

APPETIZERS

FRESH TOMATO SOUP

Corn, Avocado, White Cheddar
+ Blue Corn Tortillas
14.

BLUE CORN LOBSTER TACOS *

Tomatillo, Avocado
+ Pickled Red Onion, Habanero
and Fennel Relish
21.

SOPHIE'S CHOPPED SALAD *

with Her Own Special Dressing
+ Crispy Tortillas
14.

ROUGH CUT TUNA "NACHOS" *

Mango - Habanero Hot Sauce
+ Avocado Crema
19.

TIGER SHRIMP

+ **ROASTED GARLIC CORN TAMALE ***
Corn - Cilantro Sauce
19.

YUCATAN CHICKEN SKEWERS *

Peanut - Smoked Chile Barbecue Sauce
Flour Tortillas, Pickled Red Onions + Mint
17.

BABY ROMAINE SALAD *

Warm Hominy Croutons, Chorizo
Roasted Garlic Dressing
+ Cotija
14.

CREMINI MUSHROOM QUESADILLA *

Fontina, Ricotta
Fried Egg + Salsa Verde
17.

BLUE CORN PANCAKE *

Barbecued Duck
+ Habanero Chile - Star Anise Sauce
16.

GOAT CHEESE "QUESO FUNDIDO" *

Rajas, Blistered Serrano Vinaigrette
+ Blue Corn Tortilla Strips
17.

SMOKED CHICKEN + BLACK BEAN QUESADILLA *

Avocado + Toasted Garlic
Creme Fraiche
17.

an 18% gratuity will be added to parties of 8 or more



*"Safe Harbor certifies to ensure the highest quality, safest seafood attainable.
Please ask your server for details"*

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 *

Roasted Eggplant + Manchego Cheese
Sweet Red Pepper Sauce
+ Balsamic Vinegar
26.

FIRE ROASTED VEAL CHOP *

Horseradish - Maple Glaze
+ Chorizo - Goat Cheese Tamale
with Thyme Butter
49.

GRILLED LAMB PORTERHOUSE CHOPS *

Preserved Serrano Chile Sauce
Mint Chimichurri + Plantain Tamale
with Molasses Butter
47.

LOBSTER OUT OF THE SHELL *

Hominy Cakes + Fresno Chile Butter Sauce
52.

CASCABEL CHILE CRUSTED RABBIT *

Sweet Pea Cous Cous
Green Chiles, Mint, Marcona Almonds
+ Smoked Red Pepper Sauce
39.

GRILLED SWORDFISH *

Creamy Green Chile Rice
Yellow Pepper Mole
+ Cilantro - Green Chile Vinaigrette
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
55.

CERTIFIED ANGUS BEEF® PRIME COFFEE RUBBED FILET MIGNON *

Mushroom - Ancho Chile Sauce
52.

SIDE DISHES *

Roasted Corn
Chipotle Aioli, Lime
+ Cotija

Anaheim Chile Relleno
Black Beans, Rice
+ Monterey Jack

Cilantro Pesto Mashed Potatoes

Sautéed Spinach

Plantain Tamale
with Molasses Butter

Double Baked Potato
Horseradish, Green Onions
+ Creme Fraiche

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.*