

# TABLE ★ MESA BISTRO

## HOURS OF OPERATION

Lunch: Mon. - Sat. 11:00A - 4:00P

Dinner: Mon. - Thurs. 4:00P - 9:00P • Fri. & Sat. until 9:30P

## TAPAS

### LA PAPA DEL MAR \$15

Crispy potato skins with Maryland blue crab, adovo shrimp & salmon. With poblano dipping sauce.

### LA PAPA DELLA MESA \$11

Variety of potato skins with slow roasted pork, ranchero chicken & cheese with Petit Jean bacon. With gorgonzola dipping sauce.

### TANGIERS DE LA MESA \$15

Sauteed beef tenderloin & melted goat cheese on crostini with tomatillo & guajillo sauces. Comes with arugula, mango salsa & balsamic drizzle.

### \*CEVICHE DE ATUN Y SALMON \$10

Sashimi-quality Hawaiian ahi tuna, smoked salmon, crunchy jicama, fruity-spicy fruit salsa, grilled avocado half.

### CHEAP DATES \$7

Medjool dates stuffed with gorgonzola, cream cheese & wrapped in hardwood smoked bacon.

### HUMMUS PLATTER \$9

Warm pita bread, house made hummus, plantains, basil, roasted jalapenos, Mediterranean salsa, red pepper cream.

### CRISPY CALAMARI & ARTICHOKE - \$11

With shrimp, black beans, pico de gallo & chipotle aioli.

### JOE COOL'S SATAY TRIO \$10

Citrus marinated skewers of grilled chicken, chipotle shrimp, guajillo spiced beef.

### AVOCADO CON CANGREJO \$10

Grilled avocado half, fresh Maryland blue crab, field greens, drizzle of chipotle mayo.

## BOTANAS

### TLAQUEPAQUE \$16

Chile con queso, ceviche de atun, guacamole, salsa & chips.

### QUESO FUNDIDO CON CHORIZO \$7

Made to order with assorted blend of quesos, poblano chile, fresh chorizo & Served with warm flour tortillas

### QUESO FUNDIDO \$6.5

Made to order with assorted blend of quesos, poblano chile & pepper jelly. Served with warm flour tortillas.

### FIRE BREAD \$7

Grilled flat bread with artichokes, onions, peppers, blend of melted cheeses & pico de gallo. With shredded chicken \$8 With chipotle shrimp \$10 With smoked salmon \$10

### MEXICAN EGGROLLS \$8

Shrimp, cabbage, cheese, cilantro, mango salsa & scallions.

### NACHOS TRADICIONALES \$7

With fresh guacamole, pico de gallo, crema, black beans, mozzarella, jack & cheddar cheeses. With ranchero chicken or slow roasted beef \$8 With chipotle shrimp \$10

### DIPPING DUO \$10.5

House made guacamole, queso fundido & chips. With chorizo add \$1

### GUACAMOLE A LA CASA \$6

Fresh avocado, roasted peppers, garlic & house spices.

### FRESH HOUSE MADE SALSA & CHIPS \$4

Roasted, garlic, onions, romas, jalapenos & herbs. Salsa Refills \$1

## EARTH & OCEAN

### MEDALLONES DE FILITE \$19.50

Three tender cuts of filet mignon, topped with guajillo, tomatillo & poblano sauces. Presented with cotija mashed potatoes, grilled corn & dulce banana.

### MESA PAELLA \$17

Shrimp, mussels, salmon, fresh catch, chorizo in a spicy broth over Latin rice.

### MESA BOWLS

Sauteed baby bok choy, red peppers, carrots, corn, Asian pickles & portobellas \$12, Shrimp bowl \$17, Fish bowl \$17.

### MIXTA FAJITA PLATTER \$16.25

Chipotle shrimp, chicken breast & skirt steak, sautéed peppers, onions, Boursin & portobello mushrooms. Served with guacamole, pico de gallo & sour cream.

### OAXACA SALMON \$17

The freshest salmon dusted with guajillo spice blend, chipotle shrimp, portobello mushrooms, Asian greens & cotija mashed potatoes.

### PAN ROASTED SALMON \$17

The freshest salmon with herbs & seasonings. Topped with lemon butter & blue crab meat. Served with cotija mashed potatoes & Asian greens.

### MISO CEDAR PLANK SALMON \$17

Roasted fresh salmon on cedar, brushed with organic miso - ginger marinade. Served with cotija mashed potatoes & Asian greens.

### \*SEARED AHI TUNA \$16.50

Seared rare sushi grade tuna with wasabi aioli, pineapple salsa, Latin rice & Asian greens.

### BEEF TENDERLOIN ENCHILADAS \$17

Topped with poblano & guajillo sauces. Served with Latin rice and black beans.

### \*FAJITA TRADICIONAL \$15

Juicy skirt steak a la Provence, Boursin, sautéed peppers, onions & portobello mushrooms Served with guacamole & sour cream.

### POLLO - FAJITA STYLE \$14.75

Juicy Chicken Breast, Boursin, sautéed peppers, onions & portobello mushrooms. Served with guacamole, pico de gallo & sour cream.

### MAMMA MIA CHICKEN \$14

Fire grilled chicken breast, sliced avocado, melted feta, mozzarella, fried portobello cotija mashed potatoes.

### POLLO CON POBLANO \$14

Juicy chicken breast pan seared & oven roasted, topped with creamy poblano sauce & melted jack cheese. Served with cotija mashed potatoes & grilled corn.

### CARNITAS \$14

Slow roasted pork prepared chucho's style with pineapple pico, warm tortillas, rice & beans.

### FISH TACOS \$13.50

Two corn tortillas, sautéed Mahi Mahi dusted with our house spice blend, chipotle mayo, fresh avocado, sautéed onions, peppers & pico de gallo. Served with Latin rice & black beans.

### KOREAN BBQ TACOS \$12

Flour tortillas, butter cup lettuce, grilled marinated skirt steak, chipotle slaw, fresh basil, mint, Korean BBQ sauce, kimichi style cucumbers & onion. Served with Latin rice.

\*Local and State Food Code requires us to inform you that consuming raw or undercooked meats, seafood and eggs may increase your risk



## LIVELY

### KIKI'S BEEF BURRITO \$12

Ground angus beef Tex Mex style with sautéed onions, peppers, guacamole, queso fundido & roasted tomatoes topped with guajillo & poblano sauce.

### CURRY CHICKEN BURRITO \$11

Thai style yellow curry with slow roasted chicken, avocado, melted age jack cheese & corn topped with guajillo & curry sauce.

### CHIMIVANGA \$11

Large crispy flour tortilla loaded with chicken ranchero, mixed cheeses & topped with pico de gallo, fresh guacamole & drizzle of crema. Served with black beans & Latin rice.

### FLAUTAS \$11

Two crispy flour tortillas rolled with our slow roasted pork & chicken ranchero. Topped with melted jack cheese, poblano & guajillo sauces, crema, guacamole & pico de gallo. Served with rice & black beans.

### CHILE RELLENO

with ranchero chicken \$12, chipotle shrimp \$13, slow roasted beef \$12, cheese \$11. Large poblano pepper baked with three cheeses in a pool of guajillo sauce, pureed black beans & rice. Topped with pepper jelly & crema.

### TACOS \$8.5

Choice of (2) slow roasted beef, al pastor (pork), ranchero chicken or veggie.

### WILD BOAR TACOS \$13 (Limited availability on the wild beast).

Slow roasted Oaxaca style, goat cheese, tomatillo sauce, Cuban black beans & rice.

### ENCHILADAS \$8.75

Sauce selection: guajillo a sweet smoky red sauce, tomatillo a tart green herbal sauce or poblano a rich & creamy sauce. Choose two (2) slow roasted beef, pork (al pastor), ranchero chicken or spinach & portobello mushroom.

### CHEESE ENCHILADAS \$7.75

with choice of poblano cream, tomatillo or guajillo sauce.

### BUTTERNUT SQUASH ENCHILADAS \$11

roasted squash, sauteed spinach, mixed cheeses, poblano & tequila tomatillo sauce.

### TORTILLA SOUP \$4

House specialty with avocado, cheddar cheese & chicken.

### TORTILLA SOUP & CHEESE QUESADILLA \$6.5

WITH RANCHERO CHICKEN ADD \$2

## SANDWICH CRAFT

### CARNITAS SANDWICH \$9.25

Slow roasted pork with Korean BBQ sauce, hearty slaw, our pickle, melted cheddar cheese, sweet potato fries.

### PORTOBELLA MUSHROOM MELT \$8.95

Topped with our melted cheese blend, arugula, avocado, chipotle mayo, pico de gallo, sweet potato fries.

### \* GREEN CHILE BURGER \$9

Angus beef, green chilies, pico de gallo, sautéed peppers, onions, chipotle mayo, cheddar, fries.

### \* CHORIZO BURGER \$10

Angus beef, chorizo, cheddar cheese, egg sunny side up, avocado and chipotle mayo.

### MESA PASTRAMI RUEBEN \$9

Pastrami, hearty slaw, Russian house sauce, provolone cheese, toasted onion rye, sweet potato fries.

### SANTA MONICA CLUB \$8.95

Large flour tortilla loaded with fire grilled chicken, avocado, smoked bacon, mixed cheeses, crisp greens, pico de gallo, & drizzle of chipotle mayo. Served with fries.

## LIGHT AND LEAFY

### MEDITERRANEAN SALAD

with yellow fin tuna \$15 or lemon chicken \$13

Fresh greens, artichokes, avocado, grapes, cucumber, feta cheese & kalamata olives. Tossed with champagne vinaigrette dressing.

### YAKIMA VALLEY SALAD \$13.50

Chipotle shrimp, jalapeno ~ raspberry vinaigrette, apples, cranberries, fried goat cheese, avocados and toasted walnuts.

### MESA BBQ CHICKEN SALAD \$13

Fresh greens, fire grilled Korean BBQ chicken breast, melted cheese blend, walnuts, bacon, avocado & cilantro, drizzle of lime ranch.

### GUAJILLO SALMON SALAD \$13.50

Fresh greens, blackened salmon with our guajillo spice blend, roasted corn, avocado & pico de gallo. Tossed with a combo of lime ranch & champagne vinaigrette.

### NICE LITTLE SALAD \$6.5

Organic greens, feta cheese, pico de gallo, champagne vinaigrette.

## SIMPLY SWEET

### KEY LIME - TRES LECHES \$6

House-made cake soaked in three milks & key lime with season fruit puree.

### BANANA BURRITO \$6

Lightly fried with cream cheese, chocolate, with house made ice cream, fresh whipped cream & mango sauce.

### CRÈME BRULÉE \$6

### SINGING KARAT CAKE \$6

A recipe kept under guard until now - Thank you from Atlantic Beach FL.

### CHOCOLATE CHIMICHANGA \$6

Chocolate bar wrapped in a crispy flour tortilla, drizzled with chocolate ganache & served with house-made ice cream.

## NON ALCOHOLIC LIQUIDS

San Pellegrino \$3.50

Acqua Panna Spring Water \$3.50

Lavender Cream Soda \$2.85

Mexican Cherry Coke \$2.85

Pellegrino Ginger Soda \$3.75

French Press Coffee \$2.75

French press refill .75 cents

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