

## APPETIZERS

---

### **GREEN PEA + GREEN CHILE SOUP**

Crispy Serrano Ham  
+ Mint-Cumin Crema  
11.

### **CRISPY SQUASH BLOSSOMS**

Ricotta, Corn  
Sweet + Hot Yellow Pepper Sauce  
16.

### **BABY ROMAINE SALAD**

Chorizo, Cotija Cheese, Pulled Croutons  
+ Roasted Garlic Dressing  
13.

### **YUCATAN CHICKEN TACOS**

Grilled Red Onion  
+ Peanut-Smoked Chile Barbeque Sauce  
15.

### **GOAT CHEESE "QUESO FUNDIDO"**

Rajas + Blue Corn Tortilla Strips  
14.

### **SPICY TUNA + SALMON TARTARES**

Red + Green Hot Sauces, Crispy Plantains  
+ Blue Corn Flatbread  
16.

### **SOPHIE'S CHOPPED SALAD WITH HER OWN SPECIAL DRESSING**

Crispy Tortillas  
12.

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

Avocado + Toasted Garlic Creme Fraiche  
14.

### **TIGER SHRIMP**

### **+ ROASTED GARLIC CORN TAMALE**

Corn-Cilantro Sauce  
16.

### **WILD MUSHROOM QUESADILLA**

White Bean Hummus + White Truffle Oil  
14.

### **GRILLED ASPARAGUS SALAD**

Toasted Pecans, Maytag Blue Cheese  
Wild Roasted Mushrooms  
+ Red Chile-Mustard Vinaigrette  
14.

### **CREAMY WILD MUSHROOM GRITS**

Poached Egg, Charred Serrano Sauce  
Cotija Cheese + Blue Corn Tortilla Crisps  
15.

### **BLUE CORN PANCAKE**

Barbecued Duck  
+ Habanero Chile-Star Anise Sauce  
15.

### **CRISPY SQUID**

Avocado Crema, Radishes  
Red Chile Pesto + Pickled Chiles  
15.

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

*eating raw or undercooked meat, dairy or seafood may cause illness*

## ENTREES

---

### **ANCHO CHILE-HONEY GLAZED SALMON**

Spicy Black Bean Sauce  
+ Roasted Jalapeno Crema  
32.

### **NEW MEXICAN SPICE RUBBED PORK TENDERLOIN**

Bourbon-Ancho Chile Sauce  
Sweet Potato Tamale  
+ Crushed Pecan Butter  
36.

### **SIXTEEN SPICE CRUSTED CHICKEN**

Mango-Garlic Sauce  
+ Mango Salsa  
32.

### **CORNMEAL CRUSTED CHILE RELLENO**

Roasted Eggplant + Manchego Cheese  
with Sweet Red Pepper Sauce  
+ Balsamic Vinegar  
24.

### **FIRE ROASTED VEAL CHOP**

Horseradish-Maple Glaze  
Wild Rice Tamale + Sage Butter  
42.

### **GRILLED LAMB PORTERHOUSE CHOPS**

Tangerine-Roasted Jalapeno-Mint Sauce  
+ Plantain Tamale with Molasses Butter  
44.

### **ANCHO CRUSTED SEA SCALLOP**

Crawfish-Green Onion Sauce  
36.

### **GRILLED FLORIDA BLACK GROUPER**

Red Chile-Tomato Sauce  
Crushed Avocado + Barbequed Red Onion  
36.

### **GREEN CHILE CIOPPINO**

Lobster, Scallop, Snapper and Mussels  
served with Blue Corn Stick  
+ Scallion Butter  
40.

### **MANGO + SPICE CRUSTED TUNA STEAK**

Green Peppercorn-Green Chile Sauce  
+ Toasted Pinenut Cous Cous  
38.

### **SOUTHWESTERN SPICED DUCK BREAST**

Carrot-Habanero Sauce  
Chorizo-Goat Cheese Tamale + Thyme Butter  
35.

### **STEAKS**

#### **BLACK ANGUS NEW YORK STRIP STEAK**

House-Made MESA Steak Sauce  
48.

#### **COFFEE RUBBED FILET MIGNON**

Mushroom-Ancho Chile Sauce  
44.

#### **22 OZ BONE IN CHIPOTLE GLAZED RIB-EYE**

Red + Green Chile Sauce  
46.

### **SIDE DISHES**

Chorizo-Goat Cheese Tamale  
+ Thyme Butter

Glazed Baby Carrots  
Chile de Arbol + Brown Sugar

Roasted Corn  
Smoked Chiles, Cojita Cheese + Lime

Cornmeal Crusted  
Anaheim Chile Relleno  
White Cheddar Cheese  
Black Beans + Rice

Mashed Potatoes + Cilantro Pesto

Sauteed Spinach

Double Baked Potato  
Horseradish, Green Onions  
+ Creme Fraiche

8.