

# Red Mesa Restaurant

4912 4th St N 33703-3819 · +17275278728 · Updated: Jan 14, 2026

[View online menu](#)



## APPETIZERS 12

**Tuna Ceviche** **\$16.00**

\*Featured Item\* Yuzu Ponzu, tomato, red onion, fuyu persimmon, cilantro, lime, basil, and crispy noodles.

**Raviolis De Cangrejo** **\$16.00**

\*Featured Item\* Blue crab and sofrito stuffed raviolis with roasted jalapeno feta cheese sauce and watercress salad with Dijon vinaigrette.

**Charred Octopus** **\$17.00**

\*Featured Item\* House-made chorizo, cannellini beans, sofrito, fried brussels sprouts and chile arbol aioli.

**Chorizo Fundido** **\$13.00**

House-made chorizo, Oaxaca cheese, Monterey Jack cheese, onion and poblano pepper. Served with corn or flour tortillas.

**Chicken Quesadilla** **\$13.00**

Monterey Jack cheese, Gouda cheese, poblano peppers and onions. Served with honey chipotle vinaigrette and black bean-corn salsa.

**Chicken Taquitos** **\$10.00**

Three fried chicken taquitos with chile verde sauce, cilantro crema, pickled red onions, cotija cheese and pico de gallo

**Brisket Empanaditas** **\$12.00**

Guajillo chile braised brisket, Oaxaca cheese, roasted jalapeño sofrito. Served with chimichurri aioli and salsa criolla.

**Dip Trio** **\$13.00**

Queso blanco, guacamole and pico de gallo. Served with chips

**Queso Blanco** **\$11.00**

American cheese, Jack cheese and jalapeño. Served with chips.

**Loaded Queso** **\$12.00**

\*Featured Item\* Queso Blaco topped with chorizo and pico de gallo. Served with tortilla chips.

**Chips & Salsa** **AVAILABLE OPTIONS**

House-made. **\$4.00**

Refill: **\$2.50**

**Traditional Guacamole** **\$13.00**

Avocado, onion, jalapeno, cilantro, and lime.

## SALADS 3

|                                                                                                                                                  |                |
|--------------------------------------------------------------------------------------------------------------------------------------------------|----------------|
| <b>Taco</b>                                                                                                                                      | <b>\$13.00</b> |
| Crispy tortilla bowl, romaine lettuce, chipotle Caesar dressing, black bean-corn salsa, avocado and queso fresco.                                |                |
| <b>Red Mesa</b>                                                                                                                                  | <b>\$10.00</b> |
| Mixed greens, tomato-cilantro vinaigrette, tomato, red onion, Gorgonzola cheese and corn strips                                                  |                |
| <b>Kale Salad</b>                                                                                                                                | <b>\$13.00</b> |
| Avocado, roasted sweet potatoes, pickled red onion, carrot, jícama, dried cranberries, tortilla strips and cashews with roasted garlic dressing. |                |

**SOUPS** 2

|                                                                                              |                          |
|----------------------------------------------------------------------------------------------|--------------------------|
| <b>Black Bean</b>                                                                            | <b>AVAILABLE OPTIONS</b> |
| Topped with cilantro-onion and crema                                                         | Cup: \$4.00              |
|                                                                                              | Bowl: \$7.00             |
| <b>Tortilla</b>                                                                              | <b>AVAILABLE OPTIONS</b> |
| Chicken broth, shredded chicken, carrot-onion sofrito, avocado, queso fresco and corn strips | Cup: \$5.00              |
|                                                                                              | Bowl: \$8.00             |

**COMBINATIONS** 3

|                                                                                                                                                                                                                                                                                    |                |
|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|----------------|
| <b>Chile Rellenos</b>                                                                                                                                                                                                                                                              | <b>\$19.00</b> |
| One sirloin picadillo relleno with chile verde sauce and one Monterey Jack cheese relleno with salsa roja. Topped with queso fresco and cilantro-onion. Served with black beans and cilantro rice                                                                                  |                |
| <b>Chile Relleno con Enchilada</b>                                                                                                                                                                                                                                                 | <b>\$17.00</b> |
| Choice of a sirloin picadillo relleno with chile verde sauce or Monterey Jack cheese relleno with salsa roja, topped with queso fresco and cilantro-onion. One cheese enchilada with salsa roja, queso fresco, cilantro-onion and crema. Served with black beans and cilantro rice |                |
| <b>Favorito</b>                                                                                                                                                                                                                                                                    | <b>\$14.00</b> |
| Shredded chicken or beef crispy taco, chicken or cheese enchilada with salsa roja, queso fresco, cilantro-onion and crema. Served with black beans and cilantro rice                                                                                                               |                |

**TACOS** 4

|                                                                                                                                     |                |
|-------------------------------------------------------------------------------------------------------------------------------------|----------------|
| <b>Street</b>                                                                                                                       | <b>\$16.00</b> |
| Choice of one: chicken, brisket or sirloin. Chile guajillo sauce, encurtido, pickled red onion and cilantro on soft corn tortillas. |                |
| <b>Shrimp</b>                                                                                                                       | <b>\$15.00</b> |
| Grilled shrimp, cabbage slaw and chipotle aioli on house-made Mercado flour tortillas.                                              |                |
| <b>Crispy</b>                                                                                                                       | <b>\$16.00</b> |
| Choice of shredded chicken or brisket, lettuce, pico de gallo, salsa, and Monterey Jack cheese on crispy corn tortillas.            |                |
| <b>Chori-Queso</b>                                                                                                                  | <b>\$15.00</b> |
| House-made chorizo, queso frito, guacamole, pico de gallo, pickled radish, cilantro crema and cilantro.                             |                |

**ENCHILADAS** 5

|                                                                                                                                                                                                 |                          |
|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|--------------------------|
| <b>Grilled Vegetables</b>                                                                                                                                                                       | <b>\$14.00</b>           |
| Zucchini, corn, mushroom, pepper, onion, spinach and Monterey Jack cheese, topped with ancho tomatillo sauce, queso fresco, cilantro-onion and crema. Served with black beans and cilantro rice |                          |
| <hr/>                                                                                                                                                                                           |                          |
| <b>Brisket Enchiladas</b>                                                                                                                                                                       | <b>\$23.00</b>           |
| Brisket Barbacoa, chile guajillo, queso fresco, cilantro-onion and crema. Served with black beans and cilantro rice.                                                                            |                          |
| <hr/>                                                                                                                                                                                           |                          |
| <b>Enchilada Trio</b>                                                                                                                                                                           | <b>AVAILABLE OPTIONS</b> |
| Cheese enchilada, chicken enchilada with salsa roja and a seafood enchilada with poblano cream sauce. Served with conгри.                                                                       | \$19.00                  |
|                                                                                                                                                                                                 | Enchilada Substitution:  |
|                                                                                                                                                                                                 | \$4.00                   |
| <hr/>                                                                                                                                                                                           |                          |
| <b>Cheese</b>                                                                                                                                                                                   | <b>\$14.00</b>           |
| Monterey Jack cheese topped with salsa roja, queso fresco, cilantro-onion and crema. Served with black beans and cilantro rice.                                                                 |                          |
| <hr/>                                                                                                                                                                                           |                          |
| <b>Chicken</b>                                                                                                                                                                                  | <b>\$14.00</b>           |
| Oven roasted chicken, bell pepper and red onion topped with salsa roja, chile verde sauce, queso fresco, cilantro-onion and crema. Served with black beans and cilantro rice.                   |                          |

**BURRITOS** 6

|                                                                                                                                                                                                  |                |
|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|----------------|
| <b>Del Rey</b>                                                                                                                                                                                   | <b>\$17.00</b> |
| Shredded chicken or brisket with Monterey Jack cheese, poblano pepper and onion, topped with salsa roja, queso fresco, cilantro-onion and crema. Served with black beans and cilantro rice       |                |
| <hr/>                                                                                                                                                                                            |                |
| <b>Grilled Vegetables</b>                                                                                                                                                                        | <b>\$14.00</b> |
| Zucchini, corn, mushroom, pepper, onion, spinach and Monterey Jack cheese topped with cilantro-onion, crema and queso fresco. Served with black beans and cilantro rice                          |                |
| <hr/>                                                                                                                                                                                            |                |
| <b>Pork Carnitas</b>                                                                                                                                                                             | <b>\$16.00</b> |
| Shredded pork carnitas, poblano peppers and onions, Monterey Jack cheese and cilantro, topped with ancho tomatillo sauce, queso fresco, cilantro-onion and crema. Served with conгри             |                |
| <hr/>                                                                                                                                                                                            |                |
| <b>Chipotle Shrimp</b>                                                                                                                                                                           | <b>\$20.00</b> |
| Spicy chipotle shrimp, conгри, Monterey Jack cheese and guacamole, topped with chipotle cream sauce, cilantro and queso fresco                                                                   |                |
| <hr/>                                                                                                                                                                                            |                |
| <b>Tex-Mex</b>                                                                                                                                                                                   | <b>\$16.00</b> |
| Ground beef, cilantro rice, refried beans, Monterey Jack cheese, poblano peppers and onions, topped with chile morita sauce, cilantro crema, queso fresco, pickled red onions and pico de gallo. |                |
| <hr/>                                                                                                                                                                                            |                |
| <b>Cali Burrito</b>                                                                                                                                                                              | <b>\$20.00</b> |
| Grilled carne asada, fries, guacamole and pico de gallo topped with pickled red onions, queso and cilantro.                                                                                      |                |

**ENTREES** 10

|                                                                                                            |                |
|------------------------------------------------------------------------------------------------------------|----------------|
| <b>Mole Ossobuco</b>                                                                                       | <b>\$40.00</b> |
| *Featured Item* Pork Ossobuco, Mole coloradito, Romano cheese polenta, roasted carrots, pomegranate seeds. |                |
| <hr/>                                                                                                      |                |
| <b>Serrano Chile Grouper</b>                                                                               | <b>\$40.00</b> |
| *Featured Item* Aji amarillo crema, roasted corn quinoa, watercress salad with Dijon vinaigrette.          |                |
| <hr/>                                                                                                      |                |

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|---------------------------------------------------------------------------------------------------------------------------------------------------------------|----------------|
| <b>Palomilla Steak</b>                                                                                                                                        | <b>\$31.00</b> |
| Cuban style thinly cut grilled steak piled high with seasoned fries. Served with sweet plantains and tamarind aioli.                                          |                |
| <b>Cedar Roasted Salmon</b>                                                                                                                                   | <b>\$26.00</b> |
| Chipotle chile aioli, fried tobacco onions, cilantro rice and fresh seasonal vegetables.                                                                      |                |
| <b>Vaca Frita</b>                                                                                                                                             | <b>\$17.00</b> |
| Shredded beef brisket served with chile guajillo sauce, poblano peppers and onions, avocado, cilantro, plantains and congri.                                  |                |
| <b>Chicken Fernandez</b>                                                                                                                                      | <b>\$18.00</b> |
| Grilled chicken breast topped with chipotle cream sauce. Served with cilantro rice and fresh seasonal vegetables.                                             |                |
| <b>Filet Mignon Chimichurri</b>                                                                                                                               | <b>\$34.00</b> |
| Grilled filet mignon skewers, fried yuca and sweet plantains, topped with chimichurri sauce.                                                                  |                |
| <b>Shrimp Al Mojo De Ajo</b>                                                                                                                                  | <b>\$17.00</b> |
| Garlic, tomato, parsley, cilantro, chile arbol and tequila-lime butter sauce. Served with cilantro rice and fresh seasonal vegetables.                        |                |
| <b>Pepita Crusted Grouper</b>                                                                                                                                 | <b>\$40.00</b> |
| Chipotle butternut squash puree, coconut green rice and green apple fennel slaw.                                                                              |                |
| <b>Pork Carnitas</b>                                                                                                                                          | <b>\$18.00</b> |
| Shredded carnitas with ancho tomatillo sauce, refried beans, cilantro rice, pickled red onion, pico de gallo and guacamole. Tortillas available upon request. |                |

SIDES 12

|                              |               |
|------------------------------|---------------|
| <b>Fried Plantains</b>       | <b>\$5.00</b> |
| <b>Tortillas</b>             | <b>\$3.00</b> |
| <b>Yuca Fries</b>            | <b>\$4.50</b> |
| <b>Mofongo</b>               | <b>\$5.00</b> |
| <b>Seasonal Vegetables</b>   | <b>\$5.00</b> |
| <b>Congri w/ Chimichurri</b> | <b>\$4.00</b> |
| <b>Black Beans</b>           | <b>\$3.50</b> |
| <b>Cilantro Rice</b>         | <b>\$3.00</b> |
| <b>Mini Mesa Side Salad</b>  | <b>\$6.00</b> |
| <b>House-Made Salsa</b>      | <b>\$2.50</b> |
| <b>Guacamole</b>             | <b>\$3.50</b> |
| <b>Seasoned Fries</b>        | <b>\$4.50</b> |

DESSERTS 3

|                                                                                                        |                |
|--------------------------------------------------------------------------------------------------------|----------------|
| <b>Pinguino Cake</b>                                                                                   | <b>\$14.00</b> |
| Chocolate cake, vanilla pastry cream, chocolate ganache, chocolate crumble and macerated berries.      |                |
| <b>Vanilla Flan</b>                                                                                    | <b>\$7.00</b>  |
| Vanilla custard with caramel sauce.                                                                    |                |
| <b>Mercado Churros</b>                                                                                 | <b>\$11.00</b> |
| Mexican fritters rolled in cinnamon and sugar. Served with cajeta caramel and Mexican chocolate sauce. |                |

**NOM NOM** 4

|                                    |               |
|------------------------------------|---------------|
| <b>Cheese Quesadilla</b>           | <b>\$6.00</b> |
| black beans and rice               |               |
| <b>Chicken or Cheese Enchilada</b> | <b>\$6.00</b> |
| black beans and rice               |               |
| <b>Chicken Tenders</b>             | <b>\$7.00</b> |
| fries and ketchup                  |               |
| <b>Macaroni &amp; Cheese</b>       | <b>\$7.00</b> |
| fresh seasonal veggies             |               |

**LITTLE GRIDDLES** 2

|                                            |                           |
|--------------------------------------------|---------------------------|
| <b>Scrambled Eggs &amp; Bacon</b>          | <b>\$5.00</b>             |
| <b>Scrambled Eggs &amp; Cheese Burrito</b> | <b>AVAILABLE OPTIONS</b>  |
|                                            | \$5.00                    |
|                                            | Fries and Ketchup: \$7.00 |

**MARGARITAS** 7

|                                                                                                                    |                |
|--------------------------------------------------------------------------------------------------------------------|----------------|
| <b>El Jefe</b>                                                                                                     | <b>\$12.00</b> |
| *Featured Items* Maestro Dobel Diamante Tequila, muddled pickled serrano chiles, cucumber, lime, agave, tajin rim. |                |
| <b>Downtown Cadillac</b>                                                                                           | <b>\$12.00</b> |
| Hornitos Plata Tequila, lime, agave, orange liqueur float, salt rim.                                               |                |
| <b>Hot Carlos</b>                                                                                                  | <b>\$11.00</b> |
| Hornitos Reposado Tequila, fresh muddled jalapeño, lime, agave, chili-salt rim.                                    |                |
| <b>Livin' La Piña Loca</b>                                                                                         | <b>\$12.00</b> |
| Milagro Reposado, hibiscus agave, pineapple, lime, sugar rim.                                                      |                |
| <b>Floridita</b>                                                                                                   | <b>\$12.00</b> |
| Espolon Blanco Tequila, orange liqueur, hibiscus agave, lime, hibiscus water.                                      |                |
| <b>Hand-Crafted Margarita</b>                                                                                      |                |
| Tequila or mezcal, lime, agave. Your choice of tequila or mezcal. +4                                               |                |

House Margarita

Tequila, specialty house-mix. glass 8 | pitcher 28

COCKTAILS 5

|                                                                                                           |         |
|-----------------------------------------------------------------------------------------------------------|---------|
| Tequila Cosmo                                                                                             | \$12.00 |
| *Featured Item* Espolon Blanco Tequila, cranberry juice, lemon, rosemary syrup, fresh ginger.             |         |
| Peary Nice                                                                                                | \$12.00 |
| *Featured Item* Milagro Repo Tequila, pear nectar, rosemary syrup, Veneno Oscuro syrup, lemon.            |         |
| Desert on Fire                                                                                            | \$13.00 |
| *Featured Item* 400 Conejos Mezcal, Maestro Dobel Diamante Tequila, Naranja liquor, cherry, lemon, agave. |         |
| Java Martini                                                                                              | \$14.00 |
| *Featured Item* Jameson Cold Brew, Bonsai coffee, Kahlua, agave.                                          |         |
| Coconut Breeze                                                                                            | \$12.00 |
| Bacardi White Rum, lime, mint, ginger, coconut simple syrup, toasted coconut rim.                         |         |

TEQUILAS 15

|                          |         |
|--------------------------|---------|
| Hornitos Plata           | \$8.00  |
| Espolon Blanco           | \$9.00  |
| Milagro Plata            | \$9.00  |
| Don Julio Plata          | \$12.00 |
| Casamigos                | \$12.50 |
| Hornitos Repo            | \$8.50  |
| Milagro Repo             | \$10.00 |
| Hussong's Anejo Platinum | \$10.00 |
| Patron Repo              | \$12.00 |
| Maestro Dobel Repo       | \$12.00 |
| Maestro Dobel            | \$12.00 |
| Diamante                 | \$12.00 |
| Don Julio Repo           | \$13.50 |
| Don Julio Añejo          | \$15.00 |
| Don Julio 1942           | \$45.00 |

MEZCAL 2

|             |         |
|-------------|---------|
| 400 Conejos | \$10.00 |
|-------------|---------|

|               |         |
|---------------|---------|
| Bruxo Espadin | \$11.00 |
|---------------|---------|

VODKA 2

|             |        |
|-------------|--------|
| Banyan Tree | \$7.00 |
|-------------|--------|

|        |        |
|--------|--------|
| Tito's | \$8.50 |
|--------|--------|

RUM 3

|         |        |
|---------|--------|
| Bacardi | \$7.00 |
|---------|--------|

|                |        |
|----------------|--------|
| Captain Morgan | \$8.50 |
|----------------|--------|

|             |        |
|-------------|--------|
| Havana Club | \$9.00 |
|-------------|--------|

GIN 4

|           |        |
|-----------|--------|
| Spring 44 | \$7.00 |
|-----------|--------|

|            |        |
|------------|--------|
| Bombay Dry | \$8.00 |
|------------|--------|

|           |        |
|-----------|--------|
| Tanqueray | \$9.00 |
|-----------|--------|

|         |         |
|---------|---------|
| Empress | \$10.00 |
|---------|---------|

WHISKEY 3

|          |        |
|----------|--------|
| Jim Beam | \$8.00 |
|----------|--------|

|              |        |
|--------------|--------|
| Jack Daniels | \$9.00 |
|--------------|--------|

|               |         |
|---------------|---------|
| Jameson Irish | \$10.00 |
|---------------|---------|

SCOTCH 2

|                     |         |
|---------------------|---------|
| Johnny Walker Black | \$11.50 |
|---------------------|---------|

|                 |         |
|-----------------|---------|
| Glenlevit 12 Yr | \$13.50 |
|-----------------|---------|

SANGRIAS 1

|                    |         |
|--------------------|---------|
| Cran Apple Sangria | \$12.00 |
|--------------------|---------|

\*Featured Item\* White Sangria, apple cider, cranberry juice, cranberries, cinnamon and sugar rim.

CLASSICS 2

|                                                                           |                          |
|---------------------------------------------------------------------------|--------------------------|
| <b>Red</b>                                                                | <b>AVAILABLE OPTIONS</b> |
| Dry red wine, a blend of fresh citrus juices, cinnamon and a little sugar | Glass: \$8.00            |
|                                                                           | Pitcher: \$28.00         |
| <b>White</b>                                                              | <b>AVAILABLE OPTIONS</b> |
| White wine, fresh citrus juices, cinnamon and a little sugar              | Glass: \$8.00            |
|                                                                           | Pitcher: \$28.00         |

|                              |
|------------------------------|
| <b>SPECIALTY</b> 4           |
| <b>Blueberry Pomegranate</b> |
| <b>Blackberry Lemon</b>      |
| <b>Strawberry Mango</b>      |
| <b>Strawberry Orange</b>     |

MOCKTAILS 4

RED 4

|                                                    |                          |
|----------------------------------------------------|--------------------------|
| <b>House, Cabernet Sauvignon, California</b>       | <b>\$8.00</b>            |
| Blackberry, plum and cherry                        |                          |
| <b>Black Cabra, Malbec, Argentina</b>              | <b>AVAILABLE OPTIONS</b> |
| Blueberry, plum, coffee, spice and white pepper    | \$9.00                   |
|                                                    | \$34.00                  |
| <b>Aviary, Cabernet Sauvignon, Napa</b>            | <b>AVAILABLE OPTIONS</b> |
| Plum, currant and black tea                        | \$12.00                  |
|                                                    | \$46.00                  |
| <b>Freak Show, Cabernet Sauvignon, Lodi</b>        | <b>AVAILABLE OPTIONS</b> |
| Black currant, blackberry, charred oak and vanilla | \$13.00                  |
|                                                    | \$50.00                  |

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|----------------|
| <b>WHITE</b> 5 |
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|                                                                 |                          |
|-----------------------------------------------------------------|--------------------------|
| <b>House, Chardonnay, California</b>                            | <b>\$8.00</b>            |
| Pineapple, mango and toasted oak                                |                          |
| <b>House, Pinot Grigio, California</b>                          | <b>\$8.00</b>            |
| Ripe apple, pear and citrus                                     |                          |
| <b>Ruffino Lumina, Pinot Grigio, Italy</b>                      | <b>AVAILABLE OPTIONS</b> |
| Apple and golden apple                                          |                          |
|                                                                 | \$9.00                   |
|                                                                 | \$34.00                  |
| <b>Whitehaven, Sauvignon Blanc, Marlborough</b>                 | <b>AVAILABLE OPTIONS</b> |
| Blackcurrant leaf, jalapeño, grapefruit, guava and passionfruit |                          |
|                                                                 | \$12.00                  |
|                                                                 | \$46.00                  |
| <b>Sonoma Cutrer, Chardonnay, Russian River</b>                 | <b>AVAILABLE OPTIONS</b> |
| Apple, apricot, melon and oak                                   |                          |
|                                                                 | \$15.00                  |
|                                                                 | \$58.00                  |

**DRAFTS** 4

|                        |               |
|------------------------|---------------|
| <b>Dos XX Lager</b>    | <b>\$6.00</b> |
| <b>Dos XX Ambar</b>    | <b>\$6.00</b> |
| <b>Modelo Especial</b> | <b>\$7.00</b> |
| <b>Modelo Negra</b>    | <b>\$7.00</b> |

**DOMESTICS** 4

|                       |               |
|-----------------------|---------------|
| <b>Miller Lite</b>    | <b>\$5.00</b> |
| <b>Bud Light</b>      | <b>\$5.00</b> |
| <b>Michelob Ultra</b> | <b>\$5.00</b> |
| <b>Jai Alai IPA</b>   | <b>\$6.50</b> |

**IMPORTS** 3

|                     |               |
|---------------------|---------------|
| <b>Tecate</b>       | <b>\$4.75</b> |
| <b>Corona Extra</b> | <b>\$6.00</b> |
| <b>Corona Light</b> | <b>\$6.00</b> |

**SELTZER** 1

|                 |               |
|-----------------|---------------|
| <b>Onda</b>     | <b>\$6.00</b> |
| Tequila Seltzer |               |

**MICHELADA** 1

Michelada

Sangrita, lime and house seasoning with your choice of beer. +2 Served on the rocks with a lime and a chili-salt rim.

ENTRÉES 2

Mole Ossobuco \$40.00

\*Featured Item\* Pork Ossobuco, Mole coloradito, Romano cheese polenta, roasted carrots, pomegranate seeds.

Serrano Chile Grouper \$40.00

\*Featured Item\* Aji amarillo crema, roasted corn quinoa, watercress salad with Dijon vinaigrette.

DESSERT 1

Pinguino Cake \$14.00

\*Featured Item\* Chocolate cake, vanilla pastry cream, chocolate ganache, chocolate crumble and macerated berries.

DRINKS 7

El Jefe \$12.00

\*Featured Items\* Maestro Dobel Diamante Tequila, muddled pickled serrano chiles, cucumber, lime, agave, tajin rim.

Tequila Cosmo \$12.00

\*Featured Item\* Espolon Blanco Tequila, cranberry juice, lemon, rosemary syrup, fresh ginger.

Peary Nice \$12.00

\*Featured Item\* Milagro Repo Tequila, pear nectar, rosemary syrup, Veneno Oscuro syrup, lemon.

Desert on Fire \$13.00

\*Featured Item\* 400 Conejos Mezcal, Maestro Dobel Diamante Tequila, Naranja liquor, cherry, lemon, agave.

Java Martini \$14.00

\*Featured Item\* Jameson Cold Brew, Bonsai coffee, Kahlua, agave.

Cran Apple Sangria \$12.00

\*Featured Item\* White Sangria, apple cider, cranberry juice, cranberries, cinnamon and sugar rim.

Blackberry & Basil \$6.50

\*Featured Item\* Blackberry puree, basil syrup, lime, soda water, mint.

BRUNCH 2

Chilaquiles Rellenos \$12.00

\*Featured Item\* Oaxaca cheese and chorizo stuffed chilaquiles, salsa tatemada, cilantro, queso fresco, crema and radish.

Croquette Mamacita \$14.00

\*Featured Item\* Sourdough bread, Oaxaca and Jack cheese, Serrano ham, fried egg and ancho chile bechamel.

MAIN 9

|                                                                                                                                                                                             |                |
|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|----------------|
| <b>Chilaquiles Rellenos</b>                                                                                                                                                                 | <b>\$12.00</b> |
| *Featured Item* Oaxaca cheese and chorizo stuffed chilaquiles, salsa tatemada, cilantro, queso fresco, crema and radish.                                                                    |                |
| <b>Croquette Mamacita</b>                                                                                                                                                                   | <b>\$14.00</b> |
| *Featured Item* Sourdough bread, Oaxaca and Jack cheese, Serrano ham, fried egg and ancho chile bechamel.                                                                                   |                |
| <b>Cinnamon Swirl Pancake</b>                                                                                                                                                               | <b>\$11.00</b> |
| Cinnamon-brown sugar swirl, vanilla and orange cream cheese glaze.                                                                                                                          |                |
| <b>Brisket Breakfast Enchiladas</b>                                                                                                                                                         | <b>\$16.00</b> |
| Scrambled eggs and Monterey Jack cheese in corn tortillas, topped with brisket, salsa verde, chile guajillo sauce, cilantro crema, queso fresco, red onion, and avocado with refried beans. |                |
| <b>Chorizo Hash</b>                                                                                                                                                                         | <b>\$14.00</b> |
| Fried egg, grilled house-made chorizo, breakfast potatoes, avocado and tomatillo salsa verde.                                                                                               |                |
| <b>Huevos Rancheros</b>                                                                                                                                                                     | <b>\$11.00</b> |
| Fried eggs, crispy tortilla, black bean purée, chile morita sauce, queso fresco, guacamole, pico de gallo and refried beans.                                                                |                |
| <b>Pork Belly &amp; Eggs</b>                                                                                                                                                                | <b>\$11.00</b> |
| Parsnip apple puree, apple cider serrano glaze, pomegranate seeds, fried egg, watercress salad, Dijon vinaigrette.                                                                          |                |
| <b>Shrimp &amp; Grits</b>                                                                                                                                                                   | <b>\$16.00</b> |
| Poblano peppers, onion, chipotle cream sauce, Pecorino Romano cheese and scallions.                                                                                                         |                |
| <b>Breakfast Burrito</b>                                                                                                                                                                    | <b>\$15.00</b> |
| Sausage, bacon, scrambled eggs, potatoes, poblano peppers and onions, pico de gallo, Monterey Jack cheese, salsa roja, queso fresco and cilantro.                                           |                |

**ENTREÉS** 8

|                                                                                                                                                                                                     |                |
|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|----------------|
| <b>Classic Enchiladas</b>                                                                                                                                                                           | <b>\$18.00</b> |
| Choice of two cheese enchiladas with salsa roja or two chicken enchiladas with salsa verde and salsa roja. Served with queso fresco, cilantro onion, cilantro crema, black beans and cilantro rice. |                |
| <b>Mesa Burrito</b>                                                                                                                                                                                 | <b>\$18.00</b> |
| Choice of ground beef or chicken. Served with Monterey Jack cheese, rajas, refried beans, cilantro rice, chile morita, queso fresco, cilantro and pickled red onion.                                |                |
| <b>Enchiladas Entomatadas</b>                                                                                                                                                                       | <b>\$18.00</b> |
| Three folded chicken enchiladas in tomato serrano chile sauce topped with refried beans, avocado, radishes, queso fresco, crema and cilantro.                                                       |                |
| <b>Chicken Tamales</b>                                                                                                                                                                              | <b>\$18.00</b> |
| SErved with child verde sauce, cilantro rice, refried beans, queso fresco and cilantro.                                                                                                             |                |
| <b>Burrito Bowl</b>                                                                                                                                                                                 | <b>\$18.00</b> |
| Choice of chicken, vegetable, ground beef, shrimp or steak. Served with congri, pico de gallo, guacamole, pickled red onion, queso fresco and cilantro crema.                                       |                |
| <b>Shrimp &amp; Avocado Burrito</b>                                                                                                                                                                 | <b>\$18.00</b> |
| Cold lemon poached shrimp, jicama, carrots, pickled red onion, avocado, cilantro, habanero aioli in a flour tortilla.                                                                               |                |

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|--------------------------------------------------------------------------------------------------------|----------------|
| <b>Pork Verde</b>                                                                                      | <b>\$18.00</b> |
| Sautéed roasted pork, rajas, chile verde sauce, refried beans and cilantro rice. Tortillas on request. |                |
| <hr/>                                                                                                  |                |
| <b>Carne Asada &amp; Chorizo Quesadilla</b>                                                            | <b>\$18.00</b> |
| Served with black bean sauce, queso fresco, pico de gallo and green onion.                             |                |