



## LATIN KITCHEN

### STARTERS/TAPAS

#### MESA CEVICHE\* -18

Shrimp, Mahi Mahi, Coconut Milk, Chile-Citrus Sauce, Lime Juice, Red Onion, Cucumber, Avocado, Cilantro. with Gem Lettuce, Tortilla Chips and Plantain Chips. GF

#### LATIN DIPS AND CHIPS - 10

Select 3 - Roasted Tomato Salsa, Tomatillo Salsa Verde, Smokey Chipotle Salsa, Ranchero Salsa, Black Bean Dip or Columbian Guacamole. GF

#### COLOMBIAN GUACAMOLE - 12

House-made and topped with Cotija and Pico. Served with Tortilla Chips. GF

#### OAXACAN BLACK BEAN DIP - 10

Black Beans, Epazote, Garlic, Onion, Chiles, Crema, Cotija Cheese and Baked Corn Flatbread Chips. GF

#### CHICKEN FLAUTAS -12

Fried Rolled Corn Tortillas filled with Peruvian Chicken and Quesillo. Served with Black Bean Puree, Crema, Guacamole and Mesa Salsa.

#### MEXICAN STREET CORN - 8

Roasted Corn on the Cob with Mayonnaise, Cotija, Cilantro, Tajin and Crema. GF

#### GRILLED SPANISH OCTOPUS -16

Grilled Octopus, Marble Potatoes, Brava Sauce, Aji Amarillo Sauce and Polidori Chorizo. GF

#### BURRATA AND CORN ESQUITE -15

Burrata Cheese topped with Creamed Corn, Cilantro, Epazote and Lime. Garnished with Tajin, Diced Serrano Peppers, Cotija Cheese and Green Onion. Served with Corn Flatbread Chips. GF

### SOUPS & SALADS

#### POZOLE ROJO DE POLLO - Cup - 9 / Bowl - 14

Ancho and Guajillo Chile Chicken Broth, Peruvian Chicken and Hominy. Served with Cabbage, Cilantro, Radish, Avocado, Lime and Tortilla Strips.

#### CORN AND CHILE CHOWDER Cup - 8 / Bowl - 12

Corn, Epazote, Jalapeno, Roasted Poblano, White Onion, Marble Potatoes, Crema, Vegetable Stock, Cilantro, Cotija Cheese and Tajin. GF

#### AZTEC GODDESS SALAD Chico - 8 / Grande - 14

Gem Lettuces, Cilantro Goddess Dressing, Roasted Pineapple, Red Onion, Avocado, Cilantro, Queso Fresco and Tortilla Strips. GF

#### MESA SALAD Chico - 10 / Grande - 16

Chopped Lettuces, Pineapple Vinaigrette, Avocado, Tomatoes, Cucumber, Roasted Corn, Black Beans, Queso Fresco, Fried Plantain Chips and Cilantro. GF

**Add - Grilled Shrimp GF - 6, Mahi Mahi\* GF - 8, Skirt Steak\* GF - 6, or Chicken - 6 to any Salad**

### TLAYUDAS *The Original "Mexican Pizza" from Oaxaca. A large corn flatbread imported from Oaxaca. Topped and oven baked.*

Chico 9" - 14 Grande 14" - 18

**CARNITAS** Pork Carnitas, Refried Black Beans, Quesillo, White Onion, Cilantro, Tomatillo Salsa and Crema. GF

**POLLO PASTOR** Chicken Adobado, Pineapple, Quesillo, Pastor Sauce, Cilantro, White Onion and Avocado-Tomatillo Salsa. GF

**BEEF BARBACOA** Refried Black Beans, Quesillo, White Onion, Cilantro, Chipotle Salsa and Crema. GF

### TACOS

#### STREET TACOS - *Mix or Match Two Street Tacos Below - 10 Add a side - 3*

**POLLO AL PASTOR** - Chicken Thighs Adobado, Avocado-Tomatillo Salsa, Pineapple, White Onion and Cilantro. GF

**BEEF BARBACOA** - Slow Cooked Beef Barbacoa, Chipotle Salsa, Diced White Onion, Cotija Cheese and Cilantro. GF

**CARNITAS** - Slow Cooked Pork Shoulder, Tomatillo Salsa, Cotija Cheese White Onion and Cilantro. GF

**VEGETARIAN NOPALES** - Sautéed Cactus, Mushrooms, Onions and Avocado with Ranchero sauce, Cotija Cheese and Cilantro. GF

**BIRRIA QUESATACOS (3)** Beef Birria, Quesillo, Onion and Cilantro. Seared and Served with Birria Consomé. GF - 14 **(cannot mix tacos)**

#### GRILL TACOS - *Two Tacos (cannot mix) Add a side - 3*

**CARNE ASADA\*** - Grilled Skirt Steak, Chimichurri Rojo, Shredded Cabbage, Cotija Cheese. -14 GF

**GRILLED CHICKEN** - Grilled Peruvian Chicken, Aji Amarillo, Pico de Gallo, Cotija Cheese, Shredded Cabbage and Cilantro. -12

**GRILLED MAHI MAHI\*** - Shredded Cabbage, Aji Amarillo Sauce, Pineapple Pico and Cilantro. -14 GF

**AJI SHRIMP** - Sautéed Shrimp, Aji Amarillo Sauce, Shredded Cabbage, Roasted Corn Pico and Cilantro. -12 GF



### MESA SPECIALTIES

#### PERUVIAN BRICK CHICKEN -24

Soy-Lime Marinated Semi-Boneless Oven Roasted Half Chicken with Papas Bravas and Aji Amarillo Sauce.

#### SKIRT STEAK CHURRASCO\*-26

Grilled Skirt Steak served with Chimichurri Rojo with Nopales and Mushrooms Sautéed in White Wine and Garlic. GF

#### ECUADORIAN MAHI MAHI\*- 28

Grilled Mahi Mahi, served with Aji Amarillo Sauce, Fresh Pineapple Pico and Cilantro-Lime Rice. GF

#### SPANISH RISOTTO & SHRIMP - 20

Grilled Garlic and Cilantro Shrimp over Saffron Bomba Rice Sautéed with Coconut Milk, Lime Juice and Roasted Corn Pico. GF

#### MESA FAJITA PLATO -22

Choice of Carnitas GF, Beef Barbacoa GF, Grilled Shrimp GF, Grilled Chicken Thighs or Grilled Steak\* GF - **Add 6**

Served with Corn or Flour Tortillas, Avocado, Fajita Veggies, Cotija Cheese and Pico de Gallo. Choice of two Salsas.

#### PAELLA DINNER - 28 (Served after 4pm)

Traditional Saffron Bomba Rice, Onion, Peppers, White Wine, Garlic, Cilantro, Chicken, Polidori Chorizo, Shrimp and Octopus.

\*These items may be served raw or undercooked based on your specification or contain raw or undercooked ingredients.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

## ON THE SIDE

### **NOPALES & MUSHROOMS - 10**

Pan Roasted Sliced Cactus, Mushrooms with Ranchero Sauce and Cotija Cheese. *GF*

### **CILANTRO-LIME RICE - 6**

Steamed White Rice, Sauteed with Cilantro and Lime Juice. *GF*

### **BLACK BEANS & RICE - 8**

Steamed Rice and Black Beans with Cilantro and Cotija Cheese. *GF*

### **REFRIED BLACK BEANS - 6**

Epazote, Garlic, Onion, Chiles and Crema. *GF*

### **CORN ESQUITE - 8**

Roasted Corn, Mayonnaise, Cotija, Tajin and Crema. *GF*

### **PAPAS BRAVAS - 8**

Fried Marble Potatoes with Spanish Paprika Sauce and Aji Amarillo Sauce. *GF*

### **FAJITA VEGGIES - 8**

Sauteed Peppers and Onions. *GF*

## MESA DESSERTS

### **TRES LECHES**

### **HORCHATA CAKE - 10**



### **MEXICAN CHOCOLATE**

### **MOUSSE - 8 *GF***



### **CHURROS - 10**

Served with Mexican Chocolate Ganache & Dulce de Leche.



### **TEQUILA ESPRESSO MARTINI - 12**

### **TEQUILA CREAM ESPRESSO MARTINI - 12**

## BEVERAGES

### **SODA - 3.5**

Coke, Coke Zero, Diet Coke, Sprite & Dr Pepper

### **BOTTLED SODAS - 5**

Mexican Coke, Jarrito- Lime or Mandarin

### **ICED TEA - 3.5**

### **ORANGE JUICE - 5**

### **LEMONADE - 4**

### **ARNOLD PALMER - 4**

### **COFFEE, DECAF - 4**

### **OAT MILK HORCHATA - 6**

*GF - Gluten Friendly -*

*Please be aware that MESA is not a gluten-free restaurant. While we will do our best to prepare the gluten-free dishes for you, during normal food preparations there may be cross-contamination with products that do contain gluten. We cook gluten-free items in fryers that have been used to cook gluten products.*



# MESA



## **DAILY SPECIALTIES**

**MARGARITA MONDAYS - \$3 off any Mesa Margarita, All Day!**

**TACO, MARGARITA & TEQUILA TUESDAY - \$2 off each - Tacos, Margaritas & Tequila Flights.**

**WINE WEDNESDAY - 1/2 Price Bottles of Wine.**

**PUPUSA DAYS (Thursday & Friday All Day)**

*Enjoy Pupusa Specials served with Traditional Curtido and Salsa Roja - \$12*

### **LUNCH SPECIAL (Available 11:00 - 3:30)**

#### **MESA BOWL - 16**

Cilantro Lime Rice or Rice & Beans, Guacamole, Cotija and Cilantro *GF*

**Choice of:** Pico de Gallo, Corn Pico or Pineapple Pico or Fajita Veggies

**Choice of:** Carnitas, Barbacoa, Pollo Al Pastor or Nopales & Mushrooms

**Choice of:** Mesa Salsa, Chipotle Salsa, Tomatillo Salsa, Avocado-Tomatillo or Aji Amarillo, Chimichurri or Ranchero Sauce.

# Brunch

**Served Saturday & Sunday until 3:30 p.m.**

### **CAVA SUNRISE - 12**

Cava, Fresh Squeezed Orange Juice, Jamaica Syrup on ice.

### **BLOODY MARIA - 12**

Tequilla, Mary's Mornin' Fixxer Bloody Mary Mix, Tajin Rim with a Jalapeño Stuffed Olive.

### **BRUNCH BOWL\* - 16**

Paprika Roasted Potatoes, Cheddar Cheese, Peppers, Onions and Two Fried or Scrambled Eggs.

Choice of Salsa: Mesa, Tomatillo or Chipotle

Choice of: Chorizo, Carnitas, Barbacoa or Nopales & Mushrooms. *GF*

### **ACAI SMOOTHIE BOWL - 15**

Acai Berry, Mixed Berries and Banana Smoothie.

Topped with Strawberries, Pineapple, Almond Butter, Coconut Flakes, Granola and Agave Nectar. *GF*

### **SONORA BREAKFAST TACOS - 16**

(2) Flour Tortillas, Refried Black Beans, Scrambled Eggs, Mesa Salsa, Guacamole, Cotija

Choice of: Chorizo, Carnitas or Barbacoa served with Mesa Breakfast Potatoes.

### **TRES LECHES-HORCHATA TOAST - 12**

Brioche soaked in a Tres Leches-Horchata "French Toast" served with Whipped Cream, Agave Syrup and Horchata Dust.

### **STEAK & EGGS RANCHERO\* - 22**

(3) Corn Tortillas, Grilled Skirt Steak, Refried Black Beans,

Nopales, Mushrooms, Ranchero Sauce, Crema, Guacamole, Cilantro and Two Fried or Scrambled Eggs. *GF*



## **HAPPY HOUR EVERYDAY!**

**11:00 TO 6:00**

**\$2 OFF** - Well, Mesa Margaritas, Cocktails, Vasos de Vino & Cervezas.

**STREET TACOS - \$4 each** - Carnitas, Barbacoa, Pollo Al Pastor, Nopales and Mushrooms.

**TACO FLIGHT - \$12** (Choose Any Three Street Tacos)

**TAPAS \$7 each** - Papas Bravas, Street Corn, Nopales & Mushrooms, Corn Esquite or Oaxacan Black Bean Dip with Flatbread Chips. *GF*

