

APPETIZERS

BLACK BEAN SOUP

Toasted Cumin Crema
+ Three Relishes

YUCATAN CHICKEN TACOS

Grilled Red Onion
+ Peanut-Smoked Chile Barbecue Sauce

BABY ROMAINE SALAD

Chorizo, Cotija Cheese, Pulled Croutons
+ Roasted Garlic Dressing

ROUGH CUT TUNA "NACHOS"

Mango-Habanero Hot Sauce
+ Avocado Crema

GOAT CHEESE "QUESO FUNDIDO"

Rajas + Blue Corn Tortilla Strips

SMOKED CHICKEN + BLACK BEAN QUESADILLA

Avocado + Toasted Garlic Creme Fraiche

SOPHIE'S CHOPPED SALAD WITH HER OWN SPECIAL DRESSING

Crispy Tortillas

WILD MUSHROOM QUESADILLA

White Bean Hummus + White Truffle Oil

TIGER SHRIMP

+ ROASTED GARLIC CORN TAMALE

Corn-Cilantro Sauce

CREAMY WILD MUSHROOM GRITS

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

GALA APPLE SALAD

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

CRISPY SQUID

Avocado Vinaigrette, Radishes
Red Chile Pesto + Pickled Chiles

BLUE CORN PANCAKE

Barbecued Duck
+ Habanero Chile-Star Anise Sauce

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

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

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
+ Buttermilk-Chive Mashed Potatoes

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

Tangerine-Roasted Jalapeno-Mint Sauce
+ Plantain Tamale with Molasses Butter

GRILLED MAHI MAHI

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

GRILLED FLORIDA BLACK GROUPER

Red Chile-Tomato Sauce
Crushed Avocado + Barbequed Red Onion

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

SOUTHWESTERN SPICED 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

Smoked Chile Collard Greens

Brussels Sprouts
Toasted Pecans + Pomegranate Seeds

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

Mashed Potatoes
+ Green Chile Queso Sauce

Sauteed Spinach

Double Baked Potato
Horseradish, Green Onions
+ Creme Fraiche