



FOR THE TABLE

DUO SALSAS AVOCADO-TOMATILLO AND ROASTED TOMATOES SALSAS, FRIED CORN CHIPS	9
CHICHARRONES AND MEXICAN STREET CORN-CHEESE DIP FRIED CRACKLING PORK, MADE TO ORDER, NEW MEXICO'S GREEN HATCH CHILE	16
FRESH HAMACHI CEVICHE ANTIGUA FISH, CITRUS JUICES, AJI AMARILLO, AGAVE, CUCUMBER, CILANTRO, CORN, COLESLAW PANACHE, AVOCADO, CORN CHIPS	26
PARM CRUSTED CAULIFLOWER TEMPURA, RED CRUSHED PEPPER, ALMONDS, CHIPOTLE MAYONNAISE	17
CLASSIC GUACAMOLE AVOCADO, SALSA FRESCA, CITRUS VINAIGRETTE, CORN CHIPS	15

TACOS MADE WITH FRESH HOUSEMADE CORN TORTILLAS

WE RECOMMEND THREE / MAKE IT A PLATE WITH CHOICE PF RICE AND MEXICAN STREET CORN FOR \$10

BRAISED CHICKEN TINGA TACO SMOKEY TOMATO SAUCE, ONIONS, POBLANO PEPPERS, SALSA FRESCA, PICKLED ONION	9
MARYS CHICKEN THIGH TACO BRINED AND INFUSED WITH ACHIOTE, HUITLACOCHE PUREE OF BLACK BEANS, BLACKBERRY MOLE POBLANO, SESAME SEEDS, PICKLED ONIONS	8
AUSTRALIAN WAGYU FLANK TACO MARINATED IN CHIPOTLE AND BRIGHT CITRUS, A LA PLANCHA, AVOCADO, SALSA VERDE, CILANTRO-ONION MIX, PICO DE GALLO	11
RAJAS CON CREMA TACO CHARRED QUESO PANELA, CARAMELIZED ONIONS, POBLANO PEPPERS, ROASTED CORN, LEMON CREAM SAUCE, MICRO GREENS	7
PARM CRUSTED BAJA TACO TEMPURA MAHI MAHI, FLOUR TORTILLA, CHIPOTLE MAYONNAISE, ESCABECHE SALAD, SALSA FRESCA, MANGO VINAIGRETTE	9
ZARANDEADO HAMACHI TACO CHARBROILED, CHIPOTLE MAYONNAISE, PICKLED SLAW, TOMATILLO SAUCE, CHIPOTLE FRIED ONIONS, CILANTRO-ONION MIX	12

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
OPEN FIRE SHRIMP TOSTADAS FRIED CORN TORTILLA, CHARRED CREMA, SW RELISH, BASIL VINAIGRETTE, SALSA FRESCA, BEET SALAD	32
MAHI MAHI TACOS PAN FRIED WITH CHIPOTLE RUB, ADOBO MAYO, PICKLED SLAW, SMOKED RED PEPPER SAUCE, WATERMELON SALAD	29
ROASTED POBLANO PEPPER-HONEY BUTTER VEGETABLES STUFFED WITH CALABAZAS A LA MEXICANA, TOMATILLO SAUCE, GRILLED QUESO PANELA CLASSIC MEXICAN RICE, TOPPED WITH SALSA FRESCA	27

SALADS AND SOUPS

CHARRED BEET AND APPLE SALAD GREENS, QUESO FRESCO, CANDIED PECANS, PICKLED ONIONS, PEAR BALSAMIC VINAIGRETTE	18
SHRIMP AND GUACAMOLE GREENS, SALSA FRESCA, CITRUS VINAIGRETTE, PEARL TOMATO RELISH, CHIPOTLE SHRIMP, BASIL VINAIGRETTE, CORN CHIPS, HOUSEMADE CORN TORTILLAS	22
CHICKEN POZOLE VERDE ROASTED CHICKEN, TOMATILLO BROTH, HOMINY, CABBAGE, RADISH, OREGANO CILANTRO-ONION MIX, CORN CHIPS	19
XOCHITL (SO-CHEEL) SEAFOOD SOUP PANFRIED TOMATO FISH BROTH, OCTUPUS, HAMACHI, SHRIMP, ROASTED CORN, CILANTRO-ONION MIX	20

FOR OUR YOUNG GUEST

FISH AND CHIP OR CHICKEN QUESADILLAS WITH FRENCH FRIES 15

TEAM MEMORYZ MATTER & POSADA GIVE BACK TO ALZHEIMER'S

Z - MARGARITA CORAZON TEQUILA REPOSADO 15	Z - BLUEBERRY LEMON DROP, RAIN VODKA 15
CREME DE CASSIS, HOUSE SWEET&SOUR, FRUIT	HOMEMADE BLUEBERRY SYRUP
Z - BLUEBERRY SPLASH BERRY PURÉE, LEMON JUICE, 9	
SIMPLE SYRUP, CLUB SODA	

Consuming raw or undercooked meats, fish, shellfish, poultry, or eggs may increase your risk of food-born illness,
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.