APPETIZERS

Tomato Tortilla Soup *
Queso Oaxaca
Avocado Relish + Cilantro
13.

Smoked Chicken + Black Bean Quesadilla *
Avocado + Toasted Garlic Creme Fraiche
16.

Burrata + Grilled Radicchio *
Cherry Tomatoes, Gooseberries
Asparagus + Serrano Chile Dressing
16.

Sophie's Chopped Salad *
with Her Own Special Dressing
Crispy Tortillas
13.

Tiger Shrimp
+ Roasted Garlic Corn Tamale *
Corn - Cilantro Sauce
18.

Blue Corn Pancake *
Barbecued Duck
+ Habanero Chile - Star Anise Sauce
15.

Blue Corn Lobster Tacos *
Tomatillo, Avocado
+ Pickled Red Onion, Habanero and Fennel Relish
20.

Baby Romaine Salad *
Roasted Garlic Dressing
Warm Hominy Croutons
+ Parmesan Crisp
13.

Crispy Squash Blossoms *
Ricotta, Corn, Basil
+ Hot and Sweet Yellow Pepper-Mango Sauce
16.

Southwestern Spice Chicken Skewers *
Grilled Red Onions, Flour Tortillas
+ Peanut Barbecue Sauce
15.

Rough Cut Tuna "Nachos" *
Mango - Habanero Hot Sauce
+ Avocado Crema
18.

Goat Cheese "Queso Fundido" *
Rajas, Blistered Serrano Vinaigrette
+ Blue Corn Tortilla Strips
16.

Cremini Mushroom Quesadilla *
Fontina, Ricotta
Fried Egg + Salsa Verde
16.

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

"Safe Harbor certifies to ensure the highest quality, safest seafood attainable. Please ask your server for details"

Safe Harbor
Certified Seafood

ENTREES

Ancho Chile-Honey Glazed Salmon *
Spicy Black Bean Sauce
+ Roasted Jalapeno Crema
32.

New Mexican Spice Rubbed
Pork Tenderloin *
Bourbon - Ancho Chile Sauce
Sweet Potato Tamale
+ Crushed Pecan Butter
36.

Grilled Chicken *
Hot Red Pepper – Garlic Sauce
Fresh Corn Tamale with Jalapeno Pesto Butter
30.

Cornmeal Crusted Chile Relleno *
Roasted Eggplant + Manchego Cheese
Sweet Red Pepper Sauce
+ Balsamic Vinegar
25.

Fire Roasted Veal Chop *
Horseradish - Maple Glaze
Wild Rice Tamale + Sage Butter
48.

Grilled Lamb Porterhouse Chops *
Preserved Serrano Sauce
Mint Chimichurri
+ Blue Corn Tamale with Basil Butter
44.

Blue Corn Crusted Halibut *
Warm Salsa Cruda, Sweet 100 Tomatoes
Black Olives, Oregano + Jalapenos
38.

Green Chile Cioppino *
Jumbo Prawn, Scallop, Halibut
Little Neck Clams, Mussels
served with Blue Corn Stick
+ Scallion Butter
40.

Cascabel Chile Crusted Rabbit *
Spring Pea Cous Cous
Green Chiles, Mint, Marcona Almonds
+ Smoked Red Pepper Sauce
38.

Mango + Spice Crusted Tuna Steak *
Green Peppercorn - Green Chile Sauce
+ Toasted Pine Nut Cous Cous
38.

Steaks

Black Angus
New York Strip Steak *
House - Made MESA Steak Sauce
52.

Coffee Rubbed
Filet Mignon *
Mushroom - Ancho Chile Sauce
50.

22 oz Bone In
Chipotle Glazed Rib-Eye *
Red + Green Chile Sauce
48.

Side Dishes *

Fresh Corn Tamale
with Jalapeno Pesto Butter

Smoked Chile Collard Greens

Roasted Corn
Cotija, Cilantro, Lime
+ Smoked Chile Aioli

Mashed Potatoes
+ Green Chile Queso Sauce

Sautéed Spinach

Double Baked Potato
Horseradish, Green Onions
+ Creme Fraiche

10.

~ We are happy to split any check up to four (4) equal ways ~

** Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, milk, poultry, or shellfish reduces the risk of food borne illness. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked.*