

## LUNCH APPETIZERS

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

**SOPHIE'S CHOPPED SALAD \***  
with Her Own Special Dressing  
+ Crispy Tortillas  
14.

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

**BABY ROMAINE SALAD \***  
Warm Hominy Croutons, Chorizo  
Roasted Garlic Dressing  
+ Cotija  
14.

**RED CHILE BARBECUE DUCK \***  
Blue Corn - Red Quinoa Johnny Cake  
Fresh Figs, Cracklings  
16.

**YUCATAN CHICKEN SKEWERS \***  
Peanut - Smoked Chile Barbecue Sauce  
Flour Tortillas, Pickled Red Onion + Mint  
16.

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

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

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

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

## LUNCH ENTREES

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

Spicy Black Bean Sauce, Tomatillos  
+ Roasted Jalapeno Crema  
25.

**CORNMEAL CRUSTED CHILE RELLENO \***

Porcini Mushrooms, Cotija  
+ Sun Dried Chile Sauce  
18.

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

House - Made MESA Steak Sauce  
52.

**STEAMED HALIBUT \***

Ancho Chile Posole Broth, Mint  
+ Cilantro  
38.

**MESA BURGER \***

Double Cheddar Cheese  
Grilled Vidalia Onion + Horseradish Mustard  
served with Southwestern Fries  
20.

**NEW MEXICAN SPICED  
PORK TENDERLOIN SANDWICH \***

Grilled Red Onion, Arugula  
Ancho Chile Mayonnaise  
+ Southwestern Fries  
18.

**SMOKED SHRIMP TACOS\***

Red Cabbage Slaw, Grilled Tortillas  
Avocado, Tomatillo + Mango Salsas  
25.

**SIXTEEN SPICE CHICKEN SALAD \***

Goat Cheese, Green Onion Vinaigrette  
+ Crisp Blue Corn Tortilla  
18.

**BARBECUED LAMB COBB SALAD \***

Avocado, Tomato, Maytag Blue Cheese  
Eggs, Bacon + Buttermilk Dressing  
19.

**SPICY CHICKEN + SWEET POTATO HASH \***

Poached Eggs  
+ Green Chile Hollandaise  
18.

**HOT SMOKED SALMON CLUB \***

Bacon, Avocado, Tomato, Arugula  
Chipotle Aioli + Southwestern Fries  
18.

**GREEN CHILE CHEESEBURGER \***

Queso Sauce, Roasted Poblanos  
Pickled Red Onions + Southwestern Fries  
20.

**GRILLED MAHI MAHI \***

Creamy Green Chile Rice  
Yellow Pepper Mole  
+ Cilantro - Green Chile Vinaigrette  
25.

~ 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.*