

# APPETIZERS

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## **TOMATO SOUP**

Charred Corn, Blue Corn Tortillas  
Avocado + Queso Fresco

## **GRILLED ASPARAGUS SALAD**

Yellow Tomatoes, Cotija Cheese  
+ Mustard - Red Chile Flake 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

## **ROASTED GREEN CHILE CROSTINI SALAD**

Endive, Arugula, Baby Romaine  
ed Tomatoes, White Anchovies + Ricotta

## **BLUE CORN PANCAKE**

Barbecued Duck  
+ Habanero Chile-Star Anise Sauce

## **YELLOW CORNMEAL CRUSTED OYSTERS**

Green Chile - Curry Sauce  
+ Mango Pico de Gallo

## **ROUGH CUT TUNA "NACHOS"**

Mango - Habanero Hot Sauce  
+ Avocado Crema

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

Avocado + Toasted Garlic Creme Fraiche

## **SPANISH CHORIZO QUESADILLA**

Fried Egg, Smoked Tomato Salsa  
Grilled Green Onion + Crispy Artichokes

## **GRILLED ZUCCHINI, EGGPLANT + RADICCHIO**

Goat Cheese + Red Chile Croutons

## **GRILLED OCTOPUS SALAD**

Smoked Paprika, Lime, Basil  
+ Crispy Shallots

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*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

**ROASTED "HACKED" CHICKEN**  
Five-Chile Mole, Pickled Red Onions  
+Roasted Tomato Tamale with Key Lime  
Butter

**CORNMEAL CRUSTED CHILE RELLENO**  
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**  
with Red Chile, Lime, Rosemary  
+Green Corn Pudding + Bacon - Chive  
Vinaigrette

**GRILLED BLACK GROUPER**  
Tomato - Red Chile Sauce, Capers  
Olives, Charred Jalapenos, Basil  
+ Crispy Squash Blossom

**PAN SEARED HALIBUT**  
New Mexico Red Chile - Curry Sauce  
Corn, Cactus, Lime + Cotija

**GREEN CHILE CIOPPINO**  
Lobster, Scallop, Grouper, Mussels  
served with Blue Corn Stick  
+ Scallion Butter

**MANGO + SPICE CRUSTED TUNA STEAK**  
Green Peppercorn - Green Chile Sauce  
+ Toasted Pinenut Cous Cous

**LOBSTER OUT OF THE SHELL**  
Meyer Lemon - Fresno Chile Butter  
Sauce  
+ Crispy Hominy Cakes

## 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

Roasted Tomato Tamale  
with Key Lime Butter

Smoked Chile Collard Greens

Crispy Squash Blossoms  
with Hot + Sweet Yellow Pepper Sauce

Roasted Corn  
with Grilled Cactus, Lime + Cotija

Mashed Potatoes  
+ Green Chile Queso Sauce

Sautéed Spinach

Double Baked Potato  
Horseradish, Green Onions  
+ Creme Fraiche