

APPETIZERS

ROASTED PUMPKIN SOUP

Toasted Pepitas
+ Allspice - Maple Crema
14.

ROUGH CUT TUNA "NACHOS" *

Mango - Habanero Hot Sauce
+ Avocado Crema
19.

TIGER SHRIMP

+ ROASTED GARLIC CORN TAMALE

Corn - Cilantro Sauce
19.

GRILLED LAMB TENDERLOIN TACOS

Avocado - Serrano Relish
Pickled Shallots
+ Cotija Crema
19.

SOPHIE'S CHOPPED SALAD

with Her Own Special Dressing
+ Crispy Tortillas
14.

RED CHILE BARBECUE DUCK

Blue Corn - Red Quinoa Johnny Cake
Fresh Figs + Cracklings
17.

BABY ROMAINE SALAD

Warm Hominy Croutons, Chorizo
Roasted Garlic Dressing
+ Cotija
15.

GOAT CHEESE "QUESO FUNDIDO"

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

BLACK KALE SALAD

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

DOUBLE SMOKED BACON QUESADILLA

Caramelized Onions, Fried Egg
+ Fresno Chile Hot Sauce
17.

CHARRED SHISHITO PEPPERS

Pomegranate Salt, Cumin
+ Mango Agrodolce
12.

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 Salsa
18.

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

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 *

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 Allspice Butter
47.

STEAMED HALIBUT

Guajillo Chile Posole Broth
Mint, Cilantro, Avocado
+ Crispy Blue Corn
38.

FIRE ROASTED VEAL CHOP *

Salsa Verde
Chorizo - Goat Cheese Tamale
with Thyme Butter
49.

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
60.

CERTIFIED ANGUS BEEF® COFFEE RUBBED FILET MIGNON *

Mushroom - Ancho Chile Sauce
52.

SIDE DISHES

Chile Rubbed Carrots
Tamarind, Mint, Lime
+ Tangerine
13.

Cilantro Pesto Mashed Potatoes
11.

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

Sautéed Spinach
11.

Pumpkin Tamale
with Allspice Butter
11.

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.*