

# POSADA

ALTA COCINA

## Dinner

### PARA LA MESA

For the table

**Chicharrones** (pork skin), hatch green chile, quesos Mexicanos, corn cheese sauce 15  
add rustic salsa 3

**Guacamole and Shrimp**, avocado, salsa fresca, citrus vinaigrette, fresh greens, basil-cilantro vinaigrette 20  
add rustic salsa 3

**Parmesan Crusted Cauliflower**, tempura, red crushed peppers, almonds, chipotle mayonnaise 16

**Cheese Burrata**, charred red cabbage, pepitas, chipotle-butter crostinis 19

### ANTOJITOS

Tapas

**Bluefin Atún Crudo** (tuna), white corn tostada, sweet potato escabeche, fried leeks, avocado mousse 16

**Cordero** (lamb), en Adobo, fried rolled corn tortillas, basil-tomato sauce, quesos Mexicanos, avocado mousse 15

**Tinga Roja de Conejo** (rabbit), flour tortillas, coriander citrus vinaigrette, quesos Mexicanos, escabeche salad 15

**Pato Estufado** (duck), corn pancakes, onion-orange marmalade, mango, smoky sweet pepper sauce, pickled cabbage 15

### FAJITAS A LA TALLA

grilled onions with sweet peppers, guacamole, rustic salsa, pearl tomato pico de gallo, creamy white beans, flour tortillas

**Adobo Marinated Chicken Breast** 30

**Chipotle Open Fire Prawns** 32

**Beef Tenderloin Asada** 35

### ENSALADAS & POZOLE

**Avocado**, baby gems, poblano-avocado ranch dressing, SW relish, pearl tomatoes salsa fresca, queso fresco, corn chips 19  
add shrimp 8 add chicken 9.50

**Watermelon**, baby kale spring mix, pickled red cabbage, mango, queso fresco, tajin, mango habanero vinaigrette 18  
add shrimp 8 add chicken 9.50

**Chicken Pozole Verde**, tomatillo broth, hominy, green cabbage, radishes, oregano, cilantro-onion, lime 24

### GOURMEX ENCHILADAS

**Braised Chicken Breast** (King Ranch), bacon, potatoes, cilantro, chipotle cream sauce, quesos Mexicanos, butter rice 26

**Crab Meat Coast Dungen Blend** (Smoky Tinga Rojo), tomatillo sauce, crema, escabeche salad, butter rice, corn 36

**Short Ribs Estufadas** (NM Chile Rojo), queso fresco, pickled onions, cremini mushrooms with corn 32

### SABORES DE POSADA

Established 2013

**Chile Relleno-Honey Butter Vegetables**, tomatillo sauce, grilled queso panela, red Mexican rice 25 add shrimp 8

**Mahi-Mahi Tacos**, corn tortillas, chipotle mayonnaise, pickled slaw, smoky sweet pepper sauce, salsa fresca, watermelon salad 25

**Ribeye Choice Tacos**, cremini mushrooms, salsa, guacamole, pickled onions, cilantro-onion, creamy white beans, Mexican rice 26

**Chicken Breast & Thigh**, blackberry mole, sesame seed, chipotle honey butter vegetables, pickled vegetables, butter rice, corn 36

**Flat Iron Steak**, tomatillo sauce, roasted corn, jalapenos, shrimp-Chile Relleno, Mexican quesos, chipotle vinaigrette 46

**Agua Chile Ribeye**, citrus-soy broth, garlic compound butter, serranos chile, red onions, cilantro, charred avocado, Mexican rice 48

**Duroc Porterhouse Pork Chop**, tomatillo sauce, carrots escabeche, blistered roma tomato, chipotle honey butter vegetables 44

**Shrimp and Chorizos**, fettuccine pasta, lemon cream sauce, tarragon, Spanish style sausage link, crostinis 38

**Crispy Whole Branzino**, tempura, tomatillo sauce, butter white rice, corn, carrots escabeche 42

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

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

Up to three forms of evenly split payments per table

Cake Service 2.00 per person

Party of 8 and more 20% Gratuity Charge

**Wine Corkage** First Bottle 25 Second Bottle 35