



MESOMAYA

DINNER | A CULINARY ADVENTURE INTO THE FRESH, BOLD, & EARTHY FLAVORS OF AUTHENTIC INTERIOR MEXICO



CHEF NICO'S SPECIALTIES

APERITIVOS

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness especially if you have certain medical conditions

QUESO POBLANO 12.50
melted chihuahua style cheese, pepper jack, queso blanco,
roasted poblano peppers, nopales, fresh corn
add brisket 5.00 or chorizo 3.00

GUACAMOLE 13.50
aguacates de mexico, tomatoes, cilantro,
serrano peppers, onions, lime, red radish

RIBEYE CHICHARRON 20.00
crunchy strips of ribeye, fresh guacamole,
red guajillo salsa, queso fresco, cilantro,
housemade corn tortillas

GUACAMOLE & QUESO COMBO 14.00

TOSTADITAS

fried house corn tortillas with melted chihuahua style cheese,
black beans, tomatoes, cilantro, crema, arbol chile salsa
(order of 8) **BLACK BEAN** 16.00 • **CHICKEN** 17.00
SHRIMP 18.00 • **CARNE ASADA** 18.50 • **COMBO** 19.00

QUESADILLAS

CHEESE 14.50
grilled flour tortillas with house blend of cheeses, onions,
tomatoes and side of rojo and verde jalapeño salsas
VEGETALES 16.50 **POLLO** 17.50
CARNE ASADA 18.50 **BRISKET** 19.00

CAMARON 19.00
grilled flour tortilla, chihuahua style & goat cheese, pineapple,
applewood smoked bacon, tomatoes, onions and
red jalapeño & avocado tomatillo salsa

SOPAS

POZOLE VERDE 8.00/14.75
mexico city-style green tomatillo chicken soup with
hominy, cilantro, poblano peppers, queso fresco,
fresh lime juice

POZOLE ROJO 8.00/14.75
traditional pre-hispanic soup with pork,
red guajillo broth, hominy, green cabbage,
red radish, dry oregano, fresh lime juice

SOPA DE LIMA 8.00/14.75
yucatan-style chicken soup, chayote squash, carrots,
onions, celery, cilantro, fresh avocado, chihuahua style
cheese, crispy tortilla strips

CALDO TLALPEÑO 8.00/14.75
spicy chicken soup, with vegetables, avocado,
tortilla strips, chihuahua style cheese, and shredded
chicken

ENSALADAS

ENSALADA DE LA CASA 7.00
romaine hearts, mixed greens, red onions, vine ripened
tomatoes, queso fresco, honey lime cilantro vinaigrette

ENSALADA MERCADO
romaine hearts, mixed greens, vine ripened tomatoes,
black beans, corn, crispy tortilla strips, fresh avocado,
monterey jack cheese, avocado dressing
POLLO 19.50 / **SALMON** 24.00

ENSALADA DE CEVICHE* 19.50
romaine hearts, field greens, vine ripened tomatoes,
avocado, red onions, honey lime cilantro vinaigrette
choice of shrimp, fish, or mixto

ROASTED BETABEL 16.50
roasted red beets, romaine hearts, arugula, toasted pepitas
seeds, goat cheese, queso fresco, chipotle lime vinaigrette

SHRIMP CEVICHE* 17.50
Isla Cortes white shrimp, serrano peppers, tomatoes,
cilantro, avocado, romain lettuce, lime,
on blue corn tostada

CEVICHE DE PESCADO* 18.00
lime marinated stripped bass, tomatoes, cilantro,
serrano peppers, red onions, romain lettuce, sea salt,
on a blue corn tostada

CEVICHE MIXTO 18.50
combination of our shrimp and fish ceviche, serrano peppers,
tomatoes, cilantro, avocado, romain lettuce, lime,
on a blue corn tostada



BUDIN AZTECA

housemade corn tortillas layered with melted mexican
cheeses, your choice of the following:

POLLO 18.00
pulled roasted adobo chicken breast, roasted
creamy tomatillo sauce, arugula, queso fresco

VEGETALES 17.50
sauteed mexican squash, baby portabella mushrooms,
acelgas, carrots, onions, corn, roasted creamy
tomatillo salsa, queso fresco, arugula

CAMARON 19.00
seared mazatlán jumbo blue shrimp, roasted creamy
tomatillo sauce, arugula, queso fresco

ENCHILADAS

served with white rice & black beans

POLLO SERRANO 17.50
roasted adobo chicken breast, chihuahua style &
asadero cheese, cilantro, housemade corn tortillas,
serrano cream sauce

BRISKET 19.50
slow cooked brisket with caramelized onions,
cilantro, roasted poblanos, queso fresco, blue corn
tortillas, tomatillo guajillo salsa

MOLE POBLANO 18.50
roasted adobo chicken breast, caramelized onions,
cilantro, roasted poblanos, monterey jack cheese, blue
corn tortillas, mole poblano

QUESO BLANCO 16.50
chihuahua style melted cheese, housemade corn tortilla,
signature queso poblano

SEAFOOD 21.00
sauteed mazatlán blue shrimp, striped bass, scottish
salmon, onion, peppers, mushrooms, queso fresco, creamy
mild chipotle sauce, avocado relish, saffron rice.

VEGETALES 17.00
mexican squash, tomatoes, onions, baby portabella
mushroom, carrots, acelgas, blue corn tortillas, tomatillo
salsa verde

ADICIONALES

CHORIZO GREEN BEANS 10.00
SWEET CORN TAMAL 7.00
ELOTE CON CREMA 8.00
WHITE RICE 4.00
SWEET PLANTAINS 9.25
CHARRED BRUSSELS SPROUTS 9.25
HOUSE CORN TORTILLAS (4) 3.00
BLACK BEANS 4.00
POBLANO MASHED POTATOES 6.00

ENTRADAS

ARRACHERA 28.00
mesquite grilled skirt steak, peppers & onions, rice, beans
served with house made corn tortillas
add jumbo shrimp 3.50 each or grilled chicken 5.00

SALMON DE COCO 24.50
wood-grilled scottish salmon with creamy coconut
rice, sautéed house vegetables, queso fresco,
salsa verde

RIBEYE BISTEK 45.00
poblano and cheese yukon potatoes, charred brussels
sprouts, and chimichurri salsa

CARNITAS RELLENO 22.00
traditional cheese relleno topped with crispy
pork carnitas, avocado relish, tomato broth,
rice, beans, queso fresco

CARNE ASADA 26.50
wood-fired marinated skirt steak, homemade sweet
corn tamal, crema mexicana, queso fresco,
refried black beans

CHULETA TOMAHAWK 26.00
wood-grilled bone-in porkchop with charred
green beans, elote con crema, queso fresco &
pumpkin seed pipian rojo

COCHINITA PIBIL 22.00
yucatan-style braised pork shoulder, achioté sauce,
white rice, black beans, pickled red onions, habañero
salsa, served with housemade corn tortillas

POLLO CON MOLE 22.00
wood-fired chicken breast, white rice, sweet platano
macho, crema mexicana, queso fresco, red radish,
mole rojo oaxaqueño

SEAFOOD POBLANO 25.00
sauteed mazatlan blue shrimp, striped bass, scottish
salmon, onions, peppers, mushroom, queso fresco,
avocado, saffron rice creamy mild chipotle sauce

HERRADURA SALMON 25.50
pan-seared scottish salmon, tamarind-glazed,
charred brussels sprouts, chile-güero, chayote purée

CAMARONES À LA DIABLA 25.00
sauteed jumbo mazatlán blue shrimp, garlic
chile guajillo diablo sauce, white rice,
sweet platano macho

TACOS DE LA CASA

housemade soft white corn tortillas, white rice, black beans,
two tacos per order, served with habanero sauce on the side

RIBEYE 19.50
seared ribeye, romaine lettuce, grilled onions and peppers,
cilantro, avocado, queso fresco, jalapeño salsa verde

CARNITAS 17.00
pork carnitas, pickled red onions, chile de arbol salsa,
queso fresco, cilantro

POLLO 17.25
pulled roasted adobo chicken breast, romaine lettuce,
tomatoes, avocado tomatillo sauce, pickled red onions,
queso fresco, cilantro

CAMARON O PESCADO 18.25
mexican shrimp or striped bass, green cabbage slaw,
avocado relish, cilantro, queso fresco, tangy creamy arbol
chile aioli, blackened or tempura fried

CARNE 18.75
wood-grilled marinated skirt steak, romaine lettuce,
tomatoes, avocado tomatillo sauce, pickled
red onions, queso fresco, cilantro

BRISKET 19.50
slow cooked brisket, romaine lettuce, tomatoes,
avocado tomatillo sauce, pickled red onions,
queso fresco, cilantro

*please be aware that our normal kitchen operations involve shared cooking &
preparation areas, including common fryer oil, containing milk, egg, fish, crustacean
shellfish, tree nuts, wheat & peanuts.



MESOMAYA

DESSERT | SPECIALTY DRINKS | TEQUILA | MEZCAL

CHEF NICO'S SPECIALTIES

MARGARITAS

- AVOCADO 15.00

patron silver tequila, muddled avocado, pineapple, lime, cointreau
- DE LA CASA 10.50

tequila 100% blue agave, lime juice, orange liqueur, frozen or rocks, [available to go](#)
- TOP SHELF 17.00

socorro tequila reposado, lime, cointreau, grated lime zest, rocks or frozen
- STRAWBERRY 15.50

tequila ocho plata, st germain, lime, agave nectar, strawberries, salted rim
- “SKINNY” LA FLACA 14.75

dulce vida blanco, triple sec, lime juice, agave nectar, on the rocks
- SERRANO BERRY 14.75

lalo blanco, muddled strawberry, serrano pepper, triple sec, lime
- CUCUMBER 14.75

tres agaves blanco, cucumber, lime juices, sugar cane, triple sec,
- JALAPEÑO 14.50

corralejo blanco tequila, lime, pineapple juice, agave, jalapeño liqueur, rocks or frozen
- REMOLINO SWIRL 14.00

our signature house made sangria swirled with our classic frozen margarita, [available to go](#)

MAS MARGARITAS

- OAXACA 16.00

400 conejos espadin mezcal, cointreau orange liqueur, fresh lime juice, orange zest
- EL CHAMAN 15.00

illegal espadin mezcal, lime, pomegranate, sugar cane, tajin coated rim
- PINEAPPLE HABANERO 14.75

cuervo traditional blanco, muddled pineapple & roasted habanero, lime juice, cointreau, lime & chile rim [add mezcal float 2](#)
- MEXICAN MARTINI 15.00

lalo tequila blanco, hand-shaken, fresh lime juice, cointreau
- SUEÑO DE NOVELA 15.50

herradura tequila blanco, lime juice, passion fruit, chile morita syrup
- PALOMA 15.00

socorro reposado tequila, lime & grapefruit juice, splash of sparkling, tajin rim, rocks or frozen
- BOURBON MARGARITA 17.00

tequila ocho plata, woodford reserve, cointreau, agave nectar, lime, orange peel
- MANGO SANGRITA 14.50

housemade mango sangrita, swirled with our classic frozen margarita, [available to go](#)

POSTRES

- PASTEL DE MORAS 10.00

skillet baked blueberry cake with mexican vanilla ice cream, blueberry drizzle
- FLAN DE QUESO 9.50

mexican egg custard with cream cheese, sugar cane caramel, dark rum whipped cream
- PASTEL DE CHOCOLATE 11.00

moist oaxacan dark chocolate cake with fresh corn ice cream, warm chocolate rum sauce
- CHURROS 10.00

con chocolate y vanilla ice cream
- CAFÉ DE OLLA 6.00

our signature blend of dark coffee, cinnamon, and oaxacan chocolate, made to order, hand- shaved piloncillo brown raw sugar, iced or hot

DESSERT COCKTAILS

- ESPRESSO MARTINI 16.50

socorro añejo, borghetti caffe liqueur, agave
- CLASSIC CARAJILLO 14.00

espresso, licor 43
- MEZCAL CARAJILLO 14.00

espresso, illegal mezcal

CERVEZAS

- IMPORTED 7.00

CORONA EXTRA
CORONA LIGHT
DOS XX LAGER
MODELO ESPECIAL
NEGRA MODELO
PACIFICO
VICTORIA
- LOCAL CRAFT 7.00

DALLAS BLONDE
- DOMESTIC 6.00

BUD LIGHT
MICHELOB ULTRA
MILLER LITE
SHINER BOCK
BUCKLER (NON-ALCOHOLIC)

MIGUELITO'S SPECIAL PREMIUM

- 15 yr old soledad joven, lime juice, agave, orange liqueur, lime zest, served on the rocks

MEZCALES

- ILEGAL ESPADÍN 14.00

400 CONEJOS ESPADIN 14.00

VAGO ELOTE 15.00

VAGO ESPADIN BARRIGA 16.00

VAGO ESPADIN JARQUIN 16.00

AWARD-WINNING TEQUILAS

- DON JULIO 1942 35.00

CASA DRAGONES JOVEN CRYSTAL, 5 YEAR BLEND 50.00

HERRADURA ULTRA 20.00

SOLEDAD EXTRA AÑEJO, 8 YEAR 35.00

CASA NOBLE SINGLE BARREL EXTRA AÑEJO, 5 YEAR 30.00

JOSE CUERVO RESERVA DE LA FAMILIA EXTRA AÑEJO, 3 YEAR 35.00

CLASE AZUL AÑEJO 85.00

CLASE AZUL ULTRA EXTRA AÑEJO, 5 YEAR 160.00

TEQUILAS

BLANCO

- LA MISIÓN 10.00

EL JIMADOR 12.00

CUERVO TRADICIONAL 12.00

DULCE VIDA 12.50

TRES AGAVES 13.00

DON JULIO 13.50

HERRADURA 13.50

TEQUILA OCHO 16.00

SOCORRO 13.50

LALO 14.00

PATRÓN 14.50

CASAMIGOS 14.75

CASA DRAGONES 16.00

CLASE AZUL 19.00
- REPOSADO
- EL JIMADOR 13.00

TRES AGAVES 13.00

DON JULIO 15.00

HERRADURA 15.00

PATRÓN 15.00

SOCORRO 15.00

CASAMIGOS 16.00

CLASE AZUL 28.00

AÑEJO

EL JIMADOR 14.00

CASA NOBLE 16.00

HERRADURA 16.00

DON JULIO 17.00

SOCORRO 17.00

CASAMIGOS 18.00

PATRÓN 18.00

CASA DRAGONES 35.00

JOIN US FOR HAPPY HOUR

Monday through Friday
from 3 PM to 6 PM

\$5 house margaritas

\$5 house red and white wine

PRIVATE & GROUP DINING AVAILABLE

ask a manager for more details

MESOMAYA.COM

CORE02/25