

BRUNCH APPETIZERS

JUICES + DRINKS

TEXAS GRAPEFRUIT JUICE

FRESH ORANGE JUICE

CARROT / MANGO JUICE

7.

CACTUS PEAR ICED TEA

4.

SPICY BLOODY MARY

12.

COFFEE

4.

ESPRESSO

4.

CAPPUCCINO

5.

MIGHTY LEAF TEAS

Organic Breakfast

Organic Earl Grey

Marrakesh Mint Green Tea

Chamomile Citrus

5.

SWEET POTATO CLAM CHOWDER

Littleneck Clams + Smoked Chile

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.

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 SALMON QUESADILLA *

Red Onion + Dill Crème Fraiche

18.

CRISPY BACON + HASH BROWN QUESADILLA *

Fried Egg + Spicy Tomato Salsa

17.

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

BRUNCH ENTREES

SPICY CHICKEN + SWEET POTATO HASH *

Poached Eggs
+ Green Chile Hollandaise
18.

RANCH STYLE EGGS TOSTADA *

Crispy Flour Tortilla, Red Chile Sauce
White Cheddar Cheese + Crème Fraiche
18.

SPICY SCRAMBLED EGGS *

Green Onion, Jalapeno, Goat Cheese
Apricot - Mustard Glazed Ham
+ Buttermilk Biscuits
20.

CERTIFIED ANGUS BEEF® PRIME NEW YORK STRIP STEAK & EGG TORTILLA *

Grilled Red Onions, Roasted Peppers
+ Avocado Relish
32.

BLUE CORN BUTTERMILK WAFFLE *

Blackberry Bourbon Syrup
+ Vanilla Crème Fraiche
15.

SCRAMBLED EGGS CHILAQUILES *

Roasted Tomatillo Sauce
White Cheddar Cheese + Crème Fraiche
18.

ANCHO CHILE - HONEY GLAZED SALMON *

Spicy Black Bean Sauce, Tomatillos
+ Roasted Jalapeno Crema
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
18.

MESA BURGER *

Double Cheddar Cheese
Grilled Vidalia Onion + Horseradish Mustard
served with Southwestern Fries
18.

GREEN CHILE CHEESEBURGER *

Queso Sauce, Roasted Poblanos
Pickled Red Onions + Southwestern Fries
18.

NEW MEXICAN SPICED PORK TENDERLOIN SANDWICH *

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

SIDE DISHES *

Spicy Chorizo Sausage
6.

Spicy Mango - Glazed Bacon
6.

Southwestern Home Fries
4.

House Ground Hominy Grits
4.

Egg Dishes are served with
Creamy Grits
or Southwestern Home Fries

~ 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.*