



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 \$14.95 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

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

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)

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

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

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

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