MYSTIC MESA

MODERN SOUTHWESTERN KITCHEN

SMALL PLATES

MYSTIC BOARD (CHARCUTERIE)

cured meats + cheeses + escabeche + Mediterranean olives + fruit chutney + grain mustard + crackers
32

CALAMARI FRITI *gf*

calamari + nopal + Lemon + fresno peppers + smoked garlic aioli + pineapple jalapeno sauce
23

BEEF CARPACCIO *gf*

thinly sliced prime beef tenderloin + arugula + pickled fresno peppers + capers + shaved parmesan smoked garlic aioli + crispy fried rice paper + pistachio + cracked black pepper
29

TUNA TOSTADA *gf*

yellow fin tuna + yellow corn tostada + avocado + green onion + sriracha sesame sauce + micro greens + lemon
26

SALADS

WHIPPED BEET SALAD *gf*

spring mix + arugula + red beets + goat cheese + orange supreme + whipped beet cream + toasted pumpkin seeds + charred orange vinaigrette
21

CAESAR SALAD

housemade caesar dressing + romaine + sourdough croutons + freshly shaved parmesan + white anchovies
19
**add chicken 10 | shrimp 14 | salmon 15

ENCHANTED GREENS SALAD *gf*

green goddess dressing + arugula + cucumber + mixed greens + carrot + daikon radish + cherry tomato
19

FLATBREADS

TESUQUE

grilled yogurt flat bread + roasted garlic oil + fontina cheese + goat cheese + cremini mushroom + smoked oyster mushroom green chile
20

PROSCIUTTO & ARUGULA

grilled yogurt flat bread + mozzarella + pickled red onion + prosciutto + Saffron honey + arugula + pine nuts + charred orange
20

PEPPERONI FLATBREAD

grilled yogurt flatbread + mozzarella + marinara + pepperoni + oregano + parmesan
18

MARGHERITA FLATBREAD

grilled yogurt flatbread + mozzarella + marinara + cherry tomato + fresh basil + olive oil
18

RANDY TAPIA / ANGELA LUERAS
EXECUTIVE CHEF / 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.

MYSTIC MESA

MODERN SOUTHWESTERN KITCHEN

ENTREES

CHAR SIU PORK BELLY TACOS

La Guerra TACO WARS WINNER

(3) yellow corn tortilla + pork belly + pickled radish & carrot + char siu glaze + sesame seeds + cilantro
19

FISH & CHIPS

crispy beer battered rock fish + tuscan french fries + house slaw + dill tartar sauce
26

BAJA FISH TACOS

(3) yellow corn tortillas beer-battered rock fish + cabbage + pickled red onion + lime aioli + avocado lime crema + micro cilantro
19

SHRIMP & GRITS *gf*

shrimp + charred tomato + chorizo ibirico + smoked cheddar green chile grits cake
34

GRILLED CHICKEN SANDWICH

griddled chicken + bacon + smoked cheddar + lettuce + tomato + onion + pickle + avocado + smoked garlic aioli on a brioche bun served w/ tuscan fries
24

MESABURGER

8oz. 100% angus beef patty + green chiles + smoked cheddar cheese + lettuce + tomato + onion + pickle + smoked garlic aioli served on a brioche bun w/ tuscan fries
26

PAN SEARED SALMON

Atlantic salmon + duck fat marble potatoes + seasonal veggies + white wine caper sauce
32

ADD - ONS

add chicken 10 • add shrimp 14 • add salmon 15
add beer-battered fries 8 • add tuscan fries 10 • add bacon 2 • add green chile 2
split plate charge 8

DESSERTS

KEY LIME PIE

Individual pie featuring a smooth and tangy key lime filling + graham cracker crust, topped with whipped cream + brûlée lime + raspberry sauce
14

TIRAMISU OF THE WEEK

A modern take on an Italian dessert made with layers soaked ladyfingers and rich mascarpone cheese, for a delightful finish.
14

MIXED BERRY CRUMBLE *gf*

Tangy berry filling topped with a buttery crumble and vanilla bean ice cream
14