

THE RANCH TABLE

Serves 2-4 People

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

Pescado a La Talla

Whole grilled red snapper, chile rojo adobo, chile verde; warm flour tortillas, charred lime, pickled onions, salsa macha

Kan Kan Pork Chop

Wood-fired heritage pork chop & crispy pork belly, carved table-side; with warm flour tortillas, roasted salsa verde, charred spring onions, grilled lime

Porterhouse

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

Cowboy Mixed Grill

Wood-fired Bavette steak, seasonal house-made sausage, crispy pork belly, escabeche, fire-roasted chiles, rustic salts, house-made sauces

ALMA KITCHEN SPECIALTIES

Whole Roasted Trout | 42

Stuffed with blue lump crab stuffing, whipped cauliflower, wood fired chimichurri

Pecan Crusted Halibut | 56

Butternut squash, bourbon brown butter, broccolini, crispy shallots

Scallops (gf) | 38

Pan-seared diver scallops, pozole verde sauce, hominy, hash chiles, watermelon radish

Mexican Sea Bass | 48

Mole verde, cilantro chochoyotes (*masa dumplings*), sweet tomato, olives, celery leaf salad & cotija

Chipotle Maple Glazed Quail | 42

Wood-fired quail, cornbread chorizo stuffing, wilted chicory, pickled cranberries

Texas Antelope Tomahawk Chop | 78

Coffee chili rub, ancho chili sweet potatoes, asparagus spears

Rack of Venison | 74

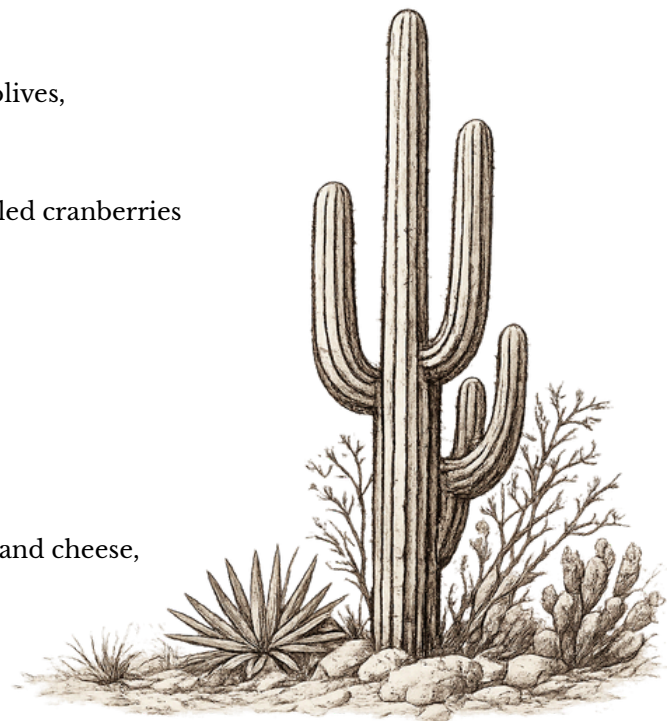
Parsnip puree, roasted wild mushrooms, cranberry-pear chutney

Bison Barbacoa Short Rib (gf) | 62

White cheddar grits, red chile jus, charred broccolini

Arrachera | 32

Grilled bavette steak, bean smothered tortillas stuffed with potato and cheese, cotija, cream, salsa tatemada



**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*