

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

Since 1982,
I've danced with fire and flavors



Las Cruces, New Mexico

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, CHIPOTLE SHRIMP, BASIL VINAIGRETTE, CORN CHIPS, HOUSEMADE CORN TORTILLAS	22

SALADS - SOUPS - VEGETABLES

CHARRED BEET AND APPLE SALAD	GREENS, QUESO FRESCO, CANDIED PECANS, PICKLED ONIONS, PEAR BALSAMIC VINAIGRETTE	18
CESAR DE KALE	ROMAINE, KALE, ANCHO-LIME DRESSING, QUESO FRESCO, CHICK PEAS, PEPITAS HOMADEA CROUTONS	17
SOPA DE TORTILLA AHUMADA	TOMATO-CHILE, SHREDDED CHICKEN, VEGETABLES, QUESO FESCO, AVOCADO	18
CHICKEN POZOLE VERDE	ROASTED CHICKEN, TOMATILLO BROTH, HOMINY, CABBAGE, RADISH, OREGANO CILANTRO-ONION MIX, CORN CHIPS	19
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, QUESO FRESCO, CREMA	8

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 HUITLACOCHE BEAN SAUCE, HONEY BUTTER VEGETABLES,
QUESO FRESCO, PICKLED VEGETABLE RELISH, BUTTER RICE

39

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

55

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

39

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

38

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

47

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

52

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

59

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

38

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

77

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



HOUSE FAVORITES

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

30

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

30

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

32

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

27

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