

UNTADOS

(Seasonal Spreads & Guacamole)

PINTO & ANCHO CHILI PUREE (GF) 21
Pureed pintos with roasted garlic, ancho chili, lime, cumin, topped with charred carne asada, sweet tomatoes, pickled onion, fresh cilantro, corn chips, plantains

BLACK BEAN & CHILI NEGRA PUREE (GF) 18
Pureed black beans, chili Morita oil, smoked paprika, lime, cumin, topped with shredded chicken pibil, pickled cabbage, avocado, watermelon radish, corn chips, plantains

ALMA GUACAMOLE (GF, VG) 14
Avocado with lime & sea salt topped with pickled onion, Fresnos, cotija cheese, cilantro, toasted pepitas, crispy brussel sprouts, pomegranates tendrils, corn chips, plantains

SHRIMP GUACAMOLE (GF) 21
Avocado with lime & sea salt, topped with mango salsa, chopped grilled shrimp, smoked paprika, cilantro, pomegranates, corn chips, plantains

ROASTED CHILI QUESO (VG) 14
Oaxaca & jack cheeses, roasted poblano, pickled onions & fresnos; corn or flour tortillas
Add: chorizo for \$4

ENSALADAS & SOPAS

ELOTE SALAD (GF, VG) 16
Little gem, avocado, cotija, pepitas, cilantro, fried tortilla strips, chili powder; creamy elote dressing

WATERMELON SALAD (GF, VG) 18
Cucumbers, cotija, cherry tomatoes, mint, pickled fresnos; tamarind balsamic reduction, tajin

POSOLE VERDE (GF) 12
Garnished with cilantro, radish, cheddar jack Chicken, hominy, salsa verde, mild chilies

GREEN PORK CHILI (GF) 16
Garnished with cilantro, radish, cheddar jack Tender slow cooked pork, spicy fresh hatch chilies, jalapeño & poblano chilies; warm corn or flour tortillas



DESSERTS

APPLE ENCHILADA (VG) 14
Butter pecan ice cream

CHILI CHOCOLATE LAVA CAKE (GF, VG) 16
Cinnamon swirl ice cream

MEXICAN DONAS (VG) 12
Caramel and chocolate sauces

RUMCHATA TRES LECHES (VG) | 14
Layered cake soaked in house made rumchata, cinnamon whipped cream, side of rumchata

ALMA

Modern Mexican



PLATOS AL CENTRO

Chef – driven entrees designed for sharing or enjoyed individually

Included: Choice of warm hand pressed flour tortillas or house made corn tortillas and one side

GRILLED VEGETABLES & PANELA (GF, VG) 24

Grilled zucchini, poblano, red peppers, wild mushrooms, and grilled panela cheese, served with salsa fresca

CHILI- BRAISED BEEF (GF) 28

Slow-braised beef shoulder, smoky chipotle, achiote seasonings, jalapeño and poblano chilies, served with cabbage slaw, pickled onion, salsa negra

GRILLED FLAT IRON STEAK* (GF) 32

Served med-rare, sliced & topped with salsa verde, served with blistered poblano, red peppers & onion, fresh guacamole, limes, cilantro

AL PASTOR (GF) 26

Braised pork with pineapple, chilies, cabbage slaw, pickled Fresnos and onions, arbol salsa, grilled pineapple and cilantro

BLACKENED MAHI MAHI (GF) 28

Pan seared blackend mahi filet, mango salsa, fresh cabbage, cilantro, avocado puree

GRILLED SEABASS* (GF) 28

Ancho chili citrus marinade, fresh lime, cabbage slaw, avocado tomatillo cream, charred pineapple serrano salsa

MEXICAN GARLIC SHRIMP (GF) 28

Chili oil, lime juice, cilantro, cabbage slaw, pickled fresnos, chili salt



FOR THE TABLE

BLUEBERRY CORNBREAD (GF, VG) 14
Honey butter

CHIPS & SALSA (GF, V) 6
House made salsa and corn chips

PLATOS PEQUEÑOS

(Small Plates)

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

WILD MUSHROOM EMPANADA (VG) 18
Asadero cheese; black bean & chili negra puree

CHICKEN PIBIL QUESADILLAS (GF) 19
Orange achiote marinated roasted chicken, asadero cheese, cabbage, cilantro, pickled onion, corn tortillas

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

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

BRUSSEL-DILLAS (GF,VG) 18
Shredded brussel sprouts, asadero cheese, roasted red peppers, salsa morita, corn tortillas

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

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

SIDES

CILANTRO RICE (GF, V) 6
White rice, cilantro, lime

SOUTHWEST RICE (GF,V) 8
White rice, corn, black beans, red peppers, cilantro

RANCH BEANS (GF) 8
Slow cooked pintos, chipotle chili, onions, jalapeño bacon

BLACK BEANS (GF,V) 6
Slow cooked, jalapeño peppers, onions

ELOTE (GF,VG) 8
Grilled corn off the cob, sour cream, cotija cheese, cilantro, chili powder

CALABACITAS (GF,V) 6
Grilled zucchini, corn and onion, salsa verde

WILD MUSHROOMS (GF, VG) 8
Roasted seasonal wild mushrooms, butter, fresh herbs

CABBAGE SLAW(GF,V) 6
Cabbage, watermelon radish, cilantro, red onion, jalapeno, red pepper

BLISTERED HOT CHILIES (V, GF) 6
Jalapeño, poblano, fresno, serrano, habanero

*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