



Let us plan your **Holiday Celebration** this year at **Posada**
Semi private parties up to 30 people Wednesday - Sunday
Restaurant "Buyout" Sunday - Tuesday
Contact Andrea 925-606-1004 Wed -Fri 9 am- 12 pm

Creative, Original, Southwestern Cuisine

FOR THE TABLE

- Avocado Salsa** - tomatillos, serrano chile, onions, cilantro, lime, corn chips 10
- Parmesan Crust Cauliflower + Lime** - Crushed red pepper, almonds, side of chipotle aioli 12
- Chicharrones + Cheese Dip + Hatch Chile** - Creamy cheese sauce, pork cracklings 14
- Guacamole + Blackened Shrimp** - greens, salsa fresca, basil vinaigrette, corn chips, corn tortillas 18
- PEI Mussels + Mexican Chorizo** - cooked in lemon cream sauce, tarragon, crostinis 22 + shrimp 8
- Watermelon Salad** - arugula, pickled cabbage, queso fresco, mango, tajin, mango habanero vinaigrette 14
- Rabbit Tinga Quesadilla** - chipotle, tomato, onions, three cheeses, chipotle aioli, escabeche carrots 17
- Pound Chipotle-Rub Chicken Wings** - mango habanero vinaigrette, chipotle tomato vinaigrette 19

Soup

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Green Chicken Posole - tomatillo broth, hominy, oregano, lime, cilantro and onion mix 10

CHEF FEATURES

- King Ranch Enchiladas** - chicken hash with potatoes, bacon, cilantro, jack cheese, chipotle cream sauce, Oaxaca cheese, salsa fresca, butter rice with roasted corn 24
- Braised Short Ribs + Blackberry Mole Poblano** - served with kale, bacon, red peppers, butter rice, with roasted corn, pickled cauliflower relish, queso fresco 35
- Shrimp + Chorizo** - fettuccine, lemon cream sauce, tarragon, chorizo link, grilled crostinis 30
- Mahi-Mahi Tacos** - chipotle-rub, corn tortillas, chipotle aioli, pickled slaw, red pepper sauce, salsa fresca, side of watermelon salad 22
- Pork Chop PorterHouse** - tomatillo sauce, escabeche carrots, arroz con leche, roasted corn 37
- Adobo Rack of Lamb + King Oyster Mushroom** - marinated in coffee-chile rojo adobo, saffron rice with roasted corn, NM chile rojo 39
- OG AguaChile** - medium rare charbroiled Rib Eye, sauced with a cool temperature spicy broth of lime juice and soy, cilantro, serrano, red onions, classic Mexican rice 52
- Pan Seared Barramundi Seabass** jerk rub, pepper panache with jicama and cilantro, sweet pepper dijon mustard sauce, butter rice, open fire vegetables 35
- AZ Open Fire Vegetable Enchiladas** - jack fruit, zucchini, squash, mushroom, layered with corn tortillas, queso fresco, charred crema, pepita sauce 24
- Charbroiled Pork Tenderloin + Ricotta Stuffed Squash** - tenderloin marinated in adobo sauce, dijon mustard sweet pepper sauce, mango habanero vinaigrette, ricotta with roasted poblano peppers and onions, cheddar cheese 28

Sous Chef Miguel Cadenas

Chef de Cuisine Alexis Posada

All our dishes are designed for your 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