

APPETIZERS

SWEET POTATO CLAM CHOWDER
Littleneck Clams + Smoked Chile
14.

GRILLED MAHI MAHI TACOS
Avocado - Tomatillo, Jalapeno Crema
+ Pickled Fennel Relish
19.

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

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

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

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

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

CREMINI MUSHROOM QUESADILLA *
Fontina, Ricotta
Fried Egg + Salsa Verde
17.

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

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

BLACK KALE SALAD
Shaved Brussels Sprouts, Cotija
Toasted Pumpkin Seeds, Blue Corn Croutons
+ Chipotle Lime Dressing
15.

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
Habanero - Apricot Butter Mashed Potatoes
+ Fresno Chile-Mango Relish
33.

CORNMEAL CRUSTED CHILE RELLENO

Porcini Mushrooms, Cotija
+ Sun Dried Chile Sauce
29.

CASCABEL CHILE CRUSTED RABBIT *

Butternut Squash Cous Cous
Caramelized Shallots, Sage
+ Hot and Sweet Pecans
39.

GRILLED LAMB PORTERHOUSE CHOPS *

Preserved Serrano Chile Sauce
Mint Chimichurri
Pumpkin Tamale with Molasses Butter
50.

GRILLED MAHI MAHI

Creamy Green Chile Rice
Yellow Pepper Mole + Cilantro
Green Chile - Pineapple Salsa
38.

FIRE ROASTED VEAL CHOP *

+ Chorizo - Goat Cheese Tamale
with Thyme Butter
49.

STEAMED CHILEAN SEA BASS*

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
55.

CERTIFIED ANGUS BEEF® PRIME 22 OZ BONE IN

CHIPOTLE GLAZED RIB-EYE *
Red + Green Chile Sauce
64.

CERTIFIED ANGUS BEEF® FILET MIGNON *

Mushroom - Ancho Chile Sauce
52.

SIDE DISHES

Double Baked Potato
Horseradish, Green Onions
+ Creme Fraiche
12.

Roasted Brussels Sprouts
Toasted Sesame, Guajillo Chile
+ Cotija
13.

Cilantro Pesto Mashed Potatoes
12.

Spicy Sweet Potato Gratin
Maple Butter
12.

Sautéed Spinach
12.

Pumpkin Tamale
with Molasses Butter
10.

~ 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.*