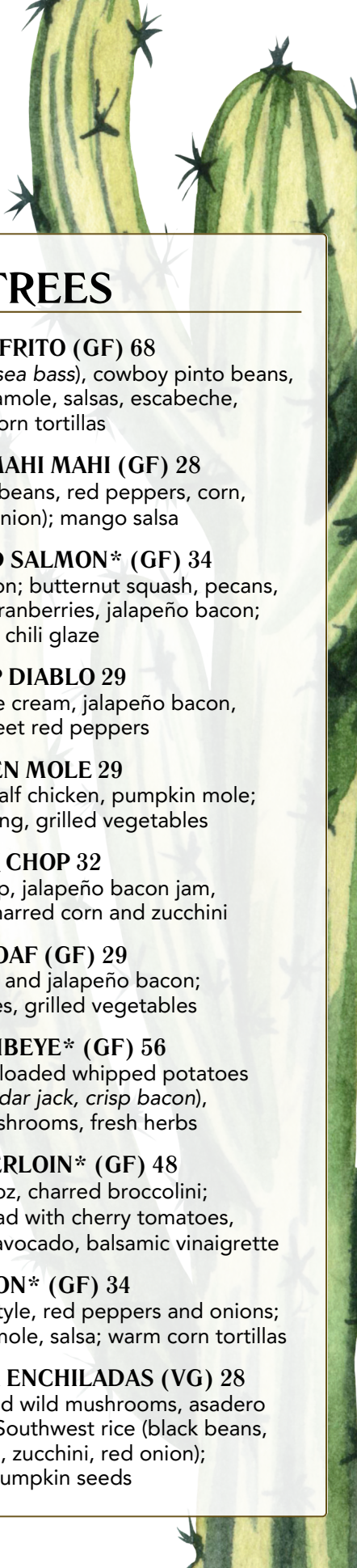




ALMA

West x Southwest



ENSALADAS

- BRUSSEL SPROUT SALAD (GF, VG) 16**
Shaved brussels, pears, blue cheese crumbles, toasted pecans, pomegranates; maple vinaigrette
- ELOTE SALAD (GF, VG) 16**
Little gem, avocado, cotija, pepitas, cilantro, fried tortilla strips, chili powder; creamy elote dressing
- ADDICTIVE STRAWBERRY SALAD (GF, VG) 16**
Spinach, arugula, goat cheese, toasted almonds, fresh strawberries; raspberry vinaigrette
- WATERMELON SALAD (GF, VG) 18**
Cucumbers, cotija, cherry tomatoes, mint, pickled fresnos; tamarind balsamic reduction, tajin

BLUEBERRY CORNBREAD 14

Honey Butter • Gluten Free

SOPA & CHILIES

- CORN CHOWDER (GF) 12**
Jalapeño bacon, potato, cream, red pepper, cheddar jack, cilantro
- POSOLE VERDE (GF) 12**
Garnished with cilantro, radish, cheddar jack
Chicken, hominy, salsa verde, mild chilies
- GREEN CHILI (GF) 16**
Garnished with cilantro, radish, cheddar jack
Tender slow cooked pork, spicy fresh hatch chilies, jalapeño & poblano chilies; warm corn tortillas
- RED CHILI (GF) 16**
Garnished with cilantro, radish, cheddar jack
Slow roasted beef, spicy dried red chilies & smokey chipotle; warm corn tortillas

ENTREES

PESCADO FRITO (GF) 68
Crispy whole fish (*striped sea bass*), cowboy pinto beans, southwest rice, guacamole, salsas, escabeche, warm corn tortillas

BLACKENED MAHI MAHI (GF) 28
Southwest rice (black beans, red peppers, corn, zucchini, red onion); mango salsa

MAPLE GLAZED SALMON* (GF) 34
8oz grilled Alaskan salmon; butternut squash, pecans, brussel sprouts, dried cranberries, jalapeño bacon; maple chili glaze

SHRIMP DIABLO 29
Penne pasta, chipotle cream, jalapeño bacon, spinach, sweet red peppers

CHICKEN MOLE 29
Slow braised bone-in half chicken, pumpkin mole; sweet corn pudding, grilled vegetables

PORK CHOP 32
Grilled 2 bone chop, jalapeño bacon jam, sweet potato pie, charred corn and zucchini

MEXALOAF (GF) 29
Chipotle ketchup and jalapeño bacon; whipped potatoes, grilled vegetables

COWBOY RIBEYE* (GF) 56
Grilled to order 16oz, loaded whipped potatoes (*sour cream, cheddar jack, crisp bacon*), roasted wild mushrooms, fresh herbs

BEEF TENDERLOIN* (GF) 48
Grilled to order 8oz, charred broccolini; little gem wedge salad with cherry tomatoes, blue cheese, red onion, avocado, balsamic vinaigrette

FLAT IRON* (GF) 34
Grilled and sliced fajita style, red peppers and onions; spicy pinto beans, guacamole, salsa; warm corn tortillas

WILD MUSHROOM ENCHILADAS (VG) 28
Sautéed spinach, herbed wild mushrooms, asadero cheese, red chili sauce; Southwest rice (black beans, red peppers, corn, zucchini, red onion); toasted pumpkin seeds



SIDES

Southwest Rice (gf, v)	8	Whipped Potatoes (gf, vg)	8	Escabeche (gf, v)	6
Cowboy Pinto Beans (gf)	8	Loaded Whipped Potatoes (gf)	12	Charred Broccolini (gf, vg)	12
Blistered Hot Peppers (gf, v)	8	Elote - Off the Cob (gf, vg)	12	Sweet Corn Pudding (vg).	12

*These dishes may be served undercooked. Consuming raw or undercooked meats or eggs may increase risk for food-borne illness. {gf} = Gluten Free – we are not a gluten free kitchen • {vg} = Vegetarian • {v} = Vegan

FOR THE TABLE

CHIPS & SALSA (GF, V) 6
Three house made salsas, corn chips

GUACAMOLE (GF, VG) 12
Onion, jalapeño, cilantro, pepitas, dried corn, pomegranates, plantain & corn chips

HUEVOS DIABLO (GF, VG) 14
(Deviled Eggs - Elote Style)
Roasted corn, lime, tajin, jalapeño, cotija, cilantro; avocado crema

ELOTE LOLLIPOPS (GF, VG) 14
Grilled mini corn cobs smothered in creamy elote sauce, cotija, cilantro, chili powder

FRIED BRUSSEL SPROUTS (GF) 16
Fried jalapeño and fresno chilies, candied jalapeño bacon, cotija

QUESO FLAMEADO 18
Oaxaca & jack cheeses, chorizo sausage, roasted poblano, pickled onions & fresno peppers, warm flour tortillas

BACON TATER TOTS (GF) 16
Jalapeño bacon, cheddar jack cheese, onion; tomato chili jam, chipotle crema

JALAPENO BACON-WRAPPED SHRIMP (GF) 21
4 jumbo shrimp, jalapeño and cream cheese, jalapeño bacon; mango salsa

PORK BELLY LETTUCE WRAPS (GF) 18
Tender crisp pork belly, pickled fresnos and onions, tamarindo, jalapeno, red pepper, cilantro; gem lettuce cups

LONGANIZA SAUSAGE & PANELA BOARD 21
Poblano and red roasted peppers, salsa fresca, grilled panela cheese, flour tortillas

COWBOY BOARD (GF) 26
Green pork chili, red beef chili, cowboy pinto beans, escabeche, corn tortillas, cilantro, radish, cheddar jack, cilantro

HAPPY ENDINGS

PEACH COBBLER (VG) 14
Vanilla ice cream

BLACKBERRY FLAN (GF, VG) 12
Sweet cream, fresh blackberries

CHILI CHOCOLATE CAKE (GF, VG) 14
Lava style, cinnamon swirl ice cream

BANANA NACHOS (VG) 14
Fried flour tortilla chips tossed in cinnamon sugar, bananas flambe with butter and rum, toasted pecans; topped with vanilla ice cream

RUMCHATA TRES LECHES (VG) 14
White cake soaked with house made rumchata (made with rice, almonds & rum), cinnamon whipped cream, side of rumchata

TACOS, TAPAS & QUESADILLAS

GARDEN

CAULIFLOWER TACOS (GF, V) 14
Chili oil, green olives, roasted tomato salsa, scallions, cilantro

BUTTERNUT SQUASH TACOS (GF, VG) 14
Pears, pecans, dried cranberries, goat cheese, arugula, orange mezcal honey

FRIED POTATO TACOS (GF, VG) 16
Diabla sauce, cabbage, pico de gallo, crema, cotija

BRUSELAS QUESADILLAS (GF, VG) 16
Shredded brussel sprouts, asadero cheese, roasted red peppers; salsa morita

TRUFFLED MUSHROOM EMPANADAS (VG) 16
Wild mushrooms, truffle oil, spinach, asadero cheese; pumpkin mole, crema

LAND

EMPANADA CON POLLO 18
Spicy chicken & chilies, asadero cheese; chipotle & avocado cremas

BIRRIA QUESADILLAS (GF) 22
Braised shredded beef in birria spices, asadero cheese, onion, cilantro; consommé

CHICKEN PIBIL QUESADILLAS (GF) 19
Orange achiote marinated roasted chicken, asadero cheese, cabbage slaw, cilantro

CHICKEN TINGA TACOS (GF) 16
Shredded braised chicken in spicy tomato adobo sauce, red onion, cilantro, cotija

AL PASTOR TACOS (GF) 16
Braised pork, pickled onions, fresnos, grilled pineapple and cilantro

BARBACOA TACOS (GF) 16
Slow-roasted smoky chipotle beef, cabbage, radish, red onion, salsa ranchera; consommé

SEA

MEXICAN GARLIC SHRIMP 24
Chilies, olive oil, lime juice, cilantro; grilled bread

DRUNKEN MUSSELS 22
Tomatoes, garlic, Negra Modelo, jalapeño, onion, fresh cilantro; grilled bread

SHRIMP CEVICHE (GF) 21
Celery, cucumber, mango, red onion, Fresno chili, cilantro, tomato, avocado; plantain chips

LOBSTER QUESADILLAS 28
Asadero cheese, roasted red peppers, corn, lobster claws and tails, flour tortillas; arbol peanut salsa

SHRIMP DE GOVERNOR 21
Crispy rolled corn tortillas, habanero cream cheese; spicy cream sauce, scallions, radish, cabbage

FRIED COD TACOS 18
Mango salsa, cabbage, cotija, avocado, chipotle crema

GRILLED SALMON TOSTADAS (GF) 26
Avocado crema, cabbage, cotija, black beans, pico di gallo

BLACKENED MAHI TOSTADAS (GF) 29
Chipotle crema, cabbage, mango salsa, cotija