

LUNCH APPETIZERS

ROASTED PUMPKIN SOUP

Toasted Pepitas
+ Allspice - Maple Crema
14.

YUCATAN CHICKEN SKEWERS

Peanut - Smoked Chile Barbecue Sauce
Flour Tortillas, Pickled Red Onion + Mint
16.

SOPHIE'S CHOPPED SALAD

with Her Own Special Dressing
+ Crispy Tortillas
14.

ROUGH CUT TUNA "NACHOS" *

Mango - Habanero Hot Sauce
+ Avocado Crema
19.

BLACK KALE SALAD

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

GOAT CHEESE "QUESO FUNDIDO"

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

BABY ROMAINE SALAD

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

SMOKED CHICKEN

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

TIGER SHRIMP

ROASTED GARLIC CORN TAMALE
Corn - Cilantro Sauce
19.

DOUBLE SMOKED BACON QUESADILLA *

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

RED CHILE BARBECUE DUCK

Blue Corn - Red Quinoa Johnny Cake
Fresh Figs, Cracklings
16.

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

LUNCH ENTREES

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
28.

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 SWORDFISH *
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.*