



MESOMAYA

BRUNCH, LUNCH & DINNER | A CULINARY ADVENTURE

INTO THE FRESH, BOLD, & EARTHY FLAVORS OF AUTHENTIC INTERIOR MEXICO

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 8.25

melted chihuahua cheese, pepper jack, queso blanco, diced roasted poblano peppers, nopales, fresh corn

GUACAMOLE 9.50

fresh michoacán avocados, white onions, diced tomatoes, cilantro, serrano peppers, fresh lime juice, red radish

CHICHARRONES 9.75

berkshire pork jaw, tomatillo salsa verde, pickled red onions, cilantro, queso de rancho served with housemade white corn tortillas

CEVICHE* 11.50

isla cortes white shrimp, striped bass, fresh lime juice, serrano peppers, diced jicama, tomatoes, cilantro, fresh avocado

TOSTADITAS

POLLO • CARNE • BLACK BEAN & CHEESE

4pc/8.00 - 8pc/12.00

crispy tortilla with black bean spread, chihuahua cheese, adobo chicken, lettuce, tomato, cream, queso fresco with side of arbol chile salsa

ENSALADAS

add grilled chicken, steak or shrimp 5 add grilled salmon 9

ENSALADA DE LA CASA 5.00

side salad of mixed greens, apples, vine ripened tomatoes, queso fresco, honey lime cilantro vinaigrette

ENSALADA MERCADO DE POLLO 14.75

romaine hearts & iceberg lettuce, mixed greens, vine ripened tomatoes, black beans, corn, crispy tortilla strips, grilled chicken, monterey jack cheese, avocado dressing substitute grilled salmon 4

ARUGULA 9.00

baby wild arugula, field greens, vine ripened tomatoes, goat cheese, jicama, mango, lime-chili peanuts, honey lime cilantro vinaigrette

KALE VERDE 9.50

green baby kale, fresh avocado, diced pineapple, orange slices, radish crunch, golden raisins, english cucumber, tangy mango vinaigrette

ENSALADA DE CEVICHE* 15.50

romaine hearts & field greens, vine ripened tomatoes, fresh avocado, mango, jicama, house ceviche, honey lime cilantro vinaigrette

BUDIN AZTECA

housemade white corn tortillas layered with melted chihuahua cheese, monterey jack, queso asadero served with your choice of the following:

POLLO 13.25

pulled roasted adobo chicken breast, black beans, arugula, queso fresco, roasted creamy tomatillo sauce

CHULETA 13.50

seared, diced pork chop, gold potatoes, nopales, queso fresco, arugula, tomatillo salsa verde

CARNE 14.00

seared beef tenderloin cubes, gold potatoes, black beans, arugula, queso fresco, red chile guajillo sauce

VEGETALES 14.00

sautéed zucchini, mushrooms, acelgas, onions, corn, queso fresco, roasted creamy tomatillo sauce

CAMARON 15.00

white mar de cortez shrimp, serrano, cilantro, black beans, arugula, queso fresco, roasted creamy tomatillo sauce

TACOS DE LA CASA

housemade soft white corn tortillas, white rice, black beans, 2 tacos per order served with habanero sauce on the side

CARNITAS 13.00

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

POLLO 12.25

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

CARNE 13.50

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

BRISKET 13.50

adobo marinated brisket, romaine lettuce, tomatoes, avocado tomatillo sauce, pickled red onions, queso fresco, cilantro

LONCHE ESPECIAL

ensalada de la casa or any cup of soup, followed by your choice of one taco or enchilada, served with white rice & black beans 12.00 shrimp & avocado enchilada 2

CHEF NICO'S SPECIALTIES

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SOPAS

POZOLE VERDE 5.25/10.00

mexico city-style green tomatillo chicken soup with hominy, cilantro, poblano peppers, queso fresco, fresh lime juice

POZOLE ROJO 5.25/10.00

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

SOPA DE LIMA 5.25/10.00

yucatan-style chicken soup, chayote squash, carrots, onions, celery, cilantro, fresh avocado, chihuahua cheese, crispy tortilla strips

QUESADILLAS

CAMARON 14.00

grilled flour tortilla, chihuahua & goat cheese, pineapple, applewood smoked bacon, tomatoes, onions and side of rojo and verde jalapeño salsas

CHEESE • POLLO 12.00

CARNE • BRISKET 13.00

grilled flour tortillas with house blend of cheeses, onions tomatoes and side of rojo and verde jalapeño salsas

ENCHILADAS

served with white rice & black beans

SERRANO 13.25

pulled roasted adobo chicken breast, chihuahua & asadero cheese, cilantro, housemade white corn tortillas, serrano cream sauce

BRISKET 13.50

slowly cooked brisket with caramelized onions, cilantro, roasted poblanos, queso fresco, blue corn tortillas, tomatillo guajillo sauce

POBLANO 13.25

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

QUESO BLANCO 12.75

chihuahua, monterey jack & muenster cheese, housemade white corn tortillas, signature queso poblano

SHRIMP AND AVOCADO 17.00

adobo shrimp, fresh avocado, chihuahua & muenster cheese, housemade white corn tortillas, roasted creamy tomatillo sauce



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ENTRADAS

CARNE ASADA 22.00

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

CHULETA DE CERDO 20.25

fire-roasted, bone-in pork chop, elote con crema, sautéed zucchini & carrots, pipian rojo sauce

COCHINITA PIBIL 18.75

yucatan-style braised pork, tangy orange, achiote sauce, white rice, black beans, pickled red onions, habanero salsa, served with housemade white corn tortillas

POLLO CON MOLE 18.50

hard-seared skin-on chicken breast, white rice, sweet platano macho, crema mexicana, queso fresco, red radish, oaxacan mole rojo

ARRACHERA 22.00

mesquite grilled skirt steak, sautéed bell peppers & onions, rice, beans, side of guacamole and grilled jalapeño, chihuahua cheese, picked onions served with housemade corn tortillas

SHORT RIB RELLENO 20.00

egg-battered chile relleno, filled with queso de rancho, served in a traditional tomato salsa with white rice & a short rib guiso with chile pasilla

CHILE RELLENO 15.00

three cheese stuffed roasted poblano pepper, house white rice, black beans, traditional tomate sauce, topped with seared pork carnitas, fresh avocado relish

HERRADURA SALMON 22.00

tamarind-glazed scottish salmon, charred brussel sprouts, crushed piquin, chile-güero chayote purée

SALMON DE COCO 19.00

wood-grilled scottish salmon with creamy coconut rice, sautéed zucchini & carrots, queso fresco, salsa verde

POSTRES

PASTEL DE MORAS 8.50

skillet baked blueberry cake with mexican vanilla ice cream, blueberry drizzle

FLAN DE QUESO 7.00

mexican egg custard with cream cheese, sugar cane caramel, dark rum whipped cream

PASTEL DE CHOCOLATE 8.50

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

CAFÉ DE OLLA 5.00

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

MARGARITAS

AVOCADO 12.00

fresh muddled avocado, freshly squeezed pineapple & lime juices, cointreau, casa noble tequila crystal

TOP SHELF 12.00

freshly squeezed lime juice, simple syrup, cointreau, teremana tequila reposado with freshly grated lime zest, frozen or rocks

"SKINNY" LA FLACA 11.00

organic dulce vida tequila blanco, triple sec, freshly squeezed lime juice, agave nectar, on the rocks

PIÑA HABANERO 10.00

100% agave tequila blanco, fresh lime juice, in-house made fire roasted pineapple and habanero purée, orange liqueur, mango, lime chile rim, frozen or rocks
add mezcal floater 2.00

SERRANO BERRY 10.00

fresh muddled strawberry & serrano pepper, lime juice, cointreau, socorro tequila blanco

DE LA CASA 8.00

la misión tequila 100% blue agave, fresh lime juice, oaxacan sea salt, prepared in-house, frozen or rocks

CUCUMBER 9.00

freshly squeezed cucumber & lime juices, simple syrup, cointreau, casa noble tequila crystal

LA NOVELA 12.00

el jimador tequila blanco, fresh lime & orange juices, passion fruit, chile morita syrup, muddled serrano

COCKTAILS

MEXICAN MARTINI 12.00

fresh lime juice, cointreau, avion silver tequila

RANCH WATER 13.00

casamigos tequila blanco, fresh lime juice, mineral water, straight or spicy muddled fresh serrano

BRUNCH MENU

saturday and sunday, until 3pm only

HUEVOS BORRACHOS 12.00

choice of brisket or chorizo, tossed with scrambled eggs, corn hash, poblano peppers, onions, potatoes, served with house white rice black beans, pickled red onions, a side of habanero salsa & freshly made corn tortillas

CHILAQUILES TRADICIONALES* 12.00

roasted white chicken, sautéed onions, serrano peppers, tomatoes, black beans, served on a bed of crispy tortilla strips, topped with two sunny side up eggs, a blend of chihuahua cheese & queso fresco, your choice of tomatillo salsa (verde) or red guajillo salsa (rojos)

CHORIZO MIGAS 13.00

eggs scrambled with sautéed pork chorizo, tortilla strips, onions, tomatoes, serrano peppers, queso fresco and crema mexicana

MEXICAN TOAST 13.00

egg battered mexican pan dulce, vanilla cream cheese, strawberries, blueberries, caramelized bananas, drizzled with piloncillo cinnamon syrup

BRUNCH TACOS 12.50

served on flour tortilla black beans and papas de rancho

POTATO EGG AND CHEESE
CHORIZO EGG AND CHEESE
BACON EGG AND CHEESE

ADICIONALES

SWEET PLANTAINS 4.00

ELOTE CON CREMA 5.00

SWEET CORN TAMAL 4.00

CHARRED BRUSSELS SPROUTS 5.00

BEBIDAS

BUENAS MAÑANAS ESPECIALES 3.00

choice of mimosa, bloody mary or house sangria