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, hominy, zucchini, watermelon radish, cilantro

Elotitos *(vg, gf)* **| 16**
(Grilled Baby Corn)
Popcorn puree, chile powder, epazote, popcorn

Cowboy Tater Tots | 16
Jalapeno bacon, tomato jam, habanero crema

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
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"

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RAW

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

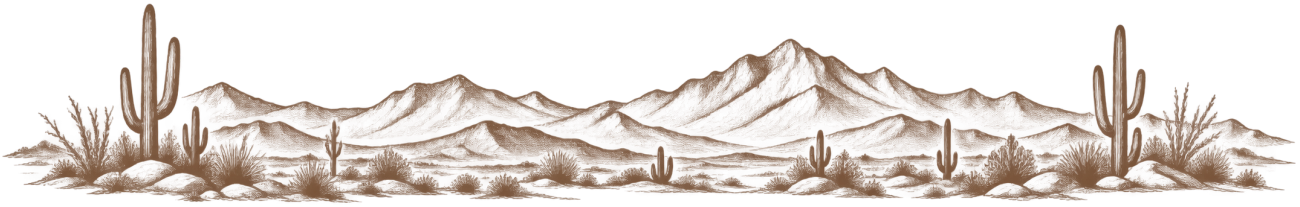
Leche de Tigre Ceviche* *(gf)* **| 22**
Shrimp, scallops, halibut, lime juice, ginger, red onion, hot chiles, jicama, cilantro, cucumber

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 USDA Prime Bavette, relleno negro sauce, citrus, pickled red onion, cucumber, cilantro oil, guajillo oil



ENSALADAS

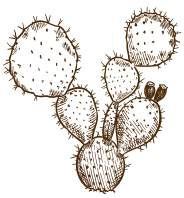
Watermelon Mint *(vg, gf)* **| 14**
House made requesón, cucumbers, cherry tomatoes, watermelon radish, fresno chile, mint, toasted pepitas, stone fruit reduction

Ranch House Wedge *(gf)* **| 16**
Baby iceberg, blue cheese crumbles, cherry tomatoes, applewood smoked bacon, avocado, ranch dressing

Alma Caesar *(gf)* **| 14**
Fire grilled baby romaine lettuce, blue cornbread croutons, parmesan shavings, Caesar dressing, toasted pumpkin seeds

Nopal & Citrus *(vg, gf)* **| 14**
Wood-fired nopales, arugula, jicama, orange, hearts of palm, cotija cheese, toasted peanuts, fresh oregano, tomatillo citrus vinaigrette

Roasted Beets *(gf)* **| 18**
Beet & bean hummus, torn burrata, hibiscus, pistachio dust, smoked salt, fig glaze



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

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SMALL PLATES

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

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, cotija cheese, cabbage, cilantro, pickled onion, corn tortilla

Fish Tacos *(gf)* **| 21**
Grilled white fish, aji amarillo, habanero crema, pico de gallo; corn tortillas

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

Lobster Quesadillas | 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 Quesadillas *(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

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 USDA Prime 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**
Grilled wings, tequila - lime chile glaze, Snakebite Ranch™, charred lime

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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; charred lime, pickled onions, salsa macha

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

Porterhouse* | 168
40 oz wood-fired porterhouse, charred spring onions, Alma steak sauce

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

ALMA KITCHEN SPECIALTIES

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

Halibut Encacahuatado* *(gf)* | 56
Roasted peanut guajillo & ancho chile sauce, caramelized butternut squash, green apple, tomatillo salsa, toasted peanuts

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

Lobster Mac & Cheese | 52
8oz lobster tail meat, sharp cheddar cheese, cavatappi pasta; toasted bread crumbs

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, blue cornbread chorizo stuffing, wilted kale, pickled cranberries

Arrachera* *(gf)* | 32
Grilled USDA Prime Bavette steak, potato & cheese stuffed masa, cotija, cream, mole negro

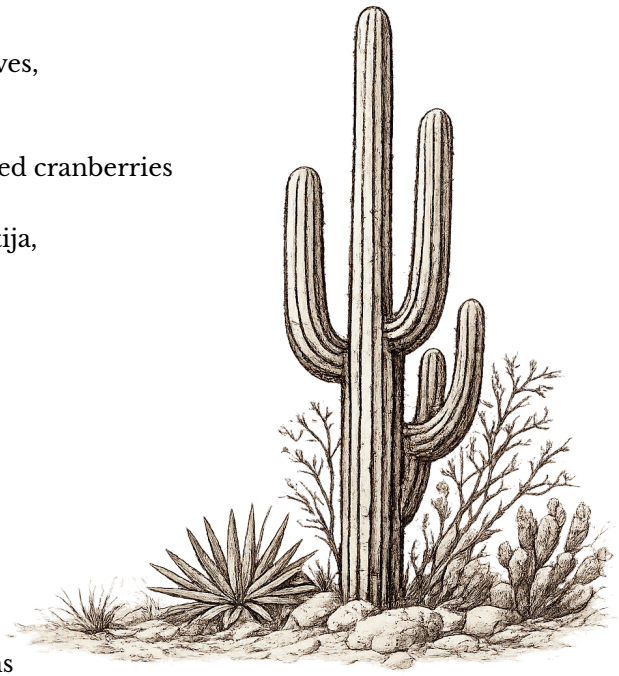
Steak & Fries *(gf)* | 68
8 oz tenderloin *(Copper State Reserve - Prescott, AZ)*, bleu cheese sauce, beef tallow fries, campari tomato salad

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

Australian Rack of Lamb *(gf)* | 48
Fire roasted beets, sauteed kale, mint & pomegranate chimichurri

Rack of Venison* *(gf)* | 74
Parsnip puree, roasted wild mushrooms, cranberry wine reduction

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



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SIGNATURE STEAKS*

Grilled Over Live Mesquite Fire

8 oz FILET | 58
Copper State Reserve - Prescott, AZ



10 oz FILET | 72
Copper State Reserve - Prescott, AZ



16 oz USDA PRIME RIBEYE | 82
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 | 78
Hyrum Utah Gold Canyon Beef



Steak Sauces | 4

House
Garlic Pequin
Chimichurri
Bleu Cheese

Steak Companions

Enhance your steak with a signature addition

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

SOUTHWEST SIDES

Whipped Horseradish Potatoes *(gf)* **| 12**
Lobster Mashed Potatoes *(gf)* **| 30**
Mac & Cheese | 16
Loaded Twice Baked Potato *(gf)* **| 16**
Beef Tallow Fries *(gf)* **| 14**
Sweet Potato Caserole *(gf)* **| 16**
Spicy Ranch Beans *(gf)* **| 10**
Maple Heirloom Carrots *(gf)* **| 16**
Esquites *(gf)* **| 10**
Charred Broccolini *(gf)* **| 16**
Grilled Asparagus Spears *(gf)* **| 12**
Sauteed Spinach & Wild Mushrooms *(gf)* **| 16**
Escabeche *(gf)* **| 8**
Fried Chile Peppers *(gf)* **| 8**

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