

LUNCH

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 SALSA, ROASTED CORN, POTATO WITH CHORIZO TACO, HOUSE GUACAMOLE CORN TORTILLAS

AUSTRALIAN WAGYU FLANK

MARINATED IN SMOKY CHIPOTLE AND BRIGHT CITRUS

35

AIRLINE CHICKEN BREAST AND THIGH

BRINED AND INFUSED WITH ACHIOTE AND RED CHILE MARINADE

32

SIDES

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

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

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

EGGS (COOKED YOUR WAY)

CHILAQUILES ROJO

CHILE ROJO, CORN CHIPS, QUESO FRESCO, CREMA, CILANTRO- ONIONS, EGGS

22

SMOKED SALMON TOAST

TOAST BREAD, CHARRED CREMA, AVOCADO, COLD SALMON, EGGS

25

HUEVOS RANCHEROS

FRIED CORN TORTILLAS, HUITLACOCHÉ REFRIED BEANS, OVER EASY EGGS, TOMATILLO SAUCE

22

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

CORN TORTILLAS, CHIPOTLE MAYO, PICKLED SLAW, SWEET PEPPER SAUCE, SALSA FRESCA, WATERMELON SALAD

25

OPEN FIRE SHRIMP TOSTADAS

FRIED CORN TORTILLA, CHARRED CREMA, SW RELISH, BASIL VINAIGRETTE, SALSA FRESCA, BEET SALAD

34

PARM CRUSTED BAJA TACOS

TEMPURA MAHI MAHI, FLOUR TACOS, CHIPOTLE MAYONNAISE, ESCABECHE SALAD, SALSA FRESCA, MANGO VINAIGRETTE, FRENCH FRIES

24

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

FOR OUR YOUNG GUEST

FISH AND CHIPS WITH FRENCH FRIES

CHICKEN QUESADILLAS WITH FRENCH FRIES

15

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.