pasta**

fettucini pasta, olive oil, cremini mushrooms, green vegetables, snow peas, queso fresco, pepita sauce, grilled portobello mushrooms 22 **add** chipotle rub shrimp 8

**THE BURGER**

**Burger and French Fries**

brisket beef patty seasoned with chipotle rub, on a brioche roll with chipotle aioli, lettuce, tomatoes, onions 18

**add** a blend of oaxaca, cheddar and jack cheese, **or** bacon, **or** avocado **or** over easy egg 1.50/each

**LUNCH SALADS**

**Avocado Salad**

fresh greens, charred crema, sw relish, pearl tomatoes salsa fresca, corn chips strips, queso fresco 19

**Chipotle Rub Sockeye Salmon Salad**

fresh greens corriander vinaigrette, tomatoes, onions, chipotle aioli, mango habanero vinaigrette, dijon sweet pepper sauce, salsa fresca 22

**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** 8 **add** shrimp 8

**WINE CORKAGE** **FIRST BOTTLE** 35 **SECOND BOTTLE** 45