

APPETIZERS

TOMATO-TORTILLA SOUP

with White Cheddar Cheese, Avocado
+ Cilantro
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.

BLUE CORN CRUSTED ALASKAN HALIBUT + SALSA CRUDA

Sweet 100 Tomatoes, Capers
Nicoise Olives, Fresh Basil + Oregano
36.

GRILLED FLORIDA BLACK GROUPER

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

GREEN CHILE CIOPPINO

Lobster, Scallop, Grouper, 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, Cotija 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.