

POSADA’S SIGNATURE CHICHARRONES

FRESHLY FRIED CRACKLING PORK SKIN, MADE TO ORDER, SERVED ALONGSIDE A FLAVORFUL
MEXICAN STREET CORN-CHEESE DIP WITH RICH MEXICAN CHEESES AND
NEW MEXICO’S SIGNATURE GREEN HATCH CHILE

16

FOR THE TABLE

DUO SALSAS AVOCADO-TOMATILLO AND ROASTED TOMATOES SALSAS, FRIED CORN CHIPS 9

PARM CRUSTED CAULIFLOWER TEMPURA, RED CRUSHED PEPPER, ALMONDS, CHIPOTLE MAYONNAISE 17

CLASSIC GUACAMOLE AVOCADO, SALSA FRESCA, CITRUS VINAIGRETTE, CORN CHIPS 15

FRESH HAMACHI CEVICHE ANTIGUA FISH, CITRUS JUICES, AJI AMARILLO, AGAVE, CUCUMBER, 26

SHRIMP AND AVOCADO GREENS, SALSA FRESCA, CITRUS VINAIGRETTE, PEARL TOMATO RELISH, 22
CHIPOTLE SHRIMP, BASIL VINAIGRETTE, CORN CHIPS, HOUSEMADE CORN TORTILLAS

SALADS - SOUPS - VEGETABLES

CHARRED BEET AND APPLE SALAD GREENS, QUESO FRESCO, CANDIED PECANS, PICKLED ONIONS, 18
PEAR BALSAMIC VINAIGRETTE

CESAR DE KALE ROMAINE, KALE, ANCHO-LIME DRESSING, QUESO FRESCO, CHICK PEAS, PEPITAS 17
HOMEDADE CROUTONS

SOPA DE TORTILLA AHUMADA TOMATO-CHILE, SHREDDED CHICKEN, VEGETABLES, QUESO FESCO, AVOCADO 18

CHICKEN POZOLE VERDE ROASTED CHICKEN, TOMATILLO BROTH, HOMINY, CABBAGE, RADISH, OREGANO 19
CILANTRO-ONION MIX, CORN CHIPS

CHAYOTE SUCCOTASH LIMA BEANS, RED PEPPERS, CILANTRO-ONIONS, CORN, CHAYOTE, LIME 8

ESQUITES CORN, JALAPENOS, BUTTER, CHICKEN STOCK, CHIPOTLE MAYO, QUESO FRESCO, TAJIN 8

CALABAZAS A LA MEXICANA MEXICAN SQUASH , ZUCCHINI, ONION, CILANTRO, TOMATO, 8
QUESO FRESCO, CREMA

FOR OUR YOUNG GUEST \$15

FISH AND CHIP OR CHICKEN QUESADILLAS WITH FRENCH FRIES

Consuming raw or undercooked meats, fish, shellfish, poultry, or eggs may increase your risk of food-born illness,especially if you have certain medical conditions.

Up to three evenly-split payments per table. / 20% gratuity charge for parties of 8 or more. / Dessert service 2.00 per person

IF YOU USE A CREDIT CARD, WE WILL CHARGE AN ADDITIONAL 3% TO OFFSET PROCESSING COSTS.
WE DO NOT SURCHARGE DEBIT CARDS OR CASH.

CHEF'S SPECIALTIES

BLACKBERRY MOLE SHORT RIBS HUITLACOCH BEAN SAUCE, HONEY BUTTER VEGETABLES, 39
QUESO FRESCO, PICKLED VEGETABLE RELISH, BUTTER RICE

NIMAN RANCH AGUA CHILE RIBEYE CITRUS-SOY BROTH, GARLIC COMPOUND BUTTER, 55
SERRANO CHILE, RED ONIONS, CILANTRO, CHARRED AVOCADO, MEXICAN RICE, WARM CORN TORTILLAS

BARRAMUNDI FILLET OF FISH INFUSED WITH ACHIOTE AND RED CHILE MARINADE, BUTTER RICE, 39
DIJON MUSTARD-RED PEPPER SAUCE, FRESH GREENS, SALSA FRESCA, MANGO HABANERO VIANIGRETTE

SHRIMP & CHORIZOS FETTUCCINE PASTA TOSSED IN A VELVETY LEMON CREAM SAUCE, MEXICAN 38
CHORIZO INFUSED WITH TARRAGON, GRILLED SPANISH-STYLE SAUSAGE LINK, CRISP CROSTINIS

WAGYU FLANK ASADA, POBLANO RELLENO 47
MARINADE WAGYU FLANK STEAK WITH A FIRE ROASTED POBLANO STUFFED WITH CHIPOTLE SHRIMP,
GRILLED CORN, AND MUSHROOMS FINISHED OVER TOMATILLO SAUCE

TABLAS SERVED WITH SALSAS, ROASTED CORN, POTATO-CHORIZO 52
TACO, CHARRED QUESO PANELA, AVOCADO, CORN TORTILLAS

IBERIAN SINGLE BONE-IN PORK CHOP BRINED AND INFUSED WITH MEXICAN SPICES 52

RACK OF LAMB (FRENCH CAP) INFUSED WITH ACHIOTE AND RED CHILE MARINADE 59

MARYS AIRLINE CHICKEN BREAST AND THIGH BRINED AND INFUSED WITH 38
ACHIOTE AND RED CHILE MARINADE

NIMAN RANCH FRENCHED RIB CHOP A SINGLE BONE RIBEYE EXPERTLY SEASONED 77
WITH POSADA’S BOLD , HOUSE MADE CHIPOTLE RUB

HOUSE FAVORITES

KING RANCH ENCHILADAS CHICKEN, BACON, ROASTED POTATOES, FRESH CILANTRO, CHIPOTLE 30
CREAM SAUCE MEDLEY OF QUESOS MEXICANOS, SALSA FRESCA, BUTTER RICE, GRILLED CORN

MAHI MAHI TACOS PAN FRIED WITH CHIPOTLE RUB, ADOBO MAYO, CABBAGE SLAW, 30
SMOKED RED PEPPER SAUCE, BEETS AND APPLE SALAD

OPEN FIRE SHRIMP TOSTADAS FRIED CORN TORTILLA, CHARRED CREMA, SW RELISH, BASIL VINAIG 32
VINAIGRETTE , SALSA FRESCA, CHARRED BEET AND APPLE SALAD

ROASTED POBLANO PEPPER-HONEY BUTTER VEGETABLES STUFFED WITH CALABAZAS 27
A LA MEXICANA, TOMATILLO SAUCE, GRILLED QUESO PANELA, CLASSIC MEXICAN RICE, TOPPED WITH SALSA FRESCA

ADD OPEN FIRE CHIPOTLE RUB PRAWNS (4) 12 ADD AIRLINE CHICKEN BREAST 12 ADD WAGYU FLANK 19

