

MESA GRILL MID DAY MENU

Served Monday through Friday from 2:30 p.m. to 4:30 p.m.

ROASTED PUMPKIN SOUP

Toasted Pepitas
+ Canela Crema
14.

ROUGH CUT TUNA "NACHOS" *

Mango - Habanero Hot Sauce
+ Avocado Crema
19.

SOPHIE'S CHOPPED SALAD

with Her Own Special Dressing
+ Crispy Tortillas
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.

YUCATAN CHICKEN SKEWERS

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

ANCHO CHILE-HONEY GLAZED SALMON *

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

MESA BURGER *

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

CERTIFIED ANGUS BEEF® PRIME

NEW YORK STRIP STEAK *

House - Made MESA Steak Sauce
55.

NEW MEXICAN SPICED

PORK TENDERLOIN SANDWICH *

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

CORNMEAL CRUSTED CHILE RELLENO

Porcini Mushrooms, Cotija
+ Sun Dried Chile Sauce
18.

~ 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*