

DINNER

posada

ALTA COCINA

CRUDO

HAMACHI CEVICHE ANTIGUA

FISH, CITRUS JUICES, AJI AMARILLO, AGAVE, CUCUMBER, CILANTRO, CORN, COLESLAW PANACHE, AVOCADO, CORN CHIPS

24

OYSTERS ROYALE

BAJA KUMAMOTO OYSTERS, CHIMICHURRI MIGNONETTE, BRANDY-RED ONIONS FRIED GARLIC

half dozen 26

TABLAS

WITH TWO SALSAS, ROASTED CORN, POTATO WITH CHORIZO TACO, HOUSE GUACAMOLE CORN TORTILLAS

DUROC SINGLE BONE-IN PORK CHOP

BRINED AND INFUSED WITH MEXICAN SPICES

52

AUSTRALIAN WAGYU FLANK

MARINATED IN SMOKY CHIPOTLE AND BRIGHT CITRUS

42

AUSTRALIAN RACK OF LAMB (FRENCH CAP)

INFUSED WITH ACHIOTE, RED CHILE MARINADE

59

AIRLINE CHICKEN BREAST AND THIGH

BRINED AND INFUSED WITH ACHIOTE AND RED CHILE MARINADE

38

POSADA’S SIGNATURE CHICHARRONES

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

16

DUO SALSAS

AVOCADO-TOMATILLO AND ROASTED TOMATOES SALSAS, FRIED CORN CHIPS

9

CRISPY CORN TAQUITOS (2)

A5 WAGYU, AVOCADO-TOMATILLO SALSA, MALDON SALT, MICRO GREENS

19

MORE FOR THE TABLE

SHRIMP & GUACAMOLE

AVOCADO, SALSA FRESCA, CITRUSVINAIGRETTE, GREENS, OPEN FIRE CHIPOTLE SHRIMP, BASIL VINAIGRETTE, CORN CHIPS, TORTILLAS

22

CLASSIC GUACAMOLE

AVOCADO, SALSA FRESCA, CITRUS VINAIGRETTE, CORN CHIPS

15

PARM CRUSTED CAULIFLOWER

TEMPURA, RED CRUSHED PEPPER, ALMONDS, CHIPOTLE MAYONNAISE

17

WATERMELON SALAD

GREENS, PICKLED CABBAGE, QUESO FRESCO, MANGO, TAJIN, PEPPERY VINAIGRETTE

19

POACHED BEET SALAD

GREENS, QUESO FRESCO, CANDIED PECANS, PICKLED ONIONS, PEAR VINAIGRETTE

17

SIDES

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

SQUACH, ZUCCHINI, ONION, CILANTRO, TOMATO, QUESO FRESCO, CREMA

8

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

BLACKBERRY MOLE SHORT RIBS

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

42

AGUA CHILE RIBEYE

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

52

CHIPOTLE RUB BARRAMUNDI FILLET

DIJON MUSTARD-PEPPER SAUCE, PEARL TOMATO SALSA FRESCA, GARDEN GREENS WITH MANGO-HABANERO VINAIGRETTE, BUTTER RICE

42

SHRIMP & CHORIZOS

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

39

BEEF FAJITAS

BEEF TENDERLOIN INFUSED IN CITRUS MARINADE, FAJITAS PEPPERS, GUACAMOLE, BROTHY CREAMY WHITE BEANS, FLOUR TORTILLAS

42

CHILE RELLENO-HONEY BUTTER VEGETABLES

ROASTED POBLANO PEPPER STUFFED WITH ZUCCHINI, SQUASH, KALE, ONIONS, MUSHROOMS ON A BED OF TOMATILLO SAUCE, GRILLED QUESO PANELA, CLASSIC MEXICAN RICE, GARNISH SALSA FRESCA

30

ADD OPEN FIRE CHIPOTLE RUB PRAWNS (4)

12

ADD AIRLINE CHICKEN BREAST

12

ADD WAGYU FLANK

16

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

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.