

## APPETIZERS

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**ROASTED CORN SOUP**  
Smoked Chile Crema  
+ Blue Corn Tortilla Chips  
14.

**TIGER SHRIMP**  
+ **ROASTED GARLIC CORN TAMALES**  
Corn - Cilantro Sauce  
19.

**SOPHIE'S CHOPPED SALAD**  
with Her Own Special Dressing  
+ Crispy Tortillas  
15.

**BABY ROMAINE SALAD**  
Warm Hominy Croutons, Chorizo  
Roasted Garlic Dressing  
+ Cotija  
15.

**CHARRED SHISHITO PEPPERS**  
Pomegranate Salt, Cumin  
+ Mango Agrodolce  
12.

**ROUGH CUT TUNA "NACHOS" \***  
Mango - Habanero Hot Sauce  
+ Avocado Crema  
19.

**GRILLED LAMB TENDERLOIN TACOS**  
Avocado - Serrano Relish  
Pickled Shallots + Cotija Crema  
19.

**RED CHILE BARBECUE DUCK**  
Blue Corn - Red Quinoa Johnny Cake  
Fresh Figs + Cracklings  
18.

**GOAT CHEESE "QUESO FUNDIDO"**  
Rajas, Blistered Serrano Vinaigrette  
+ Blue Corn Tortilla Strips  
17.

**DOUBLE SMOKED BACON QUESADILLA**  
Caramelized Onions, Fried Egg  
+ Fresno Chile Hot Sauce  
17.

**SMOKED CHICKEN + BLACK BEAN QUESADILLA**  
Avocado + Toasted Garlic  
Creme Fraiche  
17.

**MESA SPREADS**  
served with Masa Chips  
Crushed Avocado + Cucumber - Jicama Relish  
Fresh Ricotta Cheese + Red Chile Pipian  
18.

## ENTREES

### **ANCHO CHILE-HONEY GLAZED SALMON \***

Spicy Black Bean Sauce, Tomatillos  
+ Roasted Jalapeno Crema

33.

### **NEW MEXICAN SPICE RUBBED PORK TENDERLOIN \***

Bourbon - Ancho Chile Sauce  
+ Sweet Potato Tamale  
with Crushed Pecan Butter

37.

### **SIXTEEN SPICE CHICKEN**

Garlic-Mango Sauce  
Cilantro Pesto Mashed Potatoes  
+ Fresno Chile-Mango Relish

33.

### **CORNMEAL CRUSTED CHILE RELLENO**

Porcini Mushrooms, Cotija  
+ Sun Dried Chile Sauce

29.

### **CASCABEL CHILE CRUSTED RABBIT \***

Sweet Pea Cous Cous  
Mint, Marcona Almonds

39.

### **GRILLED LAMB PORTERHOUSE CHOPS \***

Preserved Serrano Chile Sauce  
Mint Chimichurri  
+ Chorizo - Goat Cheese Tamale  
with Thyme Butter

47.

### **GRILLED MAHI MAHI**

Creamy Green Chile Rice  
Yellow Pepper Mole + Cilantro  
Green Chile - Pineapple Salsa

38.

### **FIRE ROASTED VEAL CHOP \***

Salsa Verde + Roasted Red Pepper Tamale  
with Basil Butter

49.

### **STEAMED HALIBUT \***

Guajillo Chile Posole Broth  
Mint, Cilantro, Avocado  
+ Crispy Blue Corn

38.

### **MANGO + SPICE CRUSTED TUNA STEAK \***

Green Peppercorn - Green Chile Sauce  
+ Toasted Pine Nut Cous Cous

38.

### **STEAKS**

#### **CERTIFIED ANGUS BEEF® PRIME NEW YORK STRIP STEAK \***

House - Made MESA Steak Sauce

52.

#### **CERTIFIED ANGUS BEEF® PRIME 22 OZ BONE IN**

**CHIPOTLE GLAZED RIB-EYE \***  
Red + Green Chile Sauce

60.

#### **CERTIFIED ANGUS BEEF® COFFEE RUBBED FILET MIGNON \***

Mushroom - Ancho Chile Sauce

52.

### **SIDE DISHES**

Roasted Corn  
Smoked Chile, Cotija + Lime

11.

Double Baked Potato  
Horseradish, Green Onions  
+ Creme Fraiche

11.

Cilantro Pesto Mashed Potatoes

11.

Fire Roasted Asparagus  
Chipotle Lime Vinaigrette + Cotija

15.

Sautéed Spinach

11.

~ We are happy to split any check up to four (4) equal ways ~

*\* Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, milk, poultry, or shellfish reduces the risk of food borne illness. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked.*