POSADA'S SIGNATURE CHICHARRONES

FRESHLY FRIED CRACKLING PORK SKIN, MADE TO ORDER, SERVED ALONGSIDE A FLAVORFUL MEXICAN STREET CORN-CHEESE DIP WITH RICH MEXICAN CHEESES AND NEW MEXICO'S SIGNATURE GREEN HATCH CHILE

18

FOR THE TABLE

PARMESAN-CRUSTED CAULIFLOWER **17**
CRISP TEMPURA CAULIFLOWER, RED CRUSHED PEPPER, ALMONDS, CHIPOTLE MAYONNAISE.

CLASSIC GUACAMOLE **19**
AVOCADO, SALSA FRESCA, CITRUS VINAIGRETTE; SERVED WITH CORN CHIPS.

HAMACHI CEVICHE ANTIGUA **26**
HAMACHI, CITRUS JUICES, AJI AMARILLO, AGAVE, CUCUMBER, CILANTRO, CORN, COLESLAW PANCHE, AVOCADO; SERVED WITH CORN CHIPS.

OPEN-FIRE SHRIMP & AVOCADO **26**
CHIPOTLE-GRILLED SHRIMP, AVOCADO, GREENS, SALSA FRESCA, PEARL TOMATO RELISH, CITRUS-BASIL VINAIGRETTE; SERVED WITH CORN CHIPS, HOUSEMADE CORN TORTILLAS BASIL VINAIGRETTE, CORN CHIPS, HOUSEMADE CORN TORTILLAS.

$25 TACO PLATE COMBINATIONS

CHOOSE TWO

BRAISED CHICKEN TINGA TACO *SMOKEY TOMATO SAUCE, ONIONS, POBALNO PEPPERS, SALSA FRESCA, PICKLED ONIONS*

MARY'S CHICKEN THIGH TACO *BRINED AND INFUSED WITH ACHIOTE, HUITLACOCHE PUREE OF BLACK BEANS, BLACKBERRY MOLE POBLANO, SESAME SEEDS, PICKLED ONIONS*

AUSTRALIAN WAGYU FLANK TACO *MARINATED IN CHIPOTLE AND BRIGHT CITRUS, COOKED A LA PLANCHA, AVOCADO, SALSA VERDE, CILANTRO-ONION MIX, PICO DE GALLO*

RAJAS CON CREMA TACO *QUESO PANELA, CARAMELIZED ONIONS, POBLANO PEPPERS, ROASTED CORN, LEMON CREAM SAUCE, MICROGREENS*

PARM CRUSTED BAJA TACO *TEMPURA MAHI MAHI,* **FLOUR** TORTILLA, *CHIPOTLE MAYO, ESCABECHE SALAD, SALSA FRESCA, MANGO VINAIGRETTE*

HAMACHI CHICHARRONES TACO *TEMPURA CRUSTED, CHIPTLE MAYO, CABBAGE SLAW, SALSA VERDE, CHIPOTLE FRIED ONIONS, CILANTRO-ONION MIX*

CHOOSE ONE

CHARRED BEET AND APPLE SALAD
GREENS, QUESO FRESCO, CANDIED PECANS, PICKLED ONIONS, PEAR BALSAMIC VINAIGRETTE

CESAR DE KALE *ROMAINE, KALE, ANCHO-LIME DRESSING, QUESO FRESCO, CHICK PEAS, PEPITAS, HOMEDADE CROUTONS*

SOPA DE TORTILLA AHUMADA
TOMATO-CHILE, SHREDDED CHICKEN, VEGETABLES, QUESO FESCO, AVOCADO

CHAYOTE SUCCOTASH *ZUCCHINI, RED PEPPERS, CILANTRO-ONIONS, CORN, CHAYOTE, LIME*

ESQUITES *CORN, JALAPENOS, CREAM, CHICKEN STOCK, CHIPOTLE MAYO, QUESO FRESCO, TAJIN*

CALABAZAS A LA MEXICANA
MEXICAN SQUASH , ZUCCHINI, ONION, CILANTRO, TOMATO, QUESO FRESCO, CREMA

FOR OUR YOUNG GUEST $15

FISH AND CHIP
OR
CHICKEN QUESADILLAS WITH FRENCH FRIES

FOOD ALLERGIES & DIETARY RESTRICTIONS

MENU DESCRIPTIONS DO NOT LIST EVERY INGREDIENT. OUR KITCHEN USES SHARED EQUIPMENT AND FRYERS, AND WE CANNOT GUARANTEE DISHES ARE FREE OF ALLERGENS OR GLUTEN. VEGETARIAN, VEGAN, AND OTHER DIETARY REQUESTS REQUIRE INDIVIDUAL REVIEW AND MAY NOT BE ACCOMMODATED.

Consuming raw or undercooked meats, fish, shellfish, poultry, or eggs may increase your risk of food-born illness,especially if you have certain medical conditions.

SALADS & SOUP

WATERMELON SALAD **22**
WATERMELON TOSSED IN A MANGO-HABANERO VINAIGRETTE WITH A TOUCH OF HEAT, FRESH GREENS WITH PICKLED CABBAGE, MANGO, CRUMBLED QUESO FRESCO, AND TAJÍN.

CHARRED BEET & APPLE SALAD **22**
CHARRED BEETS AND CRISP APPLE, GREENS, ARUGULA, QUESO FRESCO, CANDIED PECANS, PICKLED ONIONS, PEAR-BALSAMIC VINAIGRETTE.

POBLANO RELLENO DEL CAMPO **22**
ROASTED POBLANO CHILE FILLED WITH CALABAZAS A LA MEXICANA, QUESO FRESCO, NESTLED OVER CHARRED ROMAINE, DRIZZLED WITH WARM CAESAR DRESSING, AND FINISHED WITH PARMESAN CHEESE.

CHICKEN POZOLE VERDE **22**
ROASTED CHICKEN, TOMATILLO BROTH, HOMINY, CABBAGE, RADISH, OREGANO, CILANTRO-ONION MIX, CORN CHIPS.

HOUSE FAVORITES

KING RANCH ENCHILADAS A LA POSADA **30**
OUR SIGNATURE INTERPRETATION OF THE CLASSIC KING RANCH CASSEROLE: CHICKEN, BACON, ROASTED POTATOES, AND FRESH CILANTRO, FINISHED WITH CHIPOTLE CREAM SAUCE, A MEDLEY OF MEXICAN CHEESES, AND SALSA FRESCA; SERVED WITH BUTTER RICE WITH GRILLED CORN.

OPEN FIRE SHRIMP TOSTADAS **32**
FRIED CORN TORTILLA, CHARRED CREMA, SW RELISH BASIL VINAIGRETTE, SALSA FRESCA; SERVED WITH CHARRED BEET AND APPLE SALAD WITH CANDIED PECANS, PEAR BALSAMIC VINAIGRETTE.

MAHI MAHI TACOS **30**
MAHI MAHI IN CORN TORTILLAS WITH CHIPOTLE MAYONNAISE, PICKLED SLAW, SWEET PEPPER SAUCE, AND SALSA FRESCA; SERVED WITH A WATERMELON SALAD

ACHIOTE-MARINATED BARRAMUNDI **39**
BARRAMUNDI FILLET MARINATED IN ACHIOTE AND RED CHILE, SAUCE, TOMATILLO-CILANTRO SAUCE, SUCCOTASH VEGETABLES; SIDE BUTTER RICE WITH ROASTED CORN

24-HOUR SHORT RIBS EN MOLE DE MORA **42**
TENDER, SLOW-COOKED SHORT RIBS FINISHED WITH BLACKBERRY MOLE, ACCOMPANIED BY HUITLACOCHE BEAN SAUCE, HONEY-BUTTER VEGETABLES, QUESO FRESCO, AND PICKLED VEGETABLE RELISH; SERVED WITH BUTTER RICE.

NIMAN RANCH RIBEYE EN AGUACHILE **52**
RIBEYE IN A VIBRANT CITRUS-SOY BROTH WITH GARLIC COMPOUND BUTTER, SERRANO CHILE, RED ONIONS, CILANTRO, AND CHARRED AVOCADO; SERVED WITH MEXICAN RICE AND WARM CORN TORTILLAS.

NEW POSADA SIGNATURES

ROSEWOOD WAGYU POBLANO SMASH BURGER **22**
WAGYU GROUND BEEF ON THE PLANCHA, CARAMELIZED ONIONS, ROASTED POBLANO CHILE, TOMATO, MELTED CHEESE, TOASTED BRIOCHE BUN, ESTUFADAS PAPAS

DOBLADITAS DE POLLO EN MOLE DE MORA **22**
CORN TORTILLAS FOLDED AROUND TENDER ROTISSERIE CHICKEN, FINISHED WITH BLACKBERRY MOLE, QUESO FRESCO, AND PICKLED ONIONS. ACCOMPANIED BY BUTTER RICE WITH ROASTED CORN.

DOBLADITAS DE CALABACITAS A LA MEXICANA **22**
CORN TORTILLAS FOLDED AROUND TENDER SQUASH PREPARED A LA MEXICANA, TOPPED WITH TOMATILLO-CILANTRO SAUCE, QUESO FRESCO, AND A DRIZZLE OF CREMA.

IF YOU USE A CREDIT CARD, WE WILL CHARGE AN ADDITIONAL 3% TO OFFSET PROCESSING COSTS.
WE DO NOT SURCHARGE DEBIT CARDS OR CASH.