

APPETIZERS

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 TAMALES ***
Corn - Cilantro Sauce
19.

ROASTED BEET TAMALES *
Yellow Beet Salad, Goat Cheese
+ Tangerine Yogurt
16.

BURRATA TOSTADA *
Tomatoes, Basil, Tomatillo
+ Garlic Chips
16.

CRUSTED AVOCADO TOSTADA *
Black Bean - Piquillo Pepper Relish
+ Toasted Cumin Crema
16.

BABY ROMAINE SALAD *
Warm Hominy Croutons, Chorizo
Roasted Garlic Dressing
+ Cotija
15.

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

RED CHILE BARBECUE DUCK *
Blue Corn - Red Quinoa Johnny Cake
Fresh Figs + Cracklings
17.

CHARRED SHISHITO PEPPERS *
Pomegranate Salt, Cumin
+ Mango Agrodolce
12.

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

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

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

MESA SPREADS *
served with Masa Chips
Crushed Avocado Relish + Cucumber - Jicama Relish
Fresh Ricotta Cheese + Red Chile Pipian Salsa
18.

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

ENTREES

ANCHO CHILE-HONEY GLAZED SALMON *

Spicy Black Bean Sauce, Tomatillos
+ Roasted Jalapeno Crema

33.

NEW MEXICAN SPICE RUBBED PORK TENDERLOIN *

Bourbon - Ancho Chile Sauce
+ Sweet Potato Tamale
with Crushed Pecan Butter

37.

SIXTEEN SPICE CHICKEN *

Garlic-Mango Sauce
Cilantro Pesto Mashed Potatoes
+ Fresno Chile-Mango Relish

33.

CORNMEAL CRUSTED CHILE RELLENO *

Porcini Mushrooms, Cotija
+ Sun Dried Chile Sauce

29.

CASCABEL CHILE CRUSTED RABBIT *

Spring Pea Cous Cous
Green Chiles, Mint, Marcona Almonds
+ Smoked Red Pepper Sauce

39.

GRILLED LAMB PORTERHOUSE CHOPS *

Preserved Serrano Chile Sauce
Mint Chimichurri + Plantain Tamale
with Molasses Butter

47.

STEAMED HALIBUT *

Ancho Chile Posole Broth, Mint
+ Cilantro

38.

FIRE ROASTED VEAL CHOP *

Salsa Verde, Chorizo - Goat Cheese Tamale
with Thyme Butter

49.

GRILLED MAHI MAHI *

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

38.

MANGO + SPICE CRUSTED TUNA STEAK *

Green Peppercorn - Green Chile Sauce
+ Toasted Pine Nut Cous Cous

38.

STEAKS

CERTIFIED ANGUS BEEF® PRIME NEW YORK STRIP STEAK *

House - Made MESA Steak Sauce

52.

CERTIFIED ANGUS BEEF® PRIME 22 oz BONE IN

CHIPOTLE GLAZED RIB-EYE *

Red + Green Chile Sauce

60.

CERTIFIED ANGUS BEEF® PRIME COFFEE RUBBED FILET MIGNON *

Mushroom - Ancho Chile Sauce

52.

SIDE DISHES *

Roasted Corn

Chipotle, Cotija + Lime

11.

Chile Rubbed Carrots

Tamarind, Mint, Lime

+ Tangerine

13.

Cilantro Pesto Mashed Potatoes

11.

Sautéed Spinach

11.

Plantain Tamale

with Molasses Butter

11.

Double Baked Potato

Horseradish, Green Onions

+ Creme Fraiche

11.

~ 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.*