

## APPETIZERS

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### **ROASTED PUMPKIN SOUP**

Toasted Pepitas  
+ Canela Crema  
14.

### **CRISPY LOBSTER TACOS**

Avocado Relish, Pickled Shallots  
+ Piquillo Pepper Aioli  
24.

### **TIGER SHRIMP + ROASTED GARLIC CORN TAMALE**

Corn - Cilantro Sauce  
19.

### **RED CHILE BARBECUE DUCK**

Blue Corn - Red Quinoa Johnny Cake  
Fresh Figs + Cracklings  
18.

### **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.

### **SOUTHWESTERN CAESAR SALAD**

Little Gem, Baby Kale  
Cotija, Garlic Croutons  
+ Chorizo  
16.

### **CREMINI MUSHROOM QUESADILLA \***

Fontina, Ricotta  
Fried Egg + Salsa Verde  
17.

### **CHARRED SHISHITO PEPPERS**

Pomegranate Salt, Cumin  
+ Mango Agrodolce  
12.

### **SMOKED CHICKEN + BLACK BEAN QUESADILLA**

Avocado + Toasted Garlic  
Creme Fraiche  
17.

### **ROUGH CUT TUNA "NACHOS" \***

Mango - Habanero Hot Sauce  
+ Avocado Crema  
19.

### **MESA SPREADS**

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

## 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  
Habanero - Apricot Butter Mashed Potatoes  
+ Fresno Chile-Mango Relish  
33.

### **CORNMEAL CRUSTED CHILE RELLENO**

Porcini Mushrooms, Cotija  
+ Sun Dried Chile Sauce  
29.

### **CASCABEL CHILE CRUSTED RABBIT \***

Wild Mushrooms, Marcona Almonds  
+ Smoked Red Pepper Sauce  
39.

### **GRILLED LAMB PORTERHOUSE CHOPS \***

Preserved Serrano Chile Sauce  
Mint Chimichurri  
Plantain Tamale with Molasses Butter  
50.

### **GRILLED SWORDFISH**

Creamy Green Chile Rice  
Yellow Pepper Mole + Cilantro  
Green Chile - Pineapple Salsa  
38.

### **FIRE ROASTED VEAL CHOP \***

+ Chorizo - Goat Cheese Tamale  
with Thyme Butter  
49.

### **STEAMED HALIBUT\***

Guajillo Chile Posole Broth  
Mint, Cilantro, Avocado  
+ Crispy Blue Corn  
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  
50.

#### **CERTIFIED ANGUS BEEF®PRIME 22 OZ BONE IN CHIPOTLE GLAZED RIB-EYE \***

Red + Green Chile Sauce  
64.

#### **CERTIFIED ANGUS BEEF® FILET MIGNON \***

Mushroom - Ancho Chile Sauce  
52.

### **SIDE DISHES**

#### **Roasted Brussels Sprouts**

Toasted Sesame, Guajillo Chile  
+ Cotija  
13.

#### **Double Baked Potato**

Horseradish, Green Onions  
+ Creme Fraiche  
12.

#### **Cilantro Pesto Mashed Potatoes**

12.

#### **Sautéed Spinach**

12.

#### **Plantain Tamale**

with Molasses Butter  
10.

~ 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.