CHEF RANDY TAPIA'S

MYSTIC MESA

THURS - SAT • 4-10PM

APPS

MYSTIC BOARD (CHARCUTERIE)
cured meats + cheeses + escabeche + mediterranean olives + fruit chutney + grain mustard + crackers
22

SWEET CHILI WINGS
crispy chicken wings tossed in a sweet chili-lime sauce | 6 pc.
14

CARNITAS NACHOS
shredded pork + beans + housemade queso + avocado-lime crema + pickled red onion + jalapeño + queso fresco
18

FLATBREADS

TESUQUE
grilled yogurt flat bread + roasted garlic oil + fontina cheese + goat cheese + cremini mushroom + smoked oyster mushroom green chile
19

PROSCIUTTO & ARUGULA
grilled yogurt flat bread + mozzarella + pickled red onion + prosciutto + balsamic glaze + cracked black pepper
19

SALADS

WHIPPED BEET SALAD
spring mix + arugula + red beets + goat cheese + orange supreme + whipped beet cream + toasted pumpkin seeds + charred orange vinaigrette
18

CAESAR SALAD
housemade caesar dressing + romaine + sourdough croutons + freshly shaved parmesan
15

**add chicken 6 | shrimp 8

ENTREES

BANG BANG SHRIMP TACOS
corn tortilla + crispy shrimp + cabbage + bang bang sauce
19

BAJA FISH TACOS
beer-battered rock fish + cabbage + pickled red onion + lime aioli + avocado + lime crema + cilantro
19

CHICKEN POT PIE
chicken + celery + carrot + onion + potato + herbs + homemade drop biscuit
19

FISH & CHIPS
crispy beer battered rock fish + french fries + house slaw + dill tartar sauce +
19

SHRIMP & GRITS
shrimp + charred tomato + chorizo + smoked cheddar grits
23

MESA BURGER
8oz. 100% angus beef patty + green chile + smoked cheddar cheese + lettuce + tomato + onion + pickle + smoked garlic aioli on a brioche bun, served w/ french fries
20

RANDY TAPIA / EXECUTIVE CHEF
ANGELA LUERAS / EXECUTIVE SOUS CHEF

a 20% gratuity will be added to all parties of six or more

**Consuming raw or undercooked meats, seafood, or shellfish may increase the risk of foodborne illness. Please inform your server of any allergies. Our kitchen uses shellfish and other allergens and cannot guarantee allergen-free items.

CHEF RANDY TAPIA'S

MYSTIC MESA

THURS - SAT • 5-10PM

DESSERTS

TIRAMISU

A classic Italian dessert made with layers of coffee-soaked ladyfingers and rich mascarpone cheese, dusted with cocoa powder for a delightful finish.

UPSIDE DOWN PINEAPPLE CAKE

A moist and fluffy cake topped with caramelized pineapple rings and maraschino cherries, served warm and full of tropical flavor.

KEY LIME MINI PIE

Individual tartlets featuring a smooth and tangy key lime filling in a graham cracker crust, topped with a dollop of freshly whipped cream.

RANDY TAPIA / ANGELA CUERAS
EXECUTIVE CHEF / EXECUTIVE SOUS CHEF

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