

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

Cypress Humboldt Fog - Goat's Milk - US 18.15
soft ripened goat cheese is the creation of Mary Keehn. French in style, it has a ash vein that run down the center

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, cole slaw, radishes, oregano, cilantro-onion, lime

Ceviche with Smoked Salmon Roe

chef choice of seafood, citrus juices, serranos, onions, cucumbers, mango, chipotle aioli, tomato-fig chutney and totopos 22.15
add avocado 2

Texas Dust Fish Tacos and Papas Fritas

fried cod, flour tortillas, chipotle aioli, pickled cabbage, mango habanero and chipotle vinaigrette, tropical salsa fresca 22.15

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 tortilla chips, creamy cheese sauce 14.15

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

SALADS AND SOUP

Avocado Salad 19.15
fresh greens, charred crema, sw relish, pearl tomatoes salsa fresca, corn chips strips, queso fresco

Organic Greens with Blacken Mahi Mahi 25.15
chipotle rub, corriander vinaigrette, tomatoes, onions, chipotle aioli, mango habanero vinaigrette, dijon sweet pepper sauce, salsa fresca

Caesar Salad 19.15
little gems tossed in house made dressing, crispy chickpeas, pearl tomatoes salsa fresca, parmesan cheese add chipotle rub shrimp 8

Watermelon Salad 17.15
arugula, pickled cabbage, queso fresco, mango, tajin, mango habanero vinaigrette

Drunken Black Bean Soup with Bacon and Quesadilla 17.15
soup served with beacns and bacon, cilantro - onions, dark beer, 2 corn quesadillas

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

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

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

Poblano Pepper with Vegetables 24.15
stuffed with, zucchini, squash, mushrooms, and kale, tomatillo sauce, queso fresco, classic red Mexican rice add four shrimp 8.15

Open Fire Shrimp Tostadas 26.15
fried corn tortilla, charred crema, southwest relish, basil-cilantro vinaigrette, salsa fresca, watermelon salad

THE BURGERS WITH FRENCH FRIES

brisket beef patty seasoned with chipotle rub, on a brioche roll with chipotle aioli, lettuce, tomatoes, onions

Regular Burger 15.15 add our blend cheese 2

Hatch Chile Cheese Burger 18.15

Bacon and Avocado Burger 18.15

Gruyere and Caramelized Onion Burger 18.15

EGGS

Huevos con Chorizo 19.15
three scrambled eggs, Mexican chorizo, salsa fresca, classic red rice

Scrambled Eggs - Black Bean Chilaquiles 17.15
fried corn chips simmered in black beans rancheros, queso fresco cilantro, onions, Southwest relish, eggs

WINE CORKAGE FIRST BOTTLE 35 SECOND BOTTLE 45

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

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