

LUNCH APPETIZERS

ROASTED PUMPKIN SOUP

Pomegranate Crema + Toasted Pumpkin Seeds

BABY ROMAINE SALAD

Chorizo, Cotija Cheese, Pulled Croutons
+ Roasted Garlic Dressing

SOPHIE'S CHOPPED SALAD WITH HER OWN SPECIAL DRESSING

Crispy Tortillas

FRIED GREEN TOMATO + BLUE CRAB SALAD

with Chipotle Vinaigrette

BLUE CORN PANCAKE

Barbecued Duck
+ Habanero Chile - Star Anise Sauce

"ROUGH CUT" RAW TUNA NACHOS

Mango Hot Sauce + Avocado Crema

SMOKED CHICKEN + BLACK BEAN QUESADILLA

with Avocado + Toasted Garlic Creme Fraiche

WILD MUSHROOM QUESADILLA

White Bean Hummus + White Truffle Oil

TIGER SHRIMP + ROASTED GARLIC CORN TAMALES

with Corn-Cilantro Sauce

SHRIMP + GROUPEL CEVICHE

Serrano Chile, Tomatoes + Key Lime Juice

GOAT CHEESE "QUESO FUNDIDO"

Rajas + Blue Corn Tortilla Strips

LUNCH ENTREES

ANCHO CHILE-HONEY GLAZED SALMON
with a Spicy Black Bean Sauce
+ Roasted Jalapeno Crema

**FLORIDA GROUPER WITH
RED CHILI "WET RUB"**
Sour Orange Sauce
+ Oregano Spoonbread

**CORNMEAL CRUSTED
CHILE RELLENO**
filled with Zucchini + Goat Cheese
served with Green Pea-Green Chile Sauce

SIXTEEN SPICE CHICKEN SALAD
with Goat Cheese
+ Green Onion Vinaigrette

GRILLED MAHI MAHI
Roasted Pineapple-Cascabel Chile Sauce +
Caramelized Pineapple-Green Onion Salsa

BARBECUED LAMB COBB SALAD
with Avocado, Tomato, Cabrales Blue Cheese
+ Buttermilk Dressing

MESA BURGER
Double Cheddar Cheese, Grilled Vidalia Onion
+ Horseradish Mustard
on a House Roll + Southwestern Fries

SPICY CHICKEN + SWEET POTATO HASH
with Poached Eggs
+ Green Chile Hollandaise

STEAK SANDWICH
Coffee Spice Rubbed Filet Mignon,
Avocado, Grilled Red Onion
+ Balsamic Vinaigrette

YUCATAN CHICKEN TACOS
Grilled Red Onion + Peanut-Smoked Chile
Barbeque Sauce

ALASKAN HALIBUT
Roasted Corn-Sweet Pepper Sauce
+ Sundried Tomato Pesto

**NEW MEXICAN SPICED
PORK TENDERLOIN SANDWICH**
with Grilled Red Onion, Arugula,
Ancho-Chile Mayonnaise
+ Southwestern Fries

PRESSED CUBAN BURGER
with Smoked Ham, Swiss Cheese, Pickles, Dijon
+ Roasted Garlic Mayonnaise
served with Adobo Fries

BRUNCH APPETIZERS

JUICES + DRINKS

TEXAS GRAPEFRUIT JUICE
FRESH ORANGE JUICE
CARROT/MANGO JUICE

CACTUS PEAR ICED TEA

SPICY BLOODY MARY

COFFEE

ESPRESSO

CAPPUCCINO

NUMI ORGANIC TEAS

TOMATO-TORTILLA SOUP
White Cheddar Cheese, Avocado + Cilantro

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

FRIED GREEN TOMATO + BLUE CRAB SALAD
with Chipotle Vinaigrette

"ROUGH CUT" RAW TUNA NACHOS
Mango Hot Sauce + Avocado Crema

TEQUILA SMOKED SALMON
+ DILL QUESADILLA
with Salmon Caviar

CRISPY BACON + HASH BROWN QUESADILLA
with Fried Egg + Spicy Tomato Salsa

SHRIMP + GROUPEL CEVICHE
Serrano Chile, Tomatoes + Key Lime Juice

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

BRUNCH ENTREES

SPICY CHICKEN + SWEET POTATO HASH
with Poached Eggs + Green Chile
Hollandaise

GRILLED MAHI MAHI
Roasted Pineapple-Cascabel Chile Sauce
+ Caramelized Pineapple-Green Onion Salsa

RANCH STYLE EGGS TOSTADA
with Crispy Flour Tortilla, Ancho Chile
Tomato Sauce + White Cheddar Cheese

WILD STRIPED BASS
Roasted Corn-Sweet Pepper Sauce
+ Sundried Tomato Pesto

SCRAMBLED EGGS CHILAQUILES
with Roasted Tomatillo Sauce
White Cheddar Cheese + Creme Fraiche

SIXTEEN SPICE CHICKEN SALAD
with Goat Cheese
+ Green Onion Vinaigrette

SPICY SCRAMBLED EGGS
with Green Onion, Jalapeno, Goat Cheese
Apricot-Mustard Glazed Ham
+ Buttermilk Biscuits

BARBEQUED LAMB COBB SALAD
with Avocado, Tomato
Cabrales Blue Cheese
+ Buttermilk Dressing

EGGS + AGED STRIPLOIN TORTILLA
with Grilled Red Onions, Roasted Peppers
+ Avocado Relish

MESA BURGER
Double Cheddar Cheese, Grilled
Vidalia Onion + Horseradish Mustard
on a House Roll + Southwestern Fries

Egg dishes are served with housemade Grits
or Southwestern Home Fries

**NEW MEXICAN SPICED PORK
TENDERLOIN SANDWICH**
with Grilled Red Onion, Arugula
Ancho-Chile Mayonnaise
+ Southwestern Fries

SPICY BEEF TENDERLOIN TARTARE
with Green Onion Potato Salad

APPETIZERS

TOMATO-TORTILLA SOUP

with White Cheddar Cheese, Avocado
+ Cilantro

BLUE CORN PANCAKE

Barbecued Duck
+ Habanero Chile-Star Anise Sauce

BABY ROMAINE SALAD

Chorizo, Cotija Cheese, Pulled Croutons
+ Roasted Garlic Dressing

“ROUGH CUT” RAW TUNA NACHOS

Mango Hot Sauce + Avocado Crema

GOAT CHEESE “QUESO FUNDIDO”

Rajas + Blue Corn Tortilla Strips

SHRIMP + GROUPEL CEVICHE

Serrano Chile, Tomatoes + Key Lime Juice

SOPHIE’S CHOPPED SALAD

Her Own Special Dressing
+ Crispy Tortillas

SMOKED CHICKEN + BLACK BEAN QUESADILLA

Avocado + Toasted Garlic
Creme Fraiche

TIGER SHRIMP + ROASTED

GARLIC CORN TAMALE

Corn-Cilantro Sauce

WILD MUSHROOM QUESADILLA

White Bean Hummus + White Truffle Oil

FRIED GREEN TOMATO + BLUE CRAB SALAD

with Chipotle Vinaigrette

YUCATAN CHICKEN TACOS

Grilled Red Onion + Peanut-Smoked Chile
Barbeque Sauce

CRISPY SQUASH BLOSSOMS

filled with Ricotta Cheese, Corn + Basil,
Yellow Habanero Sauce

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

ENTREES

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

SIXTEEN SPICE CRUSTED CHICKEN

Roasted Garlic-Mango Sauce
Blue Corn Tamale with Basil Butter

CORNMEAL CRUSTED CHILE RELLENO

filled with Zucchini + Goat Cheese
served with Green Pea-Green Chile Sauce

FIRE ROASTED VEAL CHOP

Horseradish-Maple Glaze
Wild Rice Tamale + Sage Butter

GRILLED LAMB PORTERHOUSE CHOPS

with a Black Plum Barbecue Sauce
+ Plum-Ginger Chutney

GRILLED MAHI MAHI

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

FLORIDA GROUPER WITH RED CHILI "WET RUB"

Sour Orange Sauce + Oregano Spoonbread

WILD STRIPED BASS

Roasted Corn-Sweet Pepper Sauce
+ Sundried Tomato Pesto

SPICE CRUSTED SWORDFISH STEAK
with Charred Jalapeno-Basil Vinaigrette

STEAKS

BLACK ANGUS NEW YORK STRIP STEAK

House-Made MESA Steak Sauce

RED + BLACK PEPPER CRUSTED FILET MIGNON

Mushroom-Ancho Chile Sauce

CHIPOTLE GLAZED RIB-EYE

Red + Green Chile Sauce

SIDE DISHES

Southwestern Fries

Blue Corn Tamale with Basil Butter

Smoked Chile Collard Greens

Cauliflower-Green Chile Gratin

Roasted Corn-
with Lime, Chipotle + Cotija

Cornmeal Crusted Anaheim Chile
Relleno with White Cheddar Cheese
Black Beans + Rice

Mashed Potatoes + Cilantro Pesto

Sauteed Spinach

Double Baked Potato
with Horseradish, Green Onions
+ Creme Fraiche

DESSERT WINES

Gunderloch, Riesling, Eiswein 2004
Nackenheim, Rheinhessen, Germany

Jorge Ordóñez & Co., 2004
Selección Especial 2
Malaga, Spain

Maculan, Torcolato, 2002
Breganze, Italy

Château Pierre Bise, 2003
Coteaux du Layon "Chaume"

Inniskillin, Vidal Blanc, Ice Wine, 2005
Niagara Peninsula, VQA, Canada

Château Pajzos, Tokaji Aszú, 1993
5 Puttonyos
Hungary

PORTS, SHERRY + MADEIRA

Four Vines, Zinfandel/Syrah
Port, 2002
Paso Robles, California

Lustau, Península, Palo Cortado
Jerez, Spain

The Rare Wine Co. Series
Charleston Sercial, Special Reserve
Madeira, Portugal

Sandeman, Founders Reserve
Ruby Port
Portugal

Fonseca, 10 yr Tawny Port
Portugal

Warre's, 20 yr Tawny Port
Portugal

Dow's, LBV Port 2000
Portugal

Graham's, Vintage Port 1991
Portugal

"SUPER" ANEJO TEQUILAS

Cuervo "Reserva de la Familia"
El Tesoro "Paradiso"
Herradura "Selección Suprema"
LEY .925
Don Julio, 1942

COGNAC + BRANDY

Hennessy VS
Hennessy XO
Hennessy Paradis

Remy Martin VSOP
Remy Martin XO
Remy Martin Louis XIII

Courvoisier VS
Courvoisier XO

Martell VS
Martell Cordon Bleu

Delamain Vesper

Germain-Robin Reserve
Germain-Robin XO

DESSERTS

Warm Chocolate Cake
Dulce de Leche
+ Toasted Pecan Ice Cream

Smoked Vanilla - Toasted Walnut Flan
Bourbon Soaked Banana Cakes, Candied Walnuts
+ Coffee Caramel

Peach and Blackberry Shortcake
Whipped Sour Cream
+ Champagne - Blackberry Granita

Warm Coconut - Macadamia Cake
Coconut Rum Cream, Mango - Blackberry Salad
+ Caramel - Macadamia Nut Ice Cream

Berry - Rhubarb Cobbler
Lemon - Basil Syrup + Frozen Peach Yogurt

Chocolate Espresso Crepes
Spicy Cherry Compote + Cherry Ice Cream

Frozen Chocolate Peanut Butter Mousse
Raspberry Compote, Hot Fudge
+ Raspberry Gelee

Strawberry Cream Cheese
Ice Cream Parfait
Strawberry Compote
Chocolate Covered Graham Crackers
+ Strawberry - Tequila Lime Sauce

Dessert Sampler

(Minimum 2 People)

PASTRY CHEF : VICKI WELLS