



EXECUTIVE CHEF & PROPRIETOR  
RAFAEL PALOMINO

FOLLOW MESA + CHEF PALOMINO

@MESAMEXICAN

@CHEFPALOMINO

## GUACAMOLE

*All Double Orders - \$18.95*

PALOMINO GUACAMOLE / \$14.95 **VG**  
Avocado, tomato, red onion, cilantro, jalapeño  
& lime juice

FRUTAS GUACAMOLE / \$15.95 **VG**  
Classic guacamole with seasonal fruit

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

ZAPATA GUACAMOLE\* / \$16.95  
Classic guacamole with chorizo sausage

## BOTANAS

**\*\*ADDITIONAL CHIPS & SALSA / \$1.50**

CRISPY CALAMARI\* / \$16.95  
Served with zucchini frites & jalapeño aioli

TUNA TOSTADAS\* / \$18.95  
Yellowfin tuna tartare, tostada style, topped with  
mango salsita & wasabi (3 pcs)

MESA WINGS\* / \$14.95  
8 wings - Choose from blueberry, pineapple or  
chipotle sauce \*No substitutions

MANGO CEVICHE\*/\$15.95 **GF**  
Poached shrimp, jalapeño, mango, fresh mint & citrus

QUESO / \$13.95  
Classic queso, corn tortilla chips & chopped veggies  
\*\* add chorizo \$1 \*\*

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

COCONUT SHRIMP\* / \$15.95  
Three pieces served with sweet plantains & Chino  
Latino lemongrass sauce

CRISPY BRUSSEL SPROUTS / \$13.95 **VG**  
Roasted brussel sprouts with a pomegranate glaze &  
cotija cheese

CHICKEN EMPANADAS\* / \$13.95  
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, carne molida \$5, steak \$7 \*\*

## TACOS

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

**\*\*All Tacos Served on Corn Tortillas\*\***

POLLO TINGA\* / \$12.95

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

BRISKET\* / \$14.95

Pineapple, pickled cabbage, raisin guajillo sauce,  
fried jalapeño

SALMON\* / \$14.95

Seared salmon, guacamole & crispy onion straws

CARNE MOLIDA\* / \$13.95 **GF**

Traditional carne molida with red onion, cilantro &  
lime

FALAFEL / \$11.95 **VG**

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

SHRIMP\* / \$13.95 **GF**

Blackened shrimp & mango salsita

CRISPY MAHI\* / \$14.95

Avocado, cabbage, fried jalapeño & honey chipotle aioli

AVOCADO TEMPURA / \$14.95 **VG**

Brussel sprouts, sweet corn salsita & tomatillo sauce

\*\* add chicken or pork \$5 \*\*

PORK\* / \$13.95

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

## QUESADILLAS

DUCK CONFIT QUESADILLA\* / \$19.95

Fig jam, gouda cheese, jalapeño aioli & pomegranate  
reduction

GRILLED SHRIMP QUESADILLA\* / \$15.95

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

QUESADILLA VEGETARIANA / \$11.95 **VG**

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

CARNE ASADA QUESADILLA\* / \$14.95

Grilled steak, cheddar cheese, caramelized onions &  
chipotle aioli

POLLO TINGA QUESADILLA\* / \$13.95

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

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

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

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## BURGERS & MORE

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MEXICAN BURGER\* / \$13.95

Ground beef burger on a brioche roll with bacon jam, egg & arugula served with house-cut french fries

MODERN "BANDEJA PAISA" / \$19.95 **GF**

Grilled steak or grilled chicken, served with avocado, white rice, tostones or sweet plantains, mixed greens, fried egg & refried beans

CUBAN SANDWICH\* / \$14.95

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

BURRITO\* / \$14.95

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

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## MAIN COURSES

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ENCHILADAS VEGETARIANAS / \$19.95 **VG**

Peppers, squash, quinoa, corn, onions, black beans, & cheese with creamy chipotle sauce, served with cilantro rice

GRILLED SKIRT STEAK\* / \$32.95

Served with Chino Latino shrimp fried rice topped with chimichurri sauce

MAC 'N' QUESO / \$14.95 **VG**

Gouda & Monterey Jack cheese, jalapeños & breadcrumbs

\*\* add chicken, pork, chorizo \$5, steak \$7 \*\*

CHICKEN ENCHILADAS\* L: \$14.95 / D: \$19.95 **GF**

Seasoned chicken in corn tortillas, Monterey Jack & cotija cheese, creamy green chile sauce, served with cilantro rice

SEARED SHRIMP & SCALLOPS\* / \$29.95

Lobster ravioli, shrimp and scallops served with corn, tomato, scallions, red onion, stuffed in a potato basket topped with a honey chipotle chardonnay sauce

MESA SALMON\* / \$29.95 **GF**

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

BURRITO BOWL / \$13.95 **GF**

White rice, pinto or black beans, pico de gallo, sweet plantains, jalapeño aioli

\*\* add chicken, pork, chorizo, carne molida \$5, steak \$7, grilled veggies, mushrooms \$4, shrimp or salmon \$8 \*\*

SPICY CHICKEN BOWL\* / \$18.95

Fried chicken strips with sweet chili, avocado, pickled ginger, asian slaw, black beans and cilantro rice

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**Join us for  
Reverse Happy Hour  
Friday & Saturday  
9 pm - 11 pm**

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## SALADS

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MEXICAN CAESAR\* / \$13.95

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

CALAMARI SALAD\* / \$16.95

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

BEEF & AVOCADO / \$14.95 **VG GF**

Served with fresh grapefruit segments, arugula and citrus beet vinaigrette

MEXICAN CHOPPED COBB\* / \$14.95

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

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

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## FAJITAS

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*\*\* All fajitas are served with lemon rice, refried beans, pico de gallo, sour cream, guacamole and flour tortillas \*\**

POLLO\* / \$21.95

STEAK\* / \$28.95

SHRIMP\* / \$27.95

VEGETARIAN / \$19.95 **VG**

Portobello mushrooms, brussel sprouts, roasted peppers, zucchini, onions

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## VEGAN DISHES

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VEGAN NACHOS / \$18.95 **VG**

Vegan Meat, jalapeños, tomatoes, scallion, corn salsita, avocado cream, chipotle & black bean sauce

VEGAN TACO / \$13.95 **VG**

Vegan Meat, avocado & pico de gallo

VEGAN BURRITO / \$16.95 **VG**

Vegan meat, corn salsita, rice, beans, guacamole. Topped with avocado cream, chipotle & black bean sauce & served with french fries

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## SIDES

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TOSTONES (CRISPY GREEN PLANTAIN) \$8.50 **VG**

SWEET PLANTAINS / \$8.50 **VG**

CRISPY YUCCA FRIES / \$8.50 **VG**

MEXICAN CORN ON THE COB / \$8.50 **VG GF**

CILANTRO RICE / \$6.50 **GF**

RICE & BLACK BEANS / \$6.50

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