

POSADA

Eduardo Posada  
Chef

Creative, Original, Southwestern & Mexican Cuisine

TO SHARE

**Parmesan Crust Cauliflower + Lime** - crush red pepper, almonds, side of chipotle aioli 12

**Zing Corn Cheese Fritters** - served with roasted corn, greens, charred crema 12

**Hatch Chile Cheese Dip + Chicharrones** - white cheese sauce, warm cracklings 13

**Guacamole + Blackened Shrimp** - on a bed of fresh greens, salsa fresca, basil-cilantro slaw, corn tortillas, tostaditas 18

SOUPS AND SALADS

**Charred Little Gems**

warm ceasar dressing, shaved parm cheese, blistered pearl tomatoes, crostinis 12 + **chicken** 5

**Red Posole** - pork, hominy, NM chile rojo, lime, oregano onion-cilantro, radish, chips 14

**Watermelon Salad**

arugula, pickled cabbage, queso fresco, mango, tajin, mango habanero vinaigrette 13

EST. 2013 ORIGINALS

**Mahi-Mahi Tacos** - chipotle-rub, corn tortillas, chipotle aioli, pickled slaw, red pepper sauce, salsa fresca, side of watermelon salad 21

**King Ranch Enchiladas** - chicken hash with potatoes, bacon, cilantro, jack cheese, chipotle cream sauce, Oaxaca cheese mix, salsa fresca, butter rice with roasted corn 24

**NM Style Enchiladas** - ground pork-beef, carrots, potatoes, corn tortillas, chile rojo, queso fresco, over easy egg, southwest relish 22

**Corvina Ceviche** - citrus juices, with serranos, charred avocados, cucumber, red onions, cilantro vinaigrette and mango 19

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

**Crab Meat Salpicon Relleno** - stuffing of lump crab meat, jicama, green onion, lime, charred avocado 17

SEAFOOD STARTERS

CHEF FEATURES - SUGGESTED PAIRING

**Dry Age Duroc PorterHouse Pork Chop** - bone in chop on a bed of tomatillo sauce topped with escabeche carrots, served with arroz con leche and roasted corn 34

Suggested Pairing: 2017 RouteStock - Pinot Noir, Sonoma Coast Glass 12 / 48 Bottle

**Adobo Rack of Lamb + Crimini Mushroom Salsa Roja** - marinated in coffee-chile rojo with vinegar saffron rice with roasted corn 36

Suggested Pairing: 2013 Torres - Altos Ibericos, Rioja Reserva, Spain Glass 14 / 56 Bottle

**Four Sauce Mahi-Mahi** - blacken fish, fresh greens, mango habanero vinaigrette, saffron rice with roasted corn, four sauces (dijon sweet pepper sauce, salsa fresca, mango habanero vinaigrette, chipotle aioli) 34

Suggested Pairing: 2017 RouteStock - Pinot Noir, Sonoma Coast Glass 12 / 48 Bottle

**Pan Seared Corvina Seabass** - seasoned with Texas Dust (sweet and hot spice rub) and topped with lemon cream sauce with shrimp and crab meat, served with esquites and pickled onions 36

Suggested Pairing: 2018 Occasio, Chardonnay, Livermore Valley Glass 14 / 54 Bottle

**Charbroiled Rib Eye** - served with kale, red pepper, bacon, and roasted cipollinis onions 55

Suggested Pairing: 2015 Chateau des Laurets, Cabernet Sauvignon, Saint-Emilion Boredeaux Bottle 54

**Braised Short Ribs + Blackberry Mole Poblano** - served with kale, bacon, red peppers, butter rice with roasted corn, pickled cauliflower relish, queso fresco 32

Suggested Pairing: 2017 Celeste - Crianza Tempranillo, Rivera del Duero, Spain Glass 11 / 44 Bottle

**OG AguaChile** - charbroiled Rib Eye cooked to medium rare and suaced with a cool spicy broth of lime juice & soy, cilantro, serrano and red onions, served with classic Mexican rice 52

Suggested Pairing: 2016 Maeli "Infinito", Merlot-Cab-Carmenere Blend, Italy Glass 15 / 58 Bottle

Sous Chef Miguel Cadenas

Line Chef Alexis Posada

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

All our dishes are designed for your full flavor experience. Please no changes