



GRILL

Appetizers

Roasted Corn Soup
Smoked Chiles + Tortilla Strips
15.

Tiger Shrimp + Roasted Corn Tamale
Corn-Cilantro Sauce
20.

Goat Cheese "Queso Fundido"
Rajas, Blistered Serrano Vinaigrette + Blue Corn Tortilla Chips
18.

Smoked Chicken + Black Bean Quesadilla
Avocado + Toasted Garlic
Crème Fraiche
18.

Rough Cut Tuna "Nachos"*
Mango - Habanero Hot Sauce + Avocado Crema
20.

Southwestern Caesar Salad
Little Gem, Baby Kale Cotija, Garlic Croutons + Chorizo
17.

Sophies Chopped Salad
With Her Own Special Dressing + Crispy Tortillas
16.

Entrees

Commeal Crusted Chile Relleno
Porcini Mushrooms, Cotija + Sun Dried Chile Sauce
30.

Ancho Chile - Honey Glazed Salmon*
Spicy Black Bean Sauce + Roasted Jalapeno Crema
35.

Certified Angus Beef*
Filet Mignon
Mushroom - Ancho Chile Sauce
54.

Certified Angus Beef*
Prime New York Strip Steak
House - Made MESA Steak Sauce
57.

New Mexican Spice Rubbed Pork Tenderloin*
Bourbon - Ancho Chile Sauce + Sweet Potato Tamale
With Crushed Pecan Butter
39.

Certified Angus Beef*
Prime 22oz Bone In Chipotle Glazed Rib-Eye
Red + Green Chile Sauce
67.

Fire Roasted Veal Chop
+Chorizo - Goat Cheese Tamale
With Thyme Butter
52.

Steamed Halibut*
Guajillo Chile Posole Broth, Mint, Cilantro, Avocado
+ Crispy Blue Corn
40.

Sixteen Spice Chicken
Garlic - Mango Sauce, Habanero - Apricot Butter Mashed Potatoes
+Fresno Chile - Mango Relish
35.

Side Dishes

Cilantro Pesto Mashed Potatoes
12.

Sautéed Spinach
12

Dessert

Chocolate Sticky Toffee Pudding
Chocolate Vanilla Swirl Ice Cream + Salted Cajeta
14.

Toasted Coconut Layer Cake
Coconut Crème Anglaise
14.