

POSADA

Eduardo Posada  
Chef

Creative, Original, Southwestern Cuisine

FOR THE TABLE

- Avocado Salsa** - tomatillos, onions, cilantro, lime, corn chips 12
- 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
- Charred Little Gems** - organic greens, warm creamy dressing, parmesan cheese, blistered pearl tomatoes, charred crostinis 14 **add chicken** 5
- Rabbit Tinga Quesadilla** - chipotle, tomato, onions, three cheeses, chipotle aioli, escabeche carrots 17
- Tiger Shrimp** - chipotle rub, greens, southwest relish, basil vinaigrette, charred crema 22
- 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 salsa fresca, side of watermelon salad 22

### CHEF FEATURES

- Dry Aged Duroc Pork 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, suaced with a cool temperature spicy broth of lime juice and soy, cilantro, serrano, red onions, classic Mexican rice 52
- Seared Barramundi Seabass** - seasoned with Texas Dust (spicy and sweet), lemon cream sauce, shrimp, esquites, pickled onions 37
- Black Pasta + Seafood** - squid ink spaghetti, tomato saffron sauce, roasted tomatoes, mahi-mahi, shrimp, green onion vinaigrette, micro greens 38
- NM Style Open Fire Vegetable Enchiladas** - jack fruit, zucchini, squash, mushroom, layered with corn tortillas, queso fresco, charred crema, pepita sauce 27

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