



# BRUNCH MENU

BRUNCH MENU 11 - 4PM  
DINNER MENU BEGINS AT 4PM

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,  
jalapeños & lime juice

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

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

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

CHICKEN EMPANADAS\* / \$13.95  
Two pollo tinga empanadas with smoked gouda  
cheese & tomatillo sauce

TUNA TOSTADAS\* / \$18.95  
Yellowfin tuna tartare tostada style topped  
with mango salsita and 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 and citrus

QUESO / \$13.95  
Classic queso served with 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 and  
Chino Latino lemongrass 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\*\***

## BRUNCH MAINS

CHURRO FRENCH TOAST / \$13.95

Thick slices of Texas toast dusted with cinnamon sugar,  
drizzled with maple syrup and a side scoop of vanilla ice  
cream & topped with seasonal fruit

MEXICAN BENEDICT\* / \$13.95

Two poached eggs with bacon, avocado & jalapeño  
hollandaise served on English muffins served with a  
side of breakfast potatoes

VEGETARIAN BREAKFAST  
QUESADILLA\* / \$11.95

Two flour tortillas stuffed with scrambled eggs, spinach,  
tomato, mushrooms & Monterey jack cheese  
**\*\* (add chorizo sausage +\$5)\*\***

CUBAN SANDWICH\* / \$14.95

Roasted pork, ham, cheddar cheese, whole grain  
mustard, pickles on a pressed baguette. Served with  
house-cut French fries

MEXICAN FRITTATA\* / \$12.95 **GF**

An omelet with chorizo, tomatoes, onions, smoked  
Gouda cheese, jalapeños & spinach served with a side of  
fresh salsa

STEAK & EGGS\* \$16.95 **GF**

Grilled steak with two eggs cooked to order with  
chimichurri sauce and breakfast potatoes

HUEVOS RANCHEROS\* / \$12.95 **VG GF**

Fried eggs over crispy tortillas with black beans, house-  
made salsa & sliced avocado served with breakfast  
potatoes

THREE MEAT SKILLET\* / \$14.95

Bacon, Sausage, Chorizo topped with two poached eggs  
and hollandaise served with breakfast potatoes

AVOCADO TOAST\* / \$12.95 **VG**

Topped with pico de gallo, avocado and a fried egg

**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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## QUESADILLAS

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DUCK CONFIT QUESADILLA\* / \$19.95  
Fig jam, gouda cheese & 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, jalapeno aioli

CARNE ASADA QUESADILLA\* / \$14.95  
Grilled steak, cheddar, caramelized onions & chipotle aioli

POLLO TINGA QUESADILLA\* / \$13.95  
Shredded chicken, black beans, cheddar cheese, tomatoes, red peppers & scallions, topped with jalapeño aioli

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## TACOS

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**\*\*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, tomato, red peppers & bbq sauce

BRISKET\* / \$14.95  
Pineapple, pickled cabbage, and raisin guajillo sauce & fried jalapenos

SALMON\* / \$14.95  
Seared salmon, guacamole & crispy onion straws

PORK\* / \$13.95  
Braised Pork with Asian cabbage slaw & fig reduction & fried jalapenos

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 & jalapeno aioli

SHRIMP\* / \$13.95 **GF**  
Blackened shrimp & mango salsa

CRISPY MAHI\* / \$14.95  
Avocado, cabbage fried jalapeno & honey chipotle aioli

AVOCADO TEMPURA / \$14.95 **VG**  
Brussel sprouts, sweet corn salsa & tomatillo sauce

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

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## SALADS

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MEXICAN CAESAR\* / \$13.95  
Hearts of romaine, cotija cheese, jalapeno 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 Grapefruit segments, arugula & lime 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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## VEGAN DISHES

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VEGAN NACHOS / \$18.95  
Vegan Meat, jalapeños, tomatoes, scallion, corn salsa, avocado cream, chipotle, & black bean sauce

VEGAN TACO / \$13.95  
Vegan Meat, avocado & pico de gallo

VEGAN BURRITO / \$16.95  
Vegan Meat, corn salsa, rice, beans, guacamole. Topped with avocado cream, chipotle & black bean sauce 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