

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

Bone-In Ribeye

32 oz wood-fired ribeye, fire roasted chiles, charred spring onions, Alma steak sauce

Cowboy Mixed Grill

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

ALMA KITCHEN SPECIALTIES

Wood-fired Trout (gf)

Roasted delicata squash, wild rice & mushrooms, dried cherries, brown butter sage, toasted pepitas

Pecan Crusted Halibut

Butternut squash, bourbon brown butter, braised chicory, crispy shallots

Scallop & Popcorn Puree (gf)

Pan-seared diver scallops, zucchini, asparagus, red pepper, applewood bacon (hash), candied jalapeños

Mexican Sea Bass

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

Chipotle Maple Glazed Quail

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

Texas Antelope Loin

Coffee chili rub, ancho chili sweet potatoes, asparagus spears

Rack of Venison

Parsnip puree, roasted wild mushrooms, cranberry-pear chutney

Bison Barbacoa Short Rib (gf)

White cheddar grits, red chile jus, charred broccolini

