

POSADA’S SIGNATURE CHICHARRONES

FRESHLY FRIED CRACKLING PORK SKIN, MADE TO ORDER, SERVED ALONGSIDE A FLAVORFUL
MEXICAN STREET CORN-CHEESE DIP WITH RICH MEXICAN CHEESES AND
NEW MEXICO’S SIGNATURE GREEN HATCH CHILE

16



TO SHARE

DUO SALSAS	AVOCADO-TOMATILLO AND ROASTED TOMATOES SALSAS, FRIED CORN CHIPS	9
PARM CRUSTED CAULIFLOWER	TEMPURA, RED CRUSHED PEPPER, ALMONDS, CHIPOTLE MAYONNAISE	17
CLASSIC GUACAMOLE	AVOCADO, SALSA FRESCA, CITRUS VINAIGRETTE, CORN CHIPS	15
FRESH HAMACHI CEVICHE ANTIGUA	FISH, CITRUS JUICES, AJI AMARILLO, AGAVE, CUCUMBER,	26
SHRIMP AND AVOCADO	GREENS, SALSA FRESCA, CITRUS VINAIGRETTE, PEARL TOMATO RELISH, CHIPOTLE SHRIMP, BASIL VINAIGRETTE, CORN CHIPS, HOUSEMADE CORN TORTILLAS	22

FIRST COURSE

CHARRED BEET AND APPLE SALAD	GREENS, QUESO FRESCO, CANDIED PECANS, PICKLED ONIONS, PEAR VINAIGRETTE	10
CESAR DE KALE	ROMAINE, KALE, ANCHO-LIME DRESSING, QUESO FRESCO, CHICK PEAS, PEPITAS, CROUTONS	10
SOPA DE TORTILLA AHUMADA	TOMATO-CHILE, SHREDDED CHICKEN, VEGETABLES, QUESO FESCO, AVOCADO	10
CHICKEN POZOLE VERDE	CHICKEN, TOMATILLO BROTH, HOMINY, CABBAGE, RADISH, OREGANO, CILANTRO, ONION, CHIPS	10

CHEF'S SPECIALTIES

BLACKBERRY MOLE SHORT RIBS	HUITLACOCHÉ BEAN SAUCE, HONEY BUTTER VEGETABLES, QUESO FRESCO, PICKLED VEGETABLE RELISH, BUTTER RICE	42
KING RANCH ENCHILADAS	CHICKEN, BACON, ROASTED POTATOES, FRESH CILANTRO, CHIPOTLE CREAM SAUCE MEDLEY OF QUESOS MEXICANOS, SALSA FRESCA, BUTTER RICE, GRILLED CORN	30
NIMAN RANCH AGUA CHILE RIBEYE	CITRUS-SOY BROTH, GARLIC COMPOUND BUTTER, SERRANO CHILE, RED ONIONS, CILANTRO, CHARRED AVOCADO, MEXICAN RICE, WARM CORN TORTILLAS	55
BARRAMUNDI FILLET OF FISH	INFUSED WITH ACHIOTE AND RED CHILE MARINADE, BUTTER RICE, DIJON MUSTARD-RED RED PEPPER SAUCE, FRESH GREENS, SALSA FRESCA, MANGO HABANERO VIANIGRETTE	39
SHRIMP & CHORIZOS	FETTUCCINE PASTA TOSSED IN A VELVETY LEMON CREAM SAUCE, MEXICAN CHORIZO INFUSED WITH TARRAGON, GRILLED SPANISH-STYLE SAUSAGE LINK, CRISP CROSTINIS	39
AUSTRALIAN WAGYU FLANK ASADA - CHIPOTLE SHRIMP - RAJAS CON CREMA	ACHIOTE MARINADE MEAT, ATOP TOMATILLO-CILANTRO SAUCE SERVED WITH CHIPOTLE BLACK TIGER SHRIMP A LA PLANCHA, CHIPOTLE-TOMATO VINAIGRETTE CARAMELIZED ONIONS, POBLANO PEPPERS, ROASTED CORN, LEMON CREAM SAUCE, MICRO GREENS	49
ROASTED POBLANO PEPPER-HONEY BUTTER VEGETABLES	STUFFED WITH CALABAZAS A LA MEXICANA, TOMATILLO SAUCE, GRILLED QUESO PANELA, CLASSIC MEXICAN RICE, TOPPED WITH SALSA FRESCA	32

TABLAS SERVED WITH SALSAS, ROASTED CORN, POTATO-CHORIZO TACO, CHARRED QUESO PANELA, AVOCADO, CORN TORTILLAS

MARYS AIRLINE CHICKEN BREAST AND THIGH	BRINED AND INFUSED WITH ACHIOTE AND RED CHILE MARINADE	38
IBERIAN SINGLE BONE-IN PORK CHOP	BRINED AND INFUSED WITH MEXICAN SPICES	52
RACK OF LAMB (FRENCH CAP)	INFUSED WITH ACHIOTE AND RED CHILE MARINADE	59
NIMAN RANCH FRENCHED RIB CHOP	A SINGLE BONE RIBEYE EXPERTLY SEASONED WITH POSADA’S BOLD , HOUSE MADE CHIPOTLE RUB	77



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