

## APPETIZERS

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### **ROASTED PUMPKIN SOUP**

Smoked Chiles, Pomegranate Crema  
+ Ancho Pumpkin Seeds

### **BABY ROMAINE SALAD**

Chorizo, Cotija Cheese, Pulled Croutons  
+ Roasted Garlic Dressing

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

Rajas + Blue Corn Tortilla Strips

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

Crispy Tortillas

### **TIGER SHRIMP**

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

Corn-Cilantro Sauce

### **GALA APPLE SALAD**

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

### **BLUE CORN PANCAKE**

Barbecued Duck  
+ Habanero Chile-Star Anise Sauce

### **YUCATAN CHICKEN TACOS**

Grilled Red Onion  
+ Peanut-Smoked Chile Barbeque Sauce

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

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

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

Avocado + Toasted Garlic Creme Fraiche

### **WILD MUSHROOM QUESADILLA**

White Bean Hummus + White Truffle Oil

### **CREAMY WILD MUSHROOM GRITS**

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

### **BLUE CORN CRUSTED SQUID**

Lemon-Habanero Tartar Sauce  
+ Green Chile Oil

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

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

## ENTREES

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

Spicy Black Bean Sauce  
+ Roasted Jalapeno Crema

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

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

### **ANCHO CHILE RUBBED CHICKEN**

Roasted Tomatillo Sauce  
+ Queso Fresco

### **CORNMEAL CRUSTED CHILE RELLENO**

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

### **FIRE ROASTED VEAL CHOP**

Horseradish-Maple Glaze  
Wild Rice Tamale + Sage Butter

### **GRILLED LAMB PORTERHOUSE CHOPS**

Cranberry-Roasted Jalapeno Sauce  
Pumpkin Tamale  
+ All Spice Butter

### **ANCHO CRUSTED SEA SCALLOP**

Crawfish-Green Onion Sauce

### **PAN ROASTED FLORIDA BLACK GROUPER**

Red Chile-Tomato Sauce  
Crushed Avocado + Barbequed Red Onion

### **GREEN CHILE CIOPPINO**

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

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

Green Peppercorn-Green Chile Sauce  
+ Toasted Pinenut Cous Cous

### **SIXTEEN SPICE DUCK BREAST**

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

### **STEAKS**

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

House-Made MESA Steak Sauce

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

Mushroom-Ancho Chile Sauce

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

Red + Green Chile Sauce

### **SIDE DISHES**

Chorizo-Goat Cheese Tamale  
+ Thyme Butter

Glazed Baby Carrots  
Chile de Arbol + Brown Sugar

Roasted Brussels Sprouts  
Walnuts + Pomegranates

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