
Breads of the Southwest {gf}

Chorizo Cheddar Biscuit, Blue Cornbread Madeline, Pumpkin Scone

Served with Chili Jam, Sea Salt Butter

APPETIZERS

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

Deviled Eggs

Tomato-chili jam, paprika, candied jalapeño bacon

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

Chicharrones & Guacamole

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

New Mexico Caribe Chilies

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

Oysters Alma

Spinach, cream, jalapeño bacon, preserved lemon, toasted breadcrumbs

RAW

Pregnant Oysters

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

Leche de Tigre Ceviche

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

Red Snapper Crudo

Aji-Amarillo sauce, mezcal-hibiscus foam, pickled fresnos

Mushroom Aguachile Verde (vg, gf)

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

Aguachile Negro (gf)

Sliced beef, relleno negro sauce, citrus, pickled red onion, cucumber, cilantro oil, guajillo oil



**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