

EXECUTIVE CHEF & PROPRIETOR RAFAEL PALOMINO FOLLOW MESA + CHEF PALOMINO

O @ MESAMEXICAN

O @ CHEFPALOMINO

# GUACAMOLE

All Double Orders - \$18.95

PALOMINO GUACAMOLE / \$13.95 VG

Avocado, tomato, red onion, cilantro, jalapeños & lime juice

FRUTAS GUACAMOLE / \$15.95 VG

Classic guacamole with seasonal fruit

INFIERNO GUACAMOLE / \$14.95 VG Classic guacamole with sriracha, habanero,

ZAPATA GUACAMOLE\* / \$16.95

chili flakes

Classic guacamole with chorizo sausage

### BOTANAS

EGGPLANT MEATBALLS / \$15.95

Tomato basil sauce & grated Manchego VG CRISPY CALAMARI\* / \$16.95

Served with zucchini frites & jalapeno aioli

TUNA TOSTADAS\* / \$17.95

Yellowfin tuna tartare, tostada style, topped with mango salsita & wasabi (3 pcs)

MESA WINGS\* / \$14.95 GF

8 wings - Choose from blueberry, pineapple, chipotle or elote sauce

CHARRED TOMATO CEVICHE\*/\$14.95 GF

Poached shrimp, charred tomato, onion & citrus

QUESO CON CHORIZO\*/ \$13.95

Our take on a classic queso mixed with chorizo served with corn tortilla chips & chopped veggies

BEEF TENDERLOIN SKEWERS\*/\$17.95 GF Served with crispy yucca fries & classic chimichurri

COCONUT SHIRMP\* / \$15.95

Three pieces served with sweet plantains & Chino Latino lemongrass sauce

CRISPY BRUSSEL SPROUTS / \$12.95VG GF

Roasted brussel sprouts with a pomegranate glaze & cotija cheese

CHICKEN EMPANADAS\* / \$12.95

Two pollo tinga empanadas with smoked gouda cheese & tomatillo sauce

MESA NACHOS\* / \$15.50 VG

Corn tortilla chips, jack cheese, tomatoes, jalapeños, black beans, scallions

\*\*(add guacamole +\$3, chicken +\$5, steak +\$7)\*\*

#### BRUNCH MAINS

MIMI'S FRENCH TOAST / 13.95VG

Thick slices of Texas toast dusted with cinnamon sugar, drizzled with maple syrup and a side scoop of vanilla ice cream & topped with seasonal fruit

MEXICAN BENEDICT\* / \$13.95

Two poached eggs with bacon, avocado & jalapeño hollandaise served on English muffins served with a side of breakfast potatoes

VEGETARIAN BREAKFAST OUESADILLA\* /\$11.95 VG

Two flour tortillas stuffed with scrambled eggs, spinach, tomato, mushrooms & Monterey jack cheese

\*\*(add chorizo sausage +\$5)\*\*

CUBAN SANDWICH\* /\$13.95

Roasted pork, ham, cheddar cheese, whole grain mustard, pickles on a pressed baguette. Served with house-cut French fries

MEXICAN FRITTATA\* / \$12.95

An omelet with chorizo, tomatoes, onions, smoked Gouda cheese, jalapeños & spinach served with a side of fresh salsa

CHICKEN & WAFFLES\* / \$16.95

South of the border chipotle fried chicken served with maple waffles

STEAK & EGGS\* \$16.95 GF

breakfast potatoes

raspberry garnish

Grilled steak with two eggs cooked to order with chimichurri sauce and breakfast potatoes

HUEVOS RANCHEROS\* / \$12.95VG GF Fried eggs over crispy tortillas with black beans, house-made salsa & sliced avocado served with

THREE MEAT SKILLET\* / \$14.95

Bacon, Sausage, Chorizo topped with two poached eggs and hollandaise served with breakfast potatoes

AVOCADO TOAST\* / \$12.95 VG

Topped with pico de gallo, avocado and a fried egg

PALOMINO BENEDICT\* / \$15.95

Bacon, 2 poached eggs, brisket served on english muffin with a jalapeño hollandaise sauce and served with breakfast potatoes

MEXICAN GRANOLA YOGURT / \$13.95 Greek yogurt with infused lime, granola, flax chia seeds, acai berry, graded lime zest and

**VG**: Vegetarian **GF**: Gluten Free

## QUESADILLAS

DUCK CONFIT QUESADILLA\* / \$17.95

Fig jam, gouda cheese, jalapeno aioli & pomegranate reduction

GRILLED SHRIMP QUESADILLA\* / \$14.95
Monterey jack cheese, scallions, jalapeño aioli & crispy
onion straws

QUESADILLA VEGETARIANA / \$11.95 VG Corn, squash, spinach, black beans & monterey jack cheese, jalapeno aioli

CARNE ASADA QUESADILLA\* /\$13.95

Grilled steak, cheddar cheese, caramelized onions & chipotle aioli

POLLO TINGA QUESADILLA\* / \$12.95

Shredded chicken, black beans, cheddar cheese, tomatoes, peppers & scallions, topped with jalapeño aioli

#### TACOS

\*\*All Tacos Come in Orders of 3 (No Mix & Match)\*\*

POLLO TINGA\* / \$12.95 GF

Pulled chicken, crispy bacon, corn, tomatoes, red peppers & bbq sauce

BRISKET\* / \$14.95 GF

Pineapple, pickled cabbage, raisin guajillo sauce, fried jalapeno

SALMON\* / \$13.95

Seared salmon, guacamole & crispy onion straws

CARNE MOLIDA\* / \$13.95 GF

Traditional carne molida with red onion, cilantro & lime

FALAFEL / \$10.95

House made falafel, avocado, pico de gallo, pickled red onion & jalapeno aioli

SHRIMP\* / \$13.95 GF

Blackened shrimp & mango salsita

CRISPY MAHI\* / \$14.95

Avocado, cabbage, fried jalapeno & honey chipotle aioli

AVOCADO TEMPURA / \$14.95 VG

Brussel sprouts, sweet corn salsita & tomatillo sauce

PORK\* / \$12.95 GF

Braised pork with Asian cabbage slaw, fried jalapeno & fig reduction

## SALADS

CHICKEN TORTILLA SOUP / \$8.95 GF
CHICKEN POZOLE SOUP / \$8.95 GF

MEXICAN CAESAR\* / \$13.95

Hearts of romaine, cotija cheese, jalapeno croutons, corn salsa & garlic anchovy vinaigrette

CALAMARI SALAD\* / \$15.95

Crispy calamari, spinach, diced sweet plantain, peanuts, mango, radish & sweet lime vinaigrette

BEET & AVOCADO / \$13.95 VG GF Served with fresh grapefruit segments, arugula and citrus beet vinaigrette

MEXICAN CHOPPED COBB\* /\$13.95

Greens, chorizo, avocado, manchego
crumbles, sweet plantains, tomato, red onion
with a roasted tomatillo vinaigrette

\*\*\*Add to any Salad: Grilled Salmon & Shrimp (\$8) Steak(\$7), Grilled Chicken/Pork (\$5) or Portobello Mushroom (\$4)\*\*\*

### VEGAN DISHES

VEGAN NACHOS / \$17.95 VG Impossible Meat, jalapeños, tomatoes, scallion, corn salsita,avocado cream, chipotle, and black bean sauce

VEGAN TACO / \$13.95 VG Impossible Meat, avocado and pico de gallo

VEGAN BURRITO / \$15.95 VG Impossible Meat, corn salsita, rice, beans, guacamole. Topped with avocado cream, chipotle & black bean sauce

### SIDES

TOSTONES (CRISPY GREEN PLANTAIN) / \$7.75 VG GF

SWEET PLANTAINS / \$7.75 VG GF

CRISPY YUCCA FRIES / \$7.75 VG GF

MEXICAN CORN ON THE COB / \$6.75 VG GF POBLANO CILANTRO RICE/\$5.95VG GF

POBLANO BLACK BEANS & RICE/\$5.95 VG GF