

POSADA

Eduardo Posada
Chef

Creative, Original, Southwestern Cuisine

FOR THE TABLE

Avocado Salsa - tomatillos, serrano chile, onions, cilantro, lime, corn chips 10

Heirloom Tomato Salsa - chile de arbol, onions, cilantro corn chipes 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

Seabass Ceviche - citrus juices, serranos, onions, cucumbers, mango, chipotle aioli, tomato chutney 22

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

PEI Mussels + Mexican Chorizo - cooked in lemon cream sauce, tarragon, herb flat bread 22 + shrimp 8

EST. 2013 ORIGINALS

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

CHEF FEATURES

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

Tiger Shrimp + King Oysters Mushrooms- chipotle rub, organic greens, southwest relish, basil-cilantro vinaigrette 26

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