

APPETIZERS

TOMATO-TORTILLA SOUP
with White Cheddar Cheese
+ Cilantro
11.

GRILLED ASPARAGUS SALAD
with Toasted Pecans, Maytag Blue Cheese,
Wild Roasted Mushrooms
+ Red Chile-Mustard 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 TAMALES**
with Fresh Corn + Cilantro Sauce
15.

CRISPY SQUASH BLOSSOMS
with Ricotta, Corn,
Sweet + Hot Yellow Pepper Sauce
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.

SPICY TUNA + SALMON TARTARES
with Red + Green Hot Sauces, Crispy Plantains
+ Blue Corn Flatbread
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 Crema, Radishes + Pickled Chiles
15.

PLATE OF THE DAY

MONDAY:

CRISPY SOFT SHELL CRAB
with Red Chile-Cilantro Vinaigrette
+Green Onion-Green Pea
Cous Cous

TUESDAY:

PAN ROASTED SHRIMP
with Creamy Green Chile Rice
+ Chipotle-Garlic Butter

WEDNESDAY:

ANCHO CRUSTED SEA SCALLOPS
with Crawfish-Green Onion Sauce

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:

PAN ROASTED WILD STRIPED BASS
with Red Chile Curry Sauce
+ Yellow Pepper Grits

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.

ANCHO CHILE RUBBED CHICKEN

with Roasted Tomatillo Sauce
+ Queso Fresco
27.

GRILLED MAHI MAHI

with Roasted Pineapple-Cascabel Chile Sauce
+ Caramelized Pineapple-Green Onion Salsa
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.

SIXTEEN 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
+ Barbequed Red Onion
30.

GREEN CHILE CIOPPINO

with Lobster, Scallops + 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

Roasted Corn with Smoked Chiles,
Cotija Cheese + Lime

Glazed Baby Carrots
with Chile de Arbol + Brown Sugar

Chorizo-Goat Cheese Tamale
with Thyme Butter

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

Southwestern Fries

Mashed Potatoes
with Cilantro Pesto

Sauteed Spinach

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

7.

CHEF: BOBBY FLAY