Southwest Cornbread | 16

Gluten free blue corn, pine nut prickly pear butter

LIL' NIBBLES

Alma Guacamole *(gf)* **| 14**
with plantains

Pork Rinds *(gf)* **| 12**
with Valentinae

Beef Tallow Fries *(gf)* **| 14**
Charred jalapeño remoulade

APPETIZERS

Santa Fe Green Chile Soup *(v)* **| 12**
Roasted hatch chilies, tomatillo, corn, zucchini, watermelon radish, cilantro

Elotitos *(vg, gf)* **| 16**
Grilled baby corn, popcorn puree, chile powder, epazote, popcorn

Chicharrones & Guacamole *(gf)* **| 18**
Crispy pork belly chicharrones, house guacamole, fire-roasted salsa, charred lime, chile salt

New Mexico Caribe Chiles *(gf)* **| 21**
Mini stuffed chiles, short rib, barbacoa reduction, cheese fondue, micro cilantro

Oysters Alma | 21
Spinach, cream, jalapeño bacon, preserved lemon, toasted breadcrumbs

Mexican Shrimp Corndogs | 21
Cornmeal-crusted, charred jalapeño remoulade & sweet tomato chile sauce

Cowboy Crab Cake | 25
Chipotle remoulade, fresh lemon

Seared Foie Gras* | 28
Pomegranate glaze, peanut cookie crumble, cotija cheese semifreddo, fresh apple, tomatillo, mint, dried cherry "chow chow"

**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

RAW

Pregnant Oysters* *(gf)* **| 21**
Fresh oyster, shrimp, mango tartare, chile oil, pink peppercorns, citrus

Leche de Tigre Ceviche* *(gf)* **| 22**
Shrimp, scallops, halibut, lime juice, ginger, red onion, hot chiles, jicama, cilantro, cucumber

Striped Bass Crudo* *(gf)* **| 19**
Aji-Amarillo sauce, mezcal-hibiscus foam, pickled fresnos



Mushroom Aguachile Verde *(vg, gf)* **| 18**
King trumpet mushrooms, roasted tomatillo, citrus, avocado, pico de gallo, shaved purple cauliflower

Aguachile Negro* *(gf)* **| 24**
Sliced beef, relleno negro sauce, citrus, pickled red onion, cucumber, cilantro oil, guajillo oil



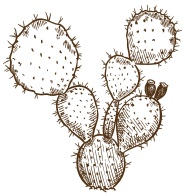
ENSALADAS

Chicory & Date *(vg, gf)* **| 14**
Baby oak, tango, & gem lettuce, Medjool dates, aged Cotija, chile toasted pecans, avocado, pickled red onion, chili-orange vinaigrette

Watermelon Mint *(vg, gf)* **| 14**
House made requesón, cucumbers, cherry tomatoes, watermelon radish, fresno chile, mint, toasted pepitas, stone fruit reduction

Ranch House Wedge | 16
Baby iceberg, blue cheese crumbles, cherry tomatoes, applewood smoked bacon, crispy onion strings, Snakebite Ranch™

Nopal & Citrus *(vg, gf)* **| 12**
Wood-fired nopales, little gem lettuce, jicama, orange, hearts of palm, Oaxaca cheese, toasted peanuts, fresh oregano, tomatillo citrus vinaigrette



Nopal is the edible pad of the prickly pear cactus, commonly used in Mexican and Southwestern cuisine.

Roasted Beets *(v, gf)* **| 18**
Beet & bean hummus, hibiscus, pistachio dust, smoked salt, chili oil

**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

SMALL PLATES

A celebration of the bold, vibrant flavors of the Southwest and Mexico, thoughtfully crafted into small, shareable plates.

Corn-Fried Oyster Tacos (gf) **| 21**
Avocado, tomatillo pickle, garlic & chile tajin, chile aioli; corn tortilla

Octopus Pastor Tacos *(gf)* **| 22**
Pork belly, pineapple habanero salsa, pickled onion, watermelon radish; corn tortilla

Chicken Pibil Tacos *(gf)* **| 16**
Orange achiote marinated roasted chicken, asadero cheese, cabbage, cilantro, pickled onion, corn tortilla

Wild Mushroom Chorizo Tacos *(gf, vg)* **| 16**
Avocado, pickled onion, cotija; blue corn tortilla

Lobster Quesadilla | 28
Charred corn, red pepper, asadero cheese, peanut chile de arbol salsa; flour tortilla

Chicken Empanadas *(gf)* **| 18**
Chicken Pibil, Oaxaca cheese, habanero crema, pickled onions, tatemada, tamatillo, pico de gallo, fresh cilantro; soft corn masa

Birria Quesadilla *(gf)* **| 18**
Braised shredded short rib in birria spices, asadero cheese, onion, cilantro; consommé, corn tortilla

Beef Tartare & Bone Marrow* | 28
Caneo cut bone marrow, beef tenderloin, piquín chile, chimichurri, dijonnaise, garlic chips, cured egg yolk, grilled bread

Ancho Chile Relleno *(gf)* **| 21**
Chile spice chopped tenederloin, almonds, dates, poblano cream, cotija

Fish Taco *(gf)* **| 21**
Grilled white fish, aji amarillo, habanero mayo, pico de gallo

Lobster Mac & Cheese | 52
8oz lobster tail, cavatappi, jalapeño cheese sauce

DOWN ON THE RANCH

Candied Bacon Deviled Eggs (gf) | 16
Chile jam, smoked paprika, candied jalapeño bacon

Copper Club Steak Sandwich | 32
Garlic toasted baguette, wood-fired Bavette steak, white cheddar, arugula, tomato, horseradish sauce

Sonoran Shrimp Dog | 21
House-made bun, asadero cheese, caramelized onion, tomato, charred chiles, mayo

Bison Burger | 21
Flame fired ground bison patty, bourbon bacon jam, bleu cheese crumbles, arugula, crispy onion strings, sweet tomato, toasted brioche bun

Alma Fried Chicken | 18
Corn flake crusted fried chicken breast strips, red chili honey, Snakebite Ranch™

Tequila-Lime Chicken Wings (gf) | 18
Crispy charred wings, tequila - lime chile glaze, Snakebite Ranch™, charred lime

**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

THE RANCH TABLE

Serves 2-4 People

All Plates Served with Ranch Beans, Esquites, Warm Tortillas, Escabeche, Charred Chilies

Pescado a La Talla* | 55 per Pound
Whole grilled red snapper *(3 - 4 pounds)*, chile rojo adobo, chile verde; warm flour tortillas, charred lime, pickled onions, salsa macha

Kan Kan Pork Chop* | 96
Wood-fired heritage pork chop & crispy pork belly; warm flour tortillas, roasted salsa verde, charred spring onions, grilled lime

Porterhouse* | 198
40 oz wood-fired porterhouse, fire roasted chiles, charred spring onions, Alma steak sauce

Cowboy Mixed Grill* | 98
8 oz wood-fired Bavette steak, 4 grilled lamb chops, seasonal house-made sausage, crispy pork belly, escabeche, fire-roasted chiles, rustic salts, house-made sauces

ALMA KITCHEN SPECIALTIES

Whole-Roasted Trout* | 48
Roasted farro, spinach, woodland mushrooms, roasted shallots, toasted piñon, chimichurri, fire roasted tomatoes

Pecan-Crusted Halibut* | 56
Butternut squash, bourbon brown butter, broccolini, crispy shallots

Seafood Pozole* *(gf)* | 46
Diver scallops, shrimp, & mussels, hominy, hatch chiles, watermelon radish

Mexican Sea Bass* *(gf)* | 48
Mole verde, cilantro chochoyotes *(masa dumplings)*, sweet tomato, olives, celery leaf salad

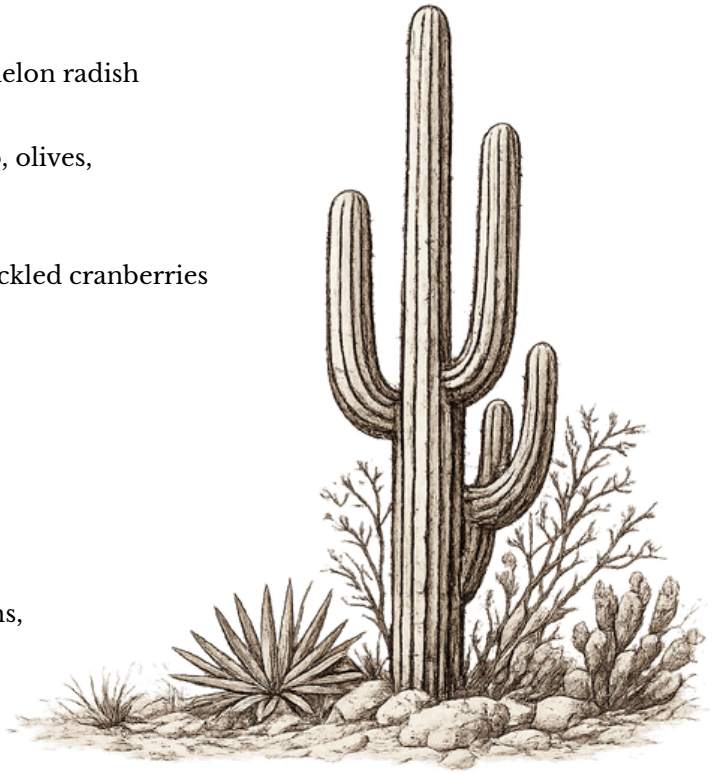
Chipotle Maple Glazed Quail *(gf)* | 42
Wood-fired quail, cornbread chorizo stuffing, wilted chicory, pickled cranberries

Texas Antelope Tomahawk Chop* *(gf)* | 78
Coffee chile rub, ancho chile sweet potatoes, charred broccolini

Rack of Venison* *(gf)* | 74
Parsnip puree, roasted wild mushrooms, cranberry-pear glaze

Wagyu Dino Rib *(gf)* | 68
Northern Mexico barbacoa, roasted carrots & spring onions

Arrachera* *(gf)* | 32
Grilled bavette steak, potato & cheese stuffed masa, puréed beans, cotija, cream, mole negro



**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

SIGNATURE CUTS

Grilled Over Live Mesquite Fire

8 oz TENDERLOIN* | 65
Copper State Reserve - Prescott, AZ



10 oz TENDERLOIN* | 74
Copper State Reserve - Prescott, AZ



16 oz USDA PRIME RIBEYE* | 68
Hyrum Utah Gold Canyon Beef



22 oz USDA PRIME BONE IN RIBEYE* | 98
Hyrum Utah Gold Canyon Beef



16 oz USDA PRIME NEW YORK STRIP* | 78
Hyrum Utah Gold Canyon Beef



18 oz KANSAS CITY STRIP* | 68
Hyrum Utah Gold Canyon Beef



12 oz RACK OF LAMB* | 48
Australia



Steak Sauces | 4

House
Garlic Pequin
Chimichurri

SOUTHWEST SIDES

Cowboy Tater Tots | 16
Whipped Horseradish Potatoes | 12
Poblano Cauliflower Au Gratin | 16
Lobster Mashed Potatoes | 52
Baked Baby Sweet Potatoes | 16
Loaded Twice Baked Potato | 16
Beef Tallow Shoestring Fries | 14
Spicy Ranch Beans | 10
Esquites | 10
Fried Chile Peppers | 8
Charred Broccolini | 16
Wild Mushrooms | 16

Steak Companions

Enhance your steak with a signature addition

Jumbo Lump Crab Cakes | 23
8 oz Lobster Tail | 48
3 oz Seared Foie Gras* | 24
Bone Marrow* | 18
Chile Garlic Shrimp | 24

**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