

Mesa Loca

2645 Erie Ave 45208-2039 · +15133216372 · Updated: Jan 14, 2026

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LAS MARGARITAS DE LOCA 5

Mesa Margarita	\$10.00
viva agave! tequila, triple sec, grand gala, agave nectar, fresh squeezed lime	
Premium Margarita	\$13.00
roca patron reposado tequila, patron citrónge, grand marnier, agave nectar, fresh squeezed lime *substitute belvedere vodka	
Millionaire Margarita	\$36.00
don julio 1942 tequila, patron citrónge, grand marnier 100, agave nectar, fresh squeezed lime	
Billionaire Margarita	\$99.00
gran patron burdeos extra anejo tequila, patron citrónge, grand marnier 1880, agave nectar, fresh squeezed lime	
+ Add Flavor To Any 'Rita	\$1.00
blood orange, mango, or pomegranate	

COCTELERÍA 3

Paloma	\$11.00
patron blanco tequila, st. germain, simple syrup, fresh squeezed ruby red grapefruit *substitute bevedere vodka	
Roasted Pina Mule	\$13.00
casamigos reposado tequila, toasted and pureed pineapple, fresh squeezed lime, goesling's ginger beer	
Chelada	\$7.00
fresh squeezed lime, modelo especial, mesa salt rim	

SANGRIAS 2

Hibiscus Sangria	\$9.00
red table wine, rum, grand gala, triple sec, hibiscus simple syrup, red & green grapes	
White Peach Sangria	\$9.00
white table wine, grand gala, triple sec, white peach simple syrup, red & green grapes	

TEQUILA FLIGHTS 2

123 Organic Flight	\$15.00
123 organic uno blanco, 123 organic dos reposado, 123 organic tres anejo	
Cantera Flight	\$25.00
cantera negra silver, cantera negra reposado, cantera negra anejo, cantera negra extra anejo	

'RITA FLIGHT 1

Roca Patron Margarita Flight **\$41.00**

roca patron silver, roca patron reposado, roca patron anejo

VINO BLANCO BY THE GLASS 4

Poema **\$8.00**

Brut Cava, Spain

Kim Crawford **\$11.00**

Sauvignon Blanc, New Zealand

Simi **\$11.00**

Chardonnay, California

La Catrina **\$9.00**

Moscato, California

VINO TINTO BY THE GLASS 4

Meiomi **\$13.00**

Pinot Noir, California

La Catrina **\$8.00**

Red Blend, California

Joel Gott "815" **\$12.00**

Cabernet Sauvignon, California

Piatelli Reserve **\$11.00**

Malbec, Argentina

NON ALCOHOLIC 6

Jarritos Grapefruit **\$5.00**

Fountain Drinks **\$3.00**

San Pellegrino **\$3.00**

Mexican Coke **\$5.00**

Mocktail **\$6.00**

Espresso **\$4.00**

APERITIVOS 3

Salsa **AVAILABLE OPTIONS**

Served with freshly cooked tortilla chips, salt & lime juice. Choose from roja, verde, and mango habanero salsas.

Choose 1: \$5.00

All 3: \$11.00

Guacamole	\$11.00
avocado, serrano chili, lime, cilantro, sea salt	
Queso	\$8.00
mornay of chihuahua, monterey jack, ahi amarillo, cheddar	

ENSALADAS 2

Caesar Salad	\$8.00
romaine, spinach, radish, poblano caesar dressing, cotija, crispy tortilla strips	
Mesa Cobb Salad	\$14.00
romaine, avocado, tomato, corn, black beans, cotija, achote chicken, cilantro lime dressing	

VERDURAS 5

Elote	\$9.00
charred sweet corn chili tajin, aioli, cotija, lime	
Refritos	\$5.00
pinto fried beans, pickled fresno, cotija	
Yucca Fries	\$9.00
house spice, spicy aioli	
Sautéed Spinach	\$9.00
baby spinach, garlic, fresno peppers, red onion	
Manchego Rice	\$10.00
short grain rice, corn, black beans, manchego, cotija, chili's	

CARNE 2

Allen Brothers Skirt Steak	\$24.00
chimichurri	
Crispy Pollo Frito	\$15.00
freebird all natural chicken breast, corn starch fried, chili tajin, rocoto sauce, pomegranate seeds, micro cilantro	

MARISCOS 4

Crispy Calamari	\$11.00
blue corn, peppers, aioli	
Baja Snapper	\$26.00
baja california snapper, mango habenero salsa	
Shrimp Ceviche Tostada	\$13.00
spicy tomato caldo, lime, avocado, tomato, cilantro, radish	

Tuna Ceviche Tostada

\$16.00

ahi tuna, cucumber, peppers aji amarillo, cilantro

TACOS 5

Shrimp

\$13.00

house spice gulf shrimp, corn & black bean slaw, pickled cilantro, radish

Spicy Beef

\$11.00

coca cola & arbol chili glazed braised brisket, mango habanero salsa

Carnitas

\$10.00

confit pork, onion, salsa verde, cilantro

Chicken Tinga

\$10.00

tomato & chipotle braised chicken, sautéed cabbage, avocado, micro cilantro

Hongos

\$9.00

chipotle seared mushrooms, charred corn, refritos, avocado, cotija, micro cilantro
