

APPETIZERS

BLACK BEAN SOUP

with Toasted Cumin Crema
+ Three Relishes
11.

GALA APPLE SALAD

with Baby Spinach, Maytag Blue Cheese,
Toasted Pecans + Spicy Orange Vinaigrette
12.

GOAT CHEESE

“QUESO FUNDIDO”

with Rajas + Blue Corn Tortilla Chips
13.

SOPHIE’S CHOPPED SALAD

with Her Own Special Dressing
+ Crispy Tortillas
10.

SHRIMP + ROASTED GARLIC CORN TAMALE

with Fresh Corn + Cilantro Sauce
15.

YELLOW CORNMEAL CRUSTED OYSTERS

with Green Chile-Curry Sauce
+ Mango Pico de Gallo
15.

BARBECUED COUNTRY RIBS

with Mango Habanero Glaze
+ Green Onion Peanut Relish
14.

BABY ROMAINE SALAD

with Chorizo, Cotija Cheese, Pulled Croutons
+ Roasted Garlic Dressing
11.

ROUGH CUT TUNA NACHOS

with Mango-Habanero Hot Sauce
+ Avocado Crema
15.

BLUE CORN PANCAKE

with Barbecued Duck,
+ Habanero Chile-Star Anise Sauce
14.

BARBECUED PORK + OAXACA CHEESE QUESADILLA

with Hot + Sweet Cabbage Relish
13.

CREAMY WILD MUSHROOM GRITS

with Poached Egg, Charred Serrano Sauce,
Cotija Cheese + Blue Corn Tortilla Crisps
13

CRISPY SQUID

with Red Chile Pesto,
Avocado Vinaigrette, Radishes + Pickled Chiles
15.

PLATE OF THE DAY

MONDAY:

ROASTED CORNISH GAME HEN

with Black Pepper Garlic Sauce
+ Wild Rice Goat Cheese Dressing

TUESDAY:

PAN ROASTED SHRIMP

with Creamy Green Chile Rice
+ Chipotle-Garlic Butter

WEDNESDAY:

ANCHO CRUSTED SEA SCALLOPS

with Crawfish-Green Onion Sauce
+ Spinach

SUNDAY:

RACK OF PORK

with Maple-Horseradish Glaze,
Green Apple-Green Chile Chutney + Bourbon Sauce

THURSDAY:

STEAMED LOBSTER

with Green Chile
+ Toasted Garlic Butter

FRIDAY:

CRISPY WHOLE FISH

with Five Pepper Sauce
+ Coconut-Cashew Rice

SATURDAY:

SPICED RUBBED BISON FILET

with Corn + Ancho Chile Sauces
+ Crispy Red Onion

ENTREES

ANCHO CHILE-HONEY GLAZED SALMON

with a Spicy Black Bean Sauce, Tomatillo Salsa
+ Roasted Jalapeno Crema
28.

NEW MEXICAN SPICE RUBBED PORK TENDERLOIN

with Bourbon-Ancho Chile Sauce
+ Sweet Potato Tamale with Crushed Pecan Butter
29.

SIXTEEN SPICE CHICKEN

with Roasted Garlic-Mango Sauce
+ Buttermilk-Chive Mashed Potatoes
27.

GRILLED MAHI MAHI

with Roasted Pineapple-Cascabel Chile Sauce,
Caramelized Pineapple-Green Onion Salsa
+ Creamy Green Chile Rice
29.

MANGO + SPICE CRUSTED TUNA STEAK

with Green Peppercorn-Green Chile Sauce
+ Toasted Pinenut Cous Cous
31.

GRILLED LAMB PORTERHOUSE CHOPS

with Tangerine, Roasted Jalapeno-Mint Sauce
+ Plantain Tamale with Molasses Butter
33.

SOUTHWESTERN SPICE DUCK BREAST

with Carrot-Habanero Sauce
+ Chorizo-Goat Cheese Tamale with Thyme Butter
31.

GRILLED RED SNAPPER

with Red Chile-Tomato Sauce, Crushed Avocado
+ Barbecued Red Onion
30.

GREEN CHILE CIOPPINO

with Lobster, Scallop + Mussels
served with a Blue Corn Stick + Scallion Butter
33.

CORNMEAL CRUSTED CHILE RELLENO

filled with Roasted Eggplant
+ Manchego Cheese
with Sweet Red Pepper Sauce + Balsamic Vinegar
21.

STEAKS

SPICE RUBBED

NEW YORK STRIP STEAK

with House-Made MESA Steak Sauce
35.

RED + BLACK PEPPER CRUSTED FILET MIGNON

with Mushroom-Ancho Chile Sauce
35.

CHIPOTLE GLAZED RIB EYE

with Red + Green Chile Sauce
35.

SIDE DISHES

Brussels Sprouts with Toasted Pecans
+ Pomegranate Seeds

Smoked Chile Collard Greens

Chorizo-Goat Cheese Tamale
with Thyme Butter

Anaheim Chile Relleno
filled with White Cheddar Cheese,
Black Beans + Rice

Southwestern Fries

Mashed Potatoes
with Green Chile Queso Sauce

Sauteed Spinach

Double-Baked Potato
with Horseradish, Green Onions
+ Creme Fraiche

7.

CHEF: BOBBY FLAY