

“Posse Break Light Fare”

Price

Posse Taco \$4.25

One add-on choice included in a soft shell taco, filled with our shredded cheese mixture, lettuce and tomato. Served with cole slaw and pico de gallo.

Note: Front page add-on choices \$1.00 extra for each taco.

Posse Energy Burrito \$6.75

One add-on choice included in a soft shell flour tortilla, filled with saffron rice, refried beans, shredded cheese mixture, lettuce, and tomato. Served with cole slaw and pico de gallo.

Note: Front page add-on choices \$1.50 extra for each Burrito

Posse Club Burrito \$7.25

One add-on choice included in a soft shell flour tortilla, filled with bacon, avocado, shredded cheese mixture, lettuce, and tomato.

Note: Vegetarian choices can request spinach in place of bacon.

Crabmeat Stuffed Endives \$8.75

Red and yellow endives stuffed with lump crab meat, corn, cilantro, and chipotle aioli.

Baked Chicken Flautas \$7.75

Rolled flour tortillas filled with pulled chicken breast, topped with shredded cheese mixture, and oven baked. Served with lettuce, green chili sauce, and pico de gallo.

BBQ Chicken Breast on Sour Dough \$7.25

Barbequed chicken breast served on a sour dough roll with sliced red onions, plum tomatoes, and cole slaw.

Honey Ham and Cheese on Sour Dough \$7.25

Extra lean ham baked with honey and our shredded cheese mixture served on a sour dough roll with sliced red onions, plum tomatoes and cole slaw.

Vegetarian Triple Bean Burger on Sour Dough \$7.25

Three bean vegetarian patty served on sour dough with sliced red onions, plum tomatoes and cole slaw.

Chipotle Tofu Melt \$7.25

Tofu served with our own chipotle seasoning mix, then topped with our 3-cheese shredded blend and baked to order. Served on a sour dough roll with sliced red onion, plum tomatoes, chipotle alioli and cole slaw.

Hot Pulled Pork on Sour Dough \$7.25

Sautéed pulled pork with chipotle/hickory bar-b-que sauce on a sour dough roll. Served with lettuce, sliced tomatoes and cole slaw. Add cheese \$0.50.

Chipotle Seared Mahi Mahi \$11.25

Mahi mahi seared with chipotle spices served with avacado, saffron rice and baby asparagus.

Pinon and Pepita Crusted Tofu \$9.25

Tofu seared with pinon nuts and pepita seeds. Served with saffron rice, baby asparagus, and roasted red pepper pesto.

Pinon and Pepita Crusted Salmon \$11.25

Salmon seared with pinon nuts and pepita seeds. Served with saffron rice, baby asparagus and roasted red pepper pesto.

“From the Kettle and the Fields”

Soups:	8oz Cup	12oz Bowl	16oz ToGo	32oz ToGo
Gazpacho	\$5.25	\$7.75	\$8.50	\$14.25
Vegetarian Black Bean	\$5.25	\$7.75	\$8.50	\$14.25
Vegetarian Chili	\$5.25	\$7.75	\$8.50	\$14.25
Baja Chicken Enchilada	\$5.25	\$7.75	\$8.50	\$14.25
Chicken Dumpling	\$5.25	\$7.75	\$8.50	\$14.25

Salads

Dressing choices: Honey Cilantro Ranch, Chipotle Ceasar, Raspberry Vinaigrette, and Sundried Tomato Basil Vinaigrette.

Add-ons \$3.00 extra, except shrimp and lump crab which are \$4.00. Add-on choices are on menu front page.

Price

Saloon Salad \$6.75

Fresh romaine lettuce, tomatoes, avocado, mushrooms, and grilled tortillas. Choice of dressing.

Spinach Salad \$8.25

Fresh spinach, mushroom, bacon, tomato, corn, red onion, and grilled tortillas with fat free raspberry vinaigrette.

Mixed Wild Greens Salad \$8.25

A variety of wild greens with tomatoes, avocado, mushrooms, red onion, and grilled tortillas. Choice of dressing.

Chipotle Ceasar Salad \$8.25

Fresh romaine lettuce with shredded pepper jack cheese, tomatoes, and sour dough croutons, with chipotle ceasar dressing.

Southwestern Salad \$8.75

Fresh romaine lettuce, sundried tomatoes, avocado, pine nuts, fresh corn, and grilled tortillas. Choice of dressing.

Signature Salad \$9.75

Fresh romain, spinach and mixed greens with sundried tomatoes, avocado, grilled marinated eggplant, grilled marinated portabello mushrooms, pinon and pepita crusted tofu, pinon nuts, pepita seeds, and grilled tortillas.

“The Eye Opener Breakfast”

Eggs:

All eggs to order are prepared from free roaming hens, cooked with mushrooms, onions, and sundried tomatoes, and served with chipotle hashbrowns, cole slaw, and grilled tortillas.

Scrambled Eggs \$6.75

Omelet \$6.75

Veggie Omelet \$8.25

Asparagus, eggplant, and portabello mushroom added.

Cheese Omelet \$7.25

Cheese & Veggie Omelet \$8.75

Note: All eggs served with chipotle hashbrowns, cole slaw, pico de gallo and grilled tortillas. Front page add-ons \$2.00 extra.

Breakfast Taco \$3.75

Soft shell flour tortilla filled with scrambled egg, shredded cheese mixture, lettuce and tomato. Served with cole slaw and pico de gallo. Front page add-ons \$ 1.00 extra.

Breakfast Burrito \$6.25

Soft shell flour tortilla filled with scrambled egg, saffron rice, refried beans, shredded cheese mixture, lettuce and tomato. Served with cole slaw and pico de gallo. Front page add-ons \$2.00 extra.

“Sweet Southwestern Bonitas!”

	<i>Price</i>
– Jumbo Cookies	\$3.00
– Mocha Layer Cream Pie (w/ Kahlua)	\$7.50
– Country Apple Pie (w/ Maple Crust)	\$7.50
– Wild Berry Pie (w/ Lemon Crust)	\$7.50
– Chocolate Chunk Layer Cake	\$7.50
– Caramel Cheese Cake (w/ Coconut Glazed Cashews)	\$7.50
– A La Mode	\$3.00
– Bowl of Ice cream	\$5.25

“COOL DOWN AT THE L&F SALOON”

Brews

<i>Tap Beer 16oz</i>	<i>Price</i>
Sea Dog Blueberry Wheat	\$5.00
Native Thunderhead Red	\$5.00
Rogue Hazelnut Brown Nector	\$6.00
Bottled Beer	\$5.00

Non-alcoholic Thirst Quenchers

	<i>9oz</i>	<i>16oz</i>
Fresh Orange Juice	\$3.00	\$5.00
Fresh Grapefruit Juice	\$3.00	\$5.00
Fresh Milk	\$2.50	\$4.00
100% Apple Juice 15.2oz Bottle		\$2.75
V-8 11.5oz Can		\$2.50
Gatorade 20oz Bottle		\$2.50
Bottled Water 20oz		\$2.50
Red Bull		\$5.00

Sodas

Pepsi	\$1.75
Diet Pepsi	\$1.75
Dr. Pepper	\$1.75
Mountain Dew	\$1.75
Mug Root Beer	\$1.75
Sierra Mist	\$1.75
Tropicanna Lemonade	\$1.75
Lipton Iced Tea	\$1.75
Detroit Iced Coffee	\$1.75

Dark Roast Coffees and Hot Specialties

Cafecito	\$1.50
Cortadito	\$1.50
Espresso	\$1.50
Colada	\$2.00
Cafe Con Leche	\$2.25
Cappuccino	\$2.75
American Coffee	\$2.00
Decaffeinated Coffee	\$2.00
Hot Specialty Teas	\$2.50
Hot Chocolate	\$2.50

<i>Whites</i>	<i>By the Glass</i>	<i>By the Bottle</i>
Catena	N/A	\$32.00
<i>Chardonnay, Argentina</i>		
Buhler	\$8.00	\$26.00
<i>Chardonnay, California</i>		
Blind River	\$8.00	\$28.00
<i>Sauvignon Blanc, New Zealand</i>		
San Guiseppe	\$8.00	\$26.00
<i>Pinot Grigio, Italy</i>		
Jekel	N/A	\$28.00
<i>Riesling, California</i>		
Pazo San Mauro	N/A	\$36.00
<i>Albarino, Spain</i>		
Reds		
Lily	N/A	\$34.00
<i>Pinot Noir, California</i>		
Willamette	\$9.00	\$30.00
<i>Pinot Noir, Oregon</i>		
Bonterra	N/A	\$30.00
<i>Merlot, California</i>		
Houge	\$8.00	\$26.00
<i>Merlot, California</i>		
Alamos	\$8.00	\$26.00
<i>Cab. Sav., Argentina</i>		
Louis Martini	N/A	\$36.00
<i>Cab. Sav., Napa</i>		
Big Tattoo	\$7.00	\$26.00
<i>Syrah, Chile</i>		
Rock Rabbit	N/A	\$28.00
<i>Syrah, California</i>		
Grant Burge	N/A	\$30.00
<i>Shiraz, Australia</i>		
Vina Rey	N/A	\$28.00
<i>Tempranillo, Spain</i>		
Trumpeter	N/A	\$27.00
<i>Malbec/Syrah, Argentina</i>		
Felipe Rutini	N/A	\$32.00
<i>Malbec, Argentina</i>		
Castello Quercherto	N/A	\$27.00
<i>Chianti Italy</i>		



**Breakfast, Lunch
& Dinner
Menu
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Three
Effective June 4th
2007**

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“A Southwestern / Western style restaurant, with a fine selection of Brews and Grapes, in the Heart of Midtown and Miami’s Wynwood Art and Design Districts.”

185 N.W. 36th Street
Miami, FL 33127

Open for Lunch and Dinner. Call Ahead for
Take Out, Delivery, and Hours.

Restaurant Telephone Number: 305-576-1008

About Our Menu:

Cheese Mixture:

Cheese omelets, all tacos, and all burritos are filled with a mixture of shredded Manchego, Monterey Jack, and Cheddar cheeses.

Add-on Choices:

Grilled marinated portabello mushrooms, grilled marinated egg plant, pinon and pepita crusted tofu, American style bacon, Canadian bacon, pulled pork, roasted thyme chicken, chipotle seared chicken, steak, salmon, mahi mahi, shrimp, and lump crab.

*Please Note: Not all ingredients are included in menu item descriptions. Please feel free to ask your server for additional information.