

posada

ALTA COCINA

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

DUO SALSAS	AVOCADO-TOMATILLO AND ROASTED TOMATOES SALSAS, FRIED CORN CHIPS	12
CRISPY CORN TAQUITOS (2)	A5 WAGYU TRIMINGS, AVOCADO-TOMATILLO SALSA, MALDON SALT, MICRO GREENS	19

CRUDO

TIGRE DEL MAR COCTEL	HAMACHI, LECHE DE TIGRE, ROASTED CORN, AVOCADO, SALSA FRESCA, CHILE-LIME TEMPURA BLACK TIGER SHRIMP	24
SEA BASS CEVICHE ANTIGUA	BARRAMUNDI CUBES, CITRUS JUICES, AJI AMARILLO, HONEY, CILANTRO, CORN, PEPPERS, CHIPOTLE MAYO, PASSION FRUIT FOAM, CORN CHIPS	24

MORE FOR THE TABLE

SHRIMP & GUACAMOLE	AVOCADO, SALSA FRESCA, CITRUS VINAIGRETTE, GREENS, OPEN FIRE CHIPOTLE SHRIMP, BASIL VINAIGRETTE, CORN CHIPS, TORTILLAS	22
PANAPESCA MUSSELS & MEXICAN CHORIZO	CREAM SAUCE, TARRAGON, SOURDOUGH CHEESE BREAD	22
GAMBAS AL AJILLO	BUTTER, GARLIC, TIGER SHRIMP, PAPRIKA, WHITE WINE SAUCE SOURDOUGH CHEESE BREAD	25
PARM CRUSTED CAULIFLOWER	TEMPURA, RED CRUSHED PEPPER, ALMONDS, CHIPOTLE MAYONNAISE	17

SALAD AND SOUP TO SHARE

WATERMELON SALAD	GREENS, PICKLED CABBAGE, QUESO FRESCO, MANGO, TAJIN, PEPPERY VINAIGRETTE	19
HUITLACOCHÉ LENTIL SOUP	MEXICAN LENTILS, TOMATOES, PURÉE OF BLACK BEANS, CILANTRO, ONIONS	17

FOR THE FATHER	48 OZ PRIME ROSEWOOD TOMAHAWK, PRESENTED WITH A SOUTHWESTERN SUCCOTASH FEATURING CHAYOTE AND SWEET CORN, AVOCADO SALSA AND FINISH WITH MALDON SEA SALT	185
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HOUSE FAVORITES

KING RANCH ENCHILADAS	CRISP BACON, ROASTED POTATOES, FRESH CILANTRO, CHIPOTLE CREAM SAUCE, MEDLEY OF QUESOS MEXICANOS, SALSA FRESCA, BUTTER RICE, GRILLED CORN	30
ADOBO CHICKEN FAJITAS	GRILLED ONIONS WITH SWEET PEPPERS, GUACAMOLE RELISH, RUSTIC SALSA, PEARL TOMATO PICO DE GALLO, CREAMY WHITE BEANS, FLOUR TORTILLAS	36
	ADD OPEN FIRE CHIPOTLE RUB PRAWNS (4)	12
BLACKBERRY MOLE SHORT RIBS	HUITLACOCHÉ BEAN SAUCE, HONEY BUTTER VEGETABLES, QUESO FRESCO, PICKLED VEGETABLE RELISH, BUTTER RICE	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
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	FETTUCCHINE PASTA TOSSED IN A VELVETY LEMON CREAM SAUCE, MEXICAN CHORIZO INFUSED WITH FRESH TARRAGON, GRILLED SPANISH-STYLE SAUSAGE LINK, CRISP CROSTINIS	39
LOMO NUEVO	STIR-FRIED BEEF TENDERLOIN, BASIL-TOMATO BORTH, ONIONS, TOMATOES, JALAPENOS, SERVED ATOP WHITE RICE, WITH TWO TACOS DORADOS DE CHORIZO CON PAPA	45

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