

THE RANCH TABLE

Serves 2-4 People

Pescado a La Talla

Chile rojo adobo, chile verde, warm flour tortillas, charred lime, pickled red onion, salsa macha, whole grilled red snapper

Kan Kan Pork Chop

Warm flour tortillas, roasted salsa verde, charred cebollitas, grilled lime, wood-fired heritage pork chop, crispy pork belly

Bone-In Ribeye

Fire-roasted chiles, charred spring onions, ALMA steak sauce, 32 ounce wood-fired bone-in ribeye

Cowboy Mixed Grill

Escabeche, fire-roasted chiles, rustic salts, house-made sauces, seasonal house-made sausage, crispy pork belly, wood-fired Denver steak

ALMA KITCHEN SPECIALTIES

Wood-fired Trout (gf)

Butternut squash, wild rice, roasted mushrooms, toasted piñons, ancho chile butter sauce

Scallop Succotash (gf)

Roasted butternut squash, green beans, red pepper, corn purée, lime butter, fresh herbs, pan-seared diver scallops, pork belly

Mexican Sea Bass

Mole verde, cilantro chochoyotes, sweet tomato, olive salad, cotija, celery leaves

Duck & Pumpkin Mole

Pumpkin mole, cheese emolata, toasted pepitas, pomegranate seeds, confit duck legs

Chipotle Maple Glazed Quail

Wilted chicory, pickled cranberries, corn stuffing, chorizo

Rack of Venison

Parsnip puree, roasted wild mushrooms, cranberry-pear chutney

Bison Barbacoa Short Rib (gf)

Blue corn & white cheddar grits, red chile jus, charred broccolini, pickled fresno chilis

