

LUNCH MENU

All soups and salads are served with a piece of our house baked, butter and mesquite syrup glazed Cornbread

Piki Bread with Hopi Hummus

Two Piki breads made by Joyce Saufkie of Second Mesa, served with my version of Bad- dap – suki. A hummus made with reservation grown Tepary beans pit roasted corn, corn and sunflower oils.

Garnished with sunflower seeds \$10

The Signature Soup

Smooth black bean and cream of corn, Chile cream signature \$6

The Signature Soup with a Small Southwestern Caesar Salad

\$12

Big Caesar \$9 Small Caesar \$6

Romaine, roasted red peppers, Parmesan cheese and pumpkin seeds

The Grilled Chicken Caesar

Bowl of crisp Caesar salad topped with grilled chicken breast, roasted red peppers, Parmesan cheese and roasted pumpkin seeds

\$11

Smoked Salmon Carpaccio Salad

A layer of thinly sliced smoked salmon, sliced avocado, slivers of fresh asparagus and McClendon's organic greens tossed in a Champagne saffron vinaigrette. Garnished with grape tomatoes and beets \$13

Southwestern Turkey Cobb Salad

Roast Turkey breast, black beans, and radishes, hardboiled egg, and fresh roasted corn, avocado, chopped Tuscan kale, romaine, bacon and Maytag blue cheese crumbles tossed in a creamy French dressing. \$11

Sandwiches, Quesadilla and Burger

Your choice of
House made fries, potato salad, creamy slaw, pasta salad,
spicy house made potato chips or small Caesar

Roast Turkey and Swiss Sandwich On toasted sourdough

Deli Style turkey breast, Swiss cheese, lettuce, and tomato
With mayo and cranberry relish \$9

Warm Portobello Mushroom Sandwich

Grilled Portabella Mushroom with a balsamic marinade, served on La Brea Bakery
Teleme Roll with melted smoked mozzarella cheese, and McClendon's organic
arugula \$11

Don Juan Quesadilla

Whole wheat flour tortilla with beef Machaca, cheddar and Jalapeno jack cheeses
and roasted corn salsa \$10

The Box Car Burger (Harris Ranch Beef)

½ LB of certified ground Angus chuck, fire grilled and served on a sesame roll
with red onions, lettuce, tomato, and John's special sauce \$10

**Build yours with Cheddar, Swiss, bacon, sautéed mushrooms or
grilled Poblano Chile \$.75 per item**

Turquoise Room fresh Lemonade \$3.00

The Republic of Tea unsweetened bottled teas! \$3.75

Açaí Berry Red Tea / Blackberry Sage

Pomegranate Green Tea / Passion Fruit Green Tea

Gratuity of 18% will be added to groups of 6 or more.

All split orders will be plated separately for a charge of \$4.00

Freshly baked Mesquite syrup and butter glazed cornbread

Side of Cornbread – one piece \$2 Side of Cornbread – 4 pieces \$7

Side of Cornbread – 12 pieces - \$13

Take an order of cornbread home with you today!

Lunch Specials

All of our lunch specials are served with a piece of our house baked Mesquite syrup and butter glazed cornbread

Fried Chicken Castenada

Lightly pounded chicken breast, coated in a savory batter of onion, garlic, parsley and spices, dipped in Panko crumbs and deep fried. Served on a bed of fresh tomato and garnished with "mushy." While I have no record of mushy peas appearing here at La Posada, I am sure one of the chefs had to have served it during this period. \$12

Crispy Pork Carnitas Platter

Large pieces of crispy pork Carnitas, with red and green salsas, white tortillas, black beans and sweet corn tamale \$12

Filet of Beef Tacos with two salsas

Seasoned and grilled filet mignon, served on three white corn tortillas with shredded cabbage and pico de gallo. A cup of Charro beans, green chile tomatillo and red chile salsas \$13

Churro Lamb Posole

A steaming bowl of lean lamb, hominy corn, peppers, onions, and red chile with roasted corn salsa and warm tortillas.

I make my posole using all of the lamb including the bones. We remove the bone and sinew after the stock is made and then cook the posole with the spices and vegetables.

There could be a small bone or cartilage that escapes us. \$12

Our Churro Lamb is free range reared by Antonio and Molly Manzanares in New Mexico. It is hormone and antibiotic free as well as being a "Heritage Breed" of lamb.

We are the only restaurant serving this rare breed on a daily basis.