

“DIP” INTO THE SOUTHWEST

This section is intended to showcase a variety of flavors across Arizona, New Mexico, Texas, & Northern Mexico

ALMA Guacamole (*gf, vg*)

Avocado with lime & sea salt pickled onion, Fresnos chilis, cotija cheese, cilantro, toasted pepitas, pomegranates tendrils, tostadas, plantains

Shrimp Guacamole (*gf*)

Avocado with lime & sea salt, mango salsa, chopped grilled shrimp, smoked paprika, cilantro, pomegranates, tostadas, plantains

Charred Carne Asada (*gf*)

Pureed pintos with roasted garlic, ancho chili, lime, cumin, sweet tomatoes, pickled onion, fresh cilantro, tostadas, plantains

Blue Corn Bread (<i>vg, gf</i>) Pine nuts, honey chili butter

Chicken Adobado (*gf*)

Pureed black beans Negra, smoked paprika, lime, cumin, pickled cabbage, avocado, watermelon radish, tostadas, plantains

Queso Fundido de Hongos (*vg, gf*)

Wild mushroom “chorizo”, poblano, Oaxaca cheese, crema, toasted pecan & corn torillas

Crab Pimento Fundido (*gf*)

Warm smoked cheddar-pimento cheese, jumbo lump crab, roasted poblano, crispy bacon, charred scallions, toasted pepitas & hatch chili jam with grilled blue corn bread



**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*