



# MESOMAYA

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

## CHEF NICO'S SPECIALTIES

### BUDIN AZTECA

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

#### POLLO 16.00

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

#### CHULETA 16.00

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

#### VEGETALES 16.00

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

#### CAMARON 17.00

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

## QUESADILLAS

#### CHEESE 13.00

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

#### VEGETALES 15.00 POLLO 16.00

#### CARNE ASADA 17.00 BRISKET 18.00

#### CAMARON 17.00

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

## ENCHILADAS

served with white rice & black beans

#### POLLO SERRANO 15.00

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

#### BRISKET 16.00

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

#### MOLE 15.00

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

#### QUESO BLANCO 14.00

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

#### DEL MAR 19.00

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

#### VEGETALES 14.00

sautéed mexican calabacitas, tomatoes, onions, collard greens, corn, tomatillo salsa verde

## ADICIONALES

#### SWEET CORN TAMAL 5.00

#### ELOTE CON CREMA 6.00

#### RICE & BLACK BEANS 5.00

#### SWEET PLANTAINS 7.00

#### CHARRED BRUSSELS SPROUTS 7.00

#### HOUSE CORN TORTILLAS (4) 3.00

## ENTRADAS

#### ARRACHERA 26.00

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

#### SALMON DE COCO 23.00

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

#### CHILE RELLENO 20.00

traditional cheese relleno topped with michoacan style pork carnitas, avocado relish, tomato broth, queso fresco, served with house white rice and black beans

#### CARNE ASADA 24.00

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

#### CHULETA DE CERDO 23.00

fire-roasted, bone-in pork chop, elote con crema, sautéed house vegetables, pipian rojo sauce

#### COCHINITA PIBIL 20.00

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

#### POLLO CON MOLE 20.00

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

#### SHORT RIB RELLENO 23.00

egg-battered chile poblano, filled with queso fresco, with a traditional tomato broth with house white rice & a short rib guiso in chile pasilla

#### HERRADURA SALMON 24.00

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

#### CAMARONES À LA DIABLA 24.00

sautéed mazatlan white shrimp with garlic and guajillo chile diablo sauce served with house white rice, sautéed vegetables

## 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 15.00

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

#### POLLO 14.00

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

#### CAMARON 16.00

garlic lime adobo marinated shrimp, green cabbage, jicama, tomatoes, mango, crema, queso fresco, cilantro

#### CARNE 16.00

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

#### BRISKET 15.00

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

## 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 11.00

melted chihuahua cheese, pepper jack, queso blanco, diced roasted poblano peppers, nopales, fresh corn add brisket 3.00

#### GUACAMOLE 12.00

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

#### SIGNATURE GUACAMOLE & QUESO COMBO 13.00

#### CHICKEN TAQUITOS 11.00

crispy corn tortilla filled with smoked chicken, potato, tomato, chihuahua cheese, queso fresco, served with salsa verde and creamy avocado

#### CHICHARRONES 12.00

berkshire pork jaw tossed in tomatillo salsa verde, pickled red onions, cilantro, queso fresco served with housemade white corn tortillas

#### CEVICHE\* 16.00

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

#### TOSTADITAS

fried house corn tortillas with melted chihuahua cheese, black beans, tomatoes, cilantro, crema, arbol chile salsa (order of 4) **BLACK BEAN • CHICKEN 10.00**  
**SHRIMP • CARNE ASADA 11.00**

## SOPAS

#### SOPA DE LIMA 7.00/13.00

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

#### POZOLE ROJO 7.00/13.00

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

#### POZOLE VERDE 7.00/13.00

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

## ENSALADAS

add grilled chicken 7.00 • shrimp 8.00 • salmon or steak 10.00

#### ENSALADA DE LA CASA 6.00

romaine hearts, mixed greens, apples, vine ripened tomatoes, queso fresco, honey lime cilantro vinaigrette

#### KALE VERDE 14.00

green baby kale, fresh avocado, diced pineapple, orange slices, apple crunch, golden raisins, vine ripened tomatoes, english cucumber, tarragon mango vinaigrette

#### ENSALADA MERCADO DE POLLO 17.00

romaine hearts, mixed greens, vine ripened tomatoes, black beans, corn, crispy tortilla strips, grilled chicken, fresh avocado, monterey jack cheese, avocado dressing substitute grilled salmon 5.00

#### ENSALADA DE CEVICHE\* 18.00

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

#### BETABELES 14.00

roasted red & gold beets, romaine hearts, mixed greens, hearts of palm, queso fresco, toasted & salted pepitas, don brunó red guajillo dressing

\*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 | WINE | SPECIALTY DRINKS | TEQUILA | MEZCAL

## CHEF NICO'S SPECIALTIES

### POSTRES

**PASTEL DE MORAS** 9.00  
skillet baked blueberry cake with  
mexican vanilla ice cream,  
blueberry drizzle

**FLAN DE QUESO** 8.00  
mexican egg custard with cream  
cheese, sugar cane caramel,  
dark rum whipped cream

**PASTEL DE CHOCOLATE** 9.00  
moist oaxacan dark chocolate cake  
with fresh corn ice cream,  
warm chocolate rum sauce

**CHURROS** 9.00  
con chocolate y  
vanilla ice cream

**CAFÉ DE OLLA** 5.00  
our signature blend of dark coffee, cinnamon,  
and oaxacan chocolate, made to order, hand-  
shaved piloncillo brown raw sugar, iced or hot

### WINE

#### BLANCOS

**MATUA, SAUVIGNON BLANC** 9.00  
new zealand

**KIM CRAWFORD, SAUVIGNON BLANC** 12.00  
new zealand

**GRAFFIGNA, PINOT GRIGIO** 10.00  
san juan, argentina

**MEIOMI, CHARDONNAY** 11.00/32.00  
california

**FRANCISCAN, CHARDONNAY** 12.00  
napa valley

#### ROSE

**MEIOMI, ROSE** 11.50/32.00  
california

#### ROJOS

**IRON & SAND, CABERNET SAUVIGNON**  
16.00/45.00  
paso robles

**NATURA, CABERNET SAUVIGNON** 10.00  
chile

**LOUIS MARTINI, CABERNET** 13.50/40.00  
napa valley

**MEIOMI, PINOT NOIR** 12.50/38.00  
california

**BÖEN, PINOT NOIR** 13.00/40.00  
russian river valley

**SEPTIMA, MALBEC** 10.00  
argentina

**THE SHOW, MALBEC** 10.00/30.00  
argentina

**JOEL GOTT, MERLOT** 12.00  
california

**FINCA NUEVA, TEMPRANILLO** 11.00/33.00  
spain

**UPSHOT, BLEND** 12.00/36.00  
sonoma

**CASA MADERO 3V, BLEND** 13.00/39.00  
mexico

**ABSTRACT, BLEND** 21.00/55.00  
sonoma

#### ESPUMOSO

**MUMM, BRUT PRESTIGE** 13.00  
napa valley

**RUFFINO, PROSECCO** 9.00  
italy

### CERVEZAS

#### IMPORTED

CORONA EXTRA, CORONA FAMILIAR,  
CORONA LIGHT, DOS XX LAGER,  
MODELO ESPECIAL, NEGRA MODELO,  
PACIFICO, VICTORIA

#### LOCAL CRAFT

DALLAS BLONDE, LAKEWOOD LAGER

#### DOMESTIC

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

### MARGARITAS

**AVOCADO** 13.00  
fresh muddled avocado, freshly squeezed  
pineapple & lime juices, cointreau,  
casa noble tequila blanco

**DE LA CASA** 10.00  
la misión tequila 100% blue agave, freshly  
squeezed lime juice, orange liqueur, prepared  
in-house, frozen or rocks, [available to go](#)

**TOP SHELF** 15.00  
freshly squeezed lime juice, simple syrup,  
cointreau, hornitos tequila reposado with  
freshly grated lime zest, frozen or rocks

**"SKINNY" LA FLACA** 13.00  
organic dulce vida tequila blanco, triple sec, freshly  
squeezed lime juice, agave nectar, on the rocks

**SERRANO BERRY** 13.00  
fresh muddled strawberry & serrano pepper, triple  
sec, soccoro tequila blanco, fresh lime juice

**REMOLINO SWIRL** 12.00  
homemade sangria swirled with  
frozen house margarita, [available to go](#)

**MANGO SANGRITA** 13.00  
fresh housemade mango sangrita, with frozen  
house margarita & tajin salted rim, [available to go](#)

**CUCUMBER** 13.00  
freshly squeezed cucumber & lime juices, simple  
syrup, triple sec, herradura blanco

### TEXAS CLASSIC

**RANCH WATER** 14.00  
topo chico, freshly squeezed lime juice,  
tres agaves organic tequila blanco,  
sub casamigos plus 2.00

### COCKTAILS

**OAXACA** 14.00  
illegal espadín mezcal, cointreau orange liqueur,  
fresh lime juice, sugar syrup, orange zest

**EL CHAMAN** 14.00  
illegal espadín mezcal, fresh lime juice, pomegranate,  
simple syrup, & tajin chile rim

**PINEAPPLE HABANERO** 13.00  
freshly-muddled pineapple & roasted habañero,  
mi campo reposado, fresh lime juice, cointreau,  
with a lime & chile rim  
add mezcal float 2

**MEXICAN MARTINI** 14.00  
hand-shaken, fresh lime juice, cointreau,  
avion silver tequila

**LA NOVELA** 14.00  
el jimador tequila blanco, fresh lime & orange juices,  
passion fruit, chile morita syrup, muddled serrano

**EL VIEJO** 14.00  
herradura tequila añejo, luxardo maraschino cherry,  
angostura bitters, piloncillo syrup

**BOURBON MARGARITA** 15.00  
woodford reserve, el jimador tequila reposado,  
cointreau, agave nectar & fresh lime juice  
with an orange peel

### TEQUILAS

#### BLANCO

LA MISIÓN 9.00

EL JIMADOR 10.00

DULCE VIDA 11.50

AVIÓN 12.00

AZUÑIA 12.00

CASA NOBLE 12.00

MAESTRO DOBEL 12.00

DON JULIO 12.50

HERRADURA 12.50

LALO 13.00

PATRÓN 13.00

CASAMIGOS 13.50

CASA DRAGONES 15.00

CLASE AZUL 17.00

#### REPOSADO

EL JIMADOR 11.00

HORNITOS 11.00

TEREMANA 12.00

TRES AGRAVES 13.00

AVIÓN 13.00

DON JULIO 13.50

HERRADURA 13.50

PATRÓN 14.00

CASA NOBLE 14.00

CASAMIGOS 15.00

ROCA PATRÓN 16.00

CLASE AZUL 25.00

#### AÑEJO

EL JIMADOR 12.00

AVIÓN 14.00

HERRADURA 15.00

CASA NOBLE 16.00

DON JULIO 16.00

CASAMIGOS 17.00

PATRÓN 17.00

CASA DRAGONES 30.00

### MEZCALES

**SOMBRA**  
ESPADÍN 10.00

**ILEGAL**  
ESPADÍN 10.00

**VAGO**  
ELOTE 14.00

**WAHAKA**  
TOBALÁ 14.00

### AWARD-WINNING TEQUILAS

DON JULIO 1942 29.00

CASA DRAGONES JOVEN CRYSTAL,  
5 YEAR BLEND 45.00

HERRADURA ULTRA 18.00

SOLEDAD EXTRA AÑEJO, 8 YEAR 30.00

CASA NOBLE SINGLE BARREL  
EXTRA AÑEJO, 5 YEAR 25.00

JOSE CUERVO RESERVA DE LA FAMILIA  
EXTRA AÑEJO, 3 YEAR 30.00

CLASE AZUL AÑEJO 75.00

CLASE AZUL ULTRA EXTRA AÑEJO,  
5 YEAR 160.00

### PRIVATE & GROUP DINING AVAILABLE

ask a manager for more details

[MESOMAYA.COM](http://MESOMAYA.COM)