

“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)

Avocado with lime & sea salt pickled onion, Fresnos chilis, cotija cheese, cilantro, toasted pepitas, pomegranates tendrils, tostadas, plantains

Shrimp Guacamole (gf)

Avocado with lime & sea salt, mango salsa, chopped grilled shrimp, smoked paprika, cilantro, pomegranates, tostadas, plantains

Charred Carne Asada (gf)

Pureed pintos with roasted garlic, ancho chili, lime, cumin, sweet tomatoes, pickled onion, fresh cilantro, tostadas, plantains

Blue Corn Bread (vg, gf)
Pine nuts, honey chili butter

Chicken Adobado (gf)

Pureed black beans Negra, smoked paprika, lime, cumin, pickled cabbage, avocado, watermelon radish, tostadas, plantains

Queso Fundido de Hongos (vg, gf)

Wild mushroom “chorizo”, poblano, Oaxaca cheese, crema, toasted pecan & corn torillas

Crab Pimento Fundido (gf)

Warm smoked cheddar-pimento cheese, jumbo lump crab, roasted poblano, crispy bacon, charred scallions, toasted pepitas & hatch chili jam with grilled blue corn bread



**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*