

CHEESE PLATTER - chef selection

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

**Stella Fontinella - Cow’s Milk - US** 16  
styled after Italian Fontina cheese, this is a mild table cheese

**Auricchio Pecorino Tartufo - Sheep’s Milk - Italy** 18  
semi soft sheep’s milk cheese encrusted with small specks of black truffles

**Cypress Humboldt Fog - Goat’s Milk - US** 17  
soft ripened goat’s cheese is the creation of Mary Keehn. French in style, it has a ash vein that run down the center

CAVIAR SERVICE

Tsar Nicoulai Caviar

traditional garnish, warm blini, unsalted chips

**Black Osetra (Bulgaria)** 105

**Cold Smoked Salmon and Blue Corn Waffle**  
mango charred crema, chives, cilantro 19

**House Smoked Sturgeon Charcuterie**  
charred crema, smoked agave, pickled onions, croccantinis, grilled sourdough 22

**Bay Scallops Ceviche and TNC Smoked Trout Roe**  
sweet pepper, citrus juices, agave, jalapeno pickled juice, green olives, on a bed of arugula 24    **add** avocado 2

TO START

**Caesar Salad** - single serving 8

**Watermelon Salad** - single serving 8

**Butternut Squash Soup**  
chipotle flavored soup with agave, crema and pepitas 10

FOR THE TABLE

**Guacamole and Blackened Shrimp** 19  
greens, salsa fresca, basil vinaigrette, corn chips, corn tortillas

**Parmesan Crust Cauliflower and Lime**  
crushed red pepper, almonds, side of chipotle aioli 14

**Chicharrones and Hatch Chile Cheese Dip**  
creamy cheese sauce, cracklings 14

**PEI Mussels and Mexican Chorizo**  
lemon cream sauce, terragon, crostinis 24    **add** four shrimp 8

THE BURGER

**Hatch Chile Cheese Burger and French Fries**  
brisket beef patty seasoned with chipotle rub, NM green hatch chile, on a sesame seed roll with chipotle aioli, lettuce, tomatoes, onions, mix cheese of Oaxaca, Cheddar and Jack 25    **add** bacon 2.50

CHEF FEATURES

AguaChile Ribeye

sliced and tossed in a spicy broth of lime juice and soy, serranos chiles, red onions, cilantro, classic Mexican red rice 50

Charbroiled Adobo Lamb Rack

marination flavored with coffee, mushroom and NM chile rojo, served with flat fried potatoes and warm rustic salsa with mushrooms 55

PorterHouse Pork Chop

tomatillo sauce, escabeche carrots, arroz con leche, roasted corn 42

Bavette Asada

charbroiled steak, stuffed poblano pepper with corn, mushrooms, sweet peppers, shrimp, tomatillo-cilantro sauce, chipotle vinaigrette 45

Braised Short Ribs

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

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

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

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

Poblano Pepper with Seasonal Vegetables

stuffed with, zucchini, squash, mushrooms, and kale, tomatillo sauce, queso fresco, classic red Mexican rice 24    **add** chipotle rub shrimp 8

SIDES

**Mexican Street Corn** 8

**Sauteed Kale with Bacon and Sweet Peppers** 7

**Charred Vegetables with Balsamic Viniagrette** 7

WINE CORKAGE FIRST BOTTLE 35 SECOND BOTTLE 45

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

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