

THE RANCH TABLE

Serves 2-4 People

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 tableside; with warm flour tortillas, roasted salsa verde, charred cebollitas, 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, , crispy pork belly, escabeche, fire-roasted chiles, rustic salts, house-made sauces, seasonal house-made sausage

ALMA KITCHEN SPECIALTIES

Wood-fired Trout (gf)

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

Pecan Crusted Halibut

Pureed sweet potatoes, bourbon brown butter, braised chicory, crispy shallots

Scallop Succotash (gf)

Pan-seared diver scallops, pork belly, zucchini, green beans, red pepper, corn purée, lime butter, fresh herbs

Mexican Sea Bass

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

Duck & Pumpkin Mole

Confit duck legs, cheese emolata, toasted pepitas, pomegranate seeds

Chipotle Maple Glazed Quail

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

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

