

“DIP” INTO THE SOUTHWEST

This section is intended to showcase a variety of flavors across Arizona, New Mexico, Texas, & Northern Mexico

ALMA Guacamole (gf, vg)

Pickled red onion, Fresno chiles, cilantro, toasted pepitas, pomegranate seed tendrils, cotija, tostadas, plantains

Texas Pimento Cheese (vg, gf)

Roasted red peppers, paprika, cheddar, mayonnaise; house-made Fritos

Chicken Adobado (gf)

Black bean purée, smoked paprika, lime, cumin, pickled cabbage, avocado, watermelon radish, tostadas, plantains

Charred Carne Asada (gf)

Pinto bean purée, roasted garlic, ancho chile, lime, cumin, sweet tomatoes, pickled red onion, cilantro, tostadas, plantains

APPETIZERS

Deviled Eggs

Tomato-chili jam, paprika, candied jalapeño bacon

Cucaracha

Deep-fried head-on shrimp, garlic, butter, dried chiles, paprika, lime juice

Santa Fe Green Chili Soup

Pulled chicken, roasted hatch chilies, tomatillo, white beans, Mexican oregano, avocado, watermelon radish, cilantro, lime

Chicken Liver Toast

Grilled toast, pickled red onion, roasted garlic, wild mushrooms, stone fruit, balsamic fig reduction, micro greens, chicken liver pâté

Chicharrones & Guacamole

Crispy pork belly chicharrones, house guacamole, fire-roasted salsa, charred lime, chile salt

Bacon Jam & Brie

Blue corn scones, pickled apples

New Mexico Caribe Chilies

Mini stuffed chilies, cheese fondue, micro cilantro, short rib, barbacoa reduction

Bone Marrow Esquites

Fire-roasted corn, poblano, cotija, chile-lime crema, corn nuts, pickled red onion, micro cilantro, grilled sourdough, roasted bone marrow

RAW

Pregnant Oysters

Fresh oyster, shrimp, mango tartare, chile oil, pink peppercorns, citrus,

Leche de Tigre Ceviche

Lime juice, ginger, red onion, hot chiles, jicama, cilantro, cucumber, shrimp, scallops, sea bass

Beef Tarare

Piquín chile, chimichurri, dijonaise, garlic chips, cured egg yolk, grilled sourdough, bone marrow, beef tenderloin

Mushroom Aguachile Verde (vg, gf)

King trumpet mushrooms, roasted tomatillo, citrus, avocado, pico de gallo, shaved purple cauliflower

Aguachile Negro (gf)

Relleno negro sauce, citrus, pickled red onion, cucumber, cilantro oil, guajillo oil, sliced beef



**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*