



Executive Chef & Proprietor  
Rafael Palomino

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## VEGAN DISHES

## GUACAMOLE

All Double Orders: \$19.95

### Palomino Guacamole \$12.95 V GF

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

### Frutas Guacamole \$13.95 V GF

Classic guacamole with seasonal fruit

### Infierno Guacamole \$13.95 V GF

Classic guacamole with sriracha, habanero peppers, chili flakes & crispy jalapeño

### Zapata Guacamole \$15.95 GF

Classic guacamole with chorizo

## BOTANAS

### Crispy Calamari \$13.95

Served with jalapeño aioli

### Tuna Tostada \$16.95

Yellowfin tuna tartare tostada style topped with mango and wasabi (3 pcs)

### Scallop Tostadas\* \$19.95 GF

Seared sea scallops over crispy corn tortilla, avocado, crumbled cotija, drizzled with mango and strawberry salsa

### Mesa Wings \$12.95

Choose from blueberry sauce, pineapple sauce or chipotle sauce

### Mango Ceviche \$13.95 GF

Poached shrimp, Jalapeno, mango, fresh mint and citrus

### Beef Tenderloin Skewers\* \$15.95 GF

Served with crispy yucca fries + classic chimichurri

### Nachos \$15.50 GF

Corn tortilla chips, jack cheddar cheese, tomatoes, jalapeños, black beans, scallions and choice of chicken, steak or vegetarian (add guacamole +3)

### Queso con Chorizo \$11.95 GF

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

## FAJITAS

All fajitas are served with lemon rice, refried beans, pico de gallo, sour cream, guacamole and flour torti-

### Pollo & Chorizo \$21.95

### Steak \$23.95

### Shrimp \$24.95

### Vegetarian \$18.95 VG

Seasonal veggies, mushrooms, peppers & onions

### Vegan Nachos \$15.95 V

Impossible Meat, jalapeños, tomatoes, scallion, corn salsa, avocado cream, chipotle, and black bean sauce

### Vegan Taco \$12.95 V

Impossible Meat, avocado and pico de gallo

### Vegan Burrito \$14.95 V

Impossible Meat, corn salsa, rice, beans, guacamole. Topped with avocado cream, chipotle & black bean sauce

## SALADS

### Mexican Caesar \$11.95

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

### Beet & Avocado \$12.95 GF V

Grapefruit segments, arugula & lime vinaigrette

### Mexican Chopped Cobb \$12.95 GF

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

### Market Kale \$12.95 GF VG

Kale, avocado, cherry tomatoes, cotija cheese, black beans, almonds, pickled red onion & creamy mustard vinaigrette

Add to any Salad: Grilled Salmon or Shrimp \$7

Grilled Chicken or Portobello Mushroom \$4

## TACOS

### Pollo Tinga \$11.95 GF

Pulled chicken, crispy bacon, corn, tomato & chipotle bbq sauce

### Brisket \$13.95 GF

Pineapple, pickled cabbage, raisins, & guajillo sauce

### Salmon \$13.95 GF

Seared salmon, guacamole & crispy onion straws

### Falafel \$9.95 VG GF

House made falafel, avocado, tomato salsa, & cilantro aioli

### Roasted Pork \$12.95 GF

Asian cabbage slaw & fig reduction

### Shrimp \$12.95 GF

Blackened shrimp & mango salsa

### Vegetariana \$10.95 VG GF

Black beans, avocado, sweet plantains, tomatillo sauce, & corn salsa (add chicken or pork for \$3)

### Crispy Cod \$13.95

Avocado, cabbage & chipotle aioli

### Carne Asada \$12.95 GF

Grilled steak, crispy sweet potato, shiitake mushrooms & jalapeño mustard aioli

GF Gluten Free VG Vegetarian V Vegan

\*consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

## QUESADILLAS

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### Roasted Pork Quesadilla \$12.95

Fig & chili jam, gouda cheese & jalapeño aioli

### Quesadilla Vegetariana \$11.95 VG

Corn, squash, spinach, black beans, monterey jack cheese & cilantro aioli

### Grilled Shrimp Quesadilla \$14.95

Monterey jack cheese, scallions, jalapeño aioli & crispy onion straws

### Carne Asada Quesadilla\* \$13.95

Grilled steak, cheddar & mozzarella, caramelized onions and chipotle aioli

### Pollo Quesadilla \$12.95

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

## MAIN COURSES

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### Enchiladas Vegetarianas \$18.95 VG

Seasonal veggies, quinoa and gouda cheese with a creamy chipotle sauce, served with cilantro rice (add chicken or roasted pork for \$4)

### Grilled Hanger Steak\* \$25.95 GF

Served with Chino Latino shrimp fried rice topped with saffron cilantro sauce

### Mac 'n' Queso \$13.95 VG

Gouda & monterey jack cheese, jalapeño breadcrumbs (add chorizo or chicken for \$5)

### Rotisserie Chicken Enchiladas L: \$13.95 / D: \$18.95 GF

Seasoned chicken in corn tortillas, monterey jack & cotija cheese, creamy green chile sauce, pinto beans & cilantro rice

### Seared Shrimp & Scallops\* \$27.95

Lobster ravioli in a honey chipotle chardonnay sauce

### Mesa Salmon \$25.95 GF

Grilled salmon served with a quinoa tabbouleh salad, shiitake mushrooms, sweet plantain, & arugula topped with saffron mojito sauce

### Brisket \$23.95 GF

Brisket with Malanga goat cheese and mashed potatoes in Rioja reduction

### Burrito Bowl \$12.95 VG GF

Cilantro lime brown rice, pinto or black beans, pico de gallo, sweet plantains, jalapeño, sour cream (add guacamole or grilled veggies +3, add chicken, chorizo or pork +\$5, grilled shrimp +\$7)

### Spicy Chicken Bowl \$15.95

Fried Chicken smothered in spicy sauce, avocado, pickled ginger, asian slaw, black beans and brown rice

## LUNCH MAINS

Available Monday-Friday until 4pm

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### Mexican Burger \$11.95

Ground beef burger on a brioche roll with bacon, avocado, lettuce, tomato & cheddar cheese served with house-cut french fries

### Modern "Bandeja Paisa" \$14.95 GF

Grilled steak or grilled chicken, served with avocado, white rice, tostones or sweet plantains, mixed greens, a fried egg & frijoles charros

### Cuban Sandwich \$12.95

Roasted pork, ham, cheddar cheese, whole grain mustard, pickles on a pressed baguette served with house-cut french fries

### Burrito \$12.95

Choice of chicken, pork, brisket, or vegan chorizo. Guacamole, corn salsita, rice, beans, tomatillo sauce, Monterrey jack cheese, lettuce & tomato served with house-cut french fries

### Mesa Salmon \$17.95 GF

Grilled salmon served with a quinoa tabbouleh salad, shiitake mushrooms, sweet plantain, & arugula topped with saffron mojito sauce

## SIDES

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### Tostones (Crispy Green Plantain) \$6.75 GF

### Sweet Plantains \$6.75 GF

### Crispy Yucca Fries \$6.75 GF

### Mexican Corn on the Cob \$6.75 GF

### Cilantro Rice \$4.95 GF

### Black Beans & Rice \$4.95 GF