

posada CONTEMPORARY CUISINE DINNER

CHEESE PLATTER

served with red fig jam, smoked agave, marcona almonds, croccantinis, grilled sourdough

Auricchio Pecorino Tartufo - Sheep's Milk - Italy 19.15
semi soft sheep's milk cheese encrusted with small specks of black truffles **add Jamon** 4

Cypress Humboldt Fog - Goat's Milk - US 18.15
French style soft ripened goat cheese with an ash vein that run down the center **add Jamon** 4

CAVIAR SERVICE

Tsar Nicoulai Caviar
traditional garnish, warm blini, unsalted chips
Black Osetra (Bulgaria) 110

TO START

Caesar Salad - single serving 9.15

Watermelon Salad - single serving 9.15

Posole Verde 12.15
tomatillo broth, hominy, chicken, green cabbage, radishes, oregano, cilantro-onion, lime

Ceviche with Smoked Salmon Roe
chefs choice of seafood, citrus juices, serranos, onions, cucumbers, mango, chipotle aioli, tomato-fig chutney and totopos 24.15
add avocado 2

Taco of Fried Queso Panela 4.15
cactus relish, tomatillo-cilantro suace, cherry tomato salsa

Proudly using locally El-Sayed Extra Virgin Olive Oil
Remily's Orchards, Livermore CA

MORE FOR THE TABLE

Guacamole and Blackened Shrimp 19.65
greens, salsa fresca, basil vinaigrette, corn chips, corn tortillas

Parmesan Crust Cauliflower and Lime
crushed red pepper, almonds, side of chipotle aioli 15.15

Totopos and Hatch Chile Cheese Dip
freshly made corn tortillas chips, creamy cheese sauce 12.15

PEI Mussels and Mexican Chorizo 24.15
lemon cream sauce, tarragon, crostinis **add four shrimp** 8

POSADA FLAVORS EST. 2013

Mahi-Mahi Tacos 24.15
chipotle-rub, corn tortillas, chipotle aioli, pickled slaw, red pepper sauce, salsa fresca, side of watermelon salad

King Ranch Enchiladas 25.15
chicken hash with potatoes, bacon, cilantro, jack cheese, chipotle cream sauce, oaxaca, cheddar and jack cheese, salsa fresca, butter rice with roasted corn

Lamb Flautas Ahogadas 28.15
rolled fried tacos with braised lamb leg, bacon, spinach, tomato basil broth, avocado salsa sauce, classic red mexican rice

Poblano Pepper with Seasonal Vegetables 24.15
grilled and stuffed with, zucchini, squash, mushrooms, kale, tomatillo sauce, queso fresco, wih classic red Mexican rice **add four shrimp** 8

Shrimp - Chorizo - Pasta 35.15
fettuccine pasta, lemon cream sauce, tarragon, Mexican chorizo, sausage chorizo, grilled crostinis

Braised Short Ribs 39.15
blackberry mole, kale, bacon, red peppers, pickled vegetables queso fresco, butter rice with roasted corn

SIGNATURES

Bavette Asada + Open Fire Shrimp 47
charbroiled steak, grilled poblano pepper with corn, mushrooms, sweet peppers, open fire shrimp, tomatillo-cilantro sauce, chipotle vinaigrette

Chimichurri Strip Loin 46
black beans borrachos (drunken beans)
cypress humboldt fog cheese, corn tortillas

AguaChile Ribeye 52
sliced ribeye, spicy broth of lime juice and soy, serranos chiles, red onions, cilantro, classic Mexican red rice, corn tortillas

Charbroiled Adobo Lamb Rack 57
marinated with coffee, mushroom and NM chile rojo, served with grilled vegetables and warm rustic salsa with mushrooms

Herb Crust Barramundi Seabass 39
caper herb cream sauce, tarragon, lemon segments, pearl tomatoes, served with open fire vegetables tossed in balsamic vinaigrette and kale

THE BURGER

Gruyere & Onion Burger 25.15
brisket beef patty seasoned with chipotle rub, caramelized onions, gruyere chesse on a brioche bread, chipotle mayo, lettuce, tomatoes

SIDES

Sauteed Kale with Bacon and Sweet Peppers 7.15

Charred Vegetables with Balsamic Viniagrette 7.15

Brussels Sprouts with Chorizo, Lemon, Raisins 8.15

Wine Corkage First Bottle 35 Second Bottle 45

Party of 6 and more 20% Gratuity Charge

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

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