

\*Please request gluten free \*gf by request

\*Gluten free bread or tortillas by request

**Chef Mercer's****TABLESIDE GUACAMOLE 24**

Two avocados, pico de gallo, jalapeno, red onion, cilantro, fresh lime, cotija cheese, tabasco & Sweetie Drop Peppers, served with fresh made, warm corn tortilla chips. Available at the bar too!

**APPETIZERS****CHEF'S SEASONAL SOUPS**

Cup 9 ~ Bowl 12

**BLISTERED SHISHITO PEPPERS 13 \*gf**

Garlic-chili spice, fresh lime, pequin chili, Cotija cheese

**BAJA SHRIMP CEVICHE 21 \*gf**

Tostada &amp; corn chips

**EGGPLANT MEATBALLS 14**

Swedish baked cheese, onion, tomato, lemon &amp; capers

**CRISPY CALAMARI (Tapioca) 18 \*gf****CRAB STACK 24**

Tower of ...fresh crab, avocado, mango red chili relish

**HUMMUS & MINT TABBOULEH 18**

Grilled pita bread, or gluten free toast

**SMALL CHIPS, SALSA & GUACAMOLE 14****SALADS****MESA HOUSE SALAD 16 \*gf**

Organic arugula, fresh berries, candied pecans, blue cheese, green apple vinaigrette

**LITTLE GEM "WEDGIE SALAD" 20**

Chopped egg, croutons, tomatoes, blue cheese, chopped bacon, avocado, red onion, red brandy aioli, served with buttermilk-herb dressing on the side

**SOUTHWEST CAESAR 18**

Traditional Caesar Salad available on request

**\*BLACKENED SALMON CAESAR 27**

Romaine, parmesan cheese, organic salmon croutons, grilled lemon

**SPINACH & PORK BELLY SALAD 19**

Mushrooms, fresh berries, candied pecans dried fruit, crispy pork belly, sliced hard boiled egg, croutons, honey mustard citronette

**KALE APPLE SALAD 19 \*gf**

Apples, cotija &amp; gorgonzola, shallot, dried cherries, smoked almonds, candied pecans, green apple vinaigrette &amp; avocado crema. Try with blackened salmon

**ADD TO ANY  
SALAD OR ENTRÉE****ELOTE CORN & GREEN CHILI GRITS 8****EIGHT GRILLED SHRIMP 17****GRILLED CHICKEN BREAST 13****8 OZ MARINATED HANGER STEAK 19****ORGANIC BLACKENED SALMON 15****PETITE FILET 32**

A-la Carte: Add \$6

Try our signature  
**Hibiscus Sun Tea**  
\$8 includes refills

**BURGERS & SANDWICHES**

Your choice of small house salad, fries, cup of soup or jalapeno coleslaw

**\*Build-a-Burger BYOB: 21**

(No charge for secret sauce, lettuce, pickle & tomato) ...no substitutions ...plus \$2 each extra topping  
Would you like to add: White cheddar, blue cheese, American cheese, bacon, mushrooms, raw or grilled onion, caramelized onion

Choice of: Two Wagyu burger patties ...or two plant based Vegan burger patties.

Wagyu burgers can be "pink or no-pink"

**RED BIRD GRILLED CHICKEN SANDWICH 19**

Bacon, avocado, Gruyere cheese, lemon aioli, pickled banana peppers, spicy red chili relish

**ULTIMATE VEGGIE CLUB 18 \*gf on request****CHEF MERCER'S NEW SEDONA COOKBOOK 29.95 \*gf v****DINNER SPECIALTIES****LOW CARB / KETO CUISINE 26**

Choose from shrimp, salmon or chicken (choose one), four-ounce portion

Bacon, broccoli, goat cheese, avocado, grilled tomato, smoked almonds, strawberries &amp; blueberries

Substitute Lobster tail add \$32 / (Ketogenic diet guidelines)

**ST. LOUIS PORK RIBS 18 half / 34 full rack \*gf on request**

Dry rub ribs / BBQ sauce on the side, Borracho beans, Elote corn, jalapeno slaw &amp; French fries

**CHAR-BROILED VEGGIES & GOAT CHEESE 19 \*gf v on request**

Grilled eggplant, Portobello, spinach, roasted tomato, goat cheese, pine nuts &amp; marinara

**CRISPY SKIN RED TROUT 28 \*gf on request**

Sautéed spinach, green chili grits, Cowboy Butter, crispy trout chicharron

**FISH & CHIPS 20**

Parmesan crusted Red Snapper with Creole remoulade, jalapeno slaw &amp; French fries

**VEGAN BURGER BOWL 21 \*gf on request**

Plant based burger, vegetable broth, avocado, roasted onion, eggplant, mushrooms, sweet potato, pico de gallo

*Also great ...substitute two Wagyu beef burgers for a Yummy "BURGER BOWL" (no extra cost)***\*BLACKENED SALMON 31 \*gf on request**

Wild, fresh caught salmon, garlic mashed potatoes, Elote corn, sautéed green beans, herb butter

**SOUTHWEST CHICKEN & PESTO PASTA 23 (Available vegetarian)**

Rigatoni pasta, portobello mushroom, spinach &amp; sweet red onion, roasted red pepper cream sauce

**SHRIMP & GRITS 32 \*gf on request**

Green chili grits, crispy pork belly, leeks, green onions, Piquillo peppers &amp; spicy red chili drizzle

**CHICKEN SCHNITZEL 28**

Crispy chicken schnitzel, green chili grits, garlic baby green beans, lemon, caper butter, fresh herbs

**MESA GRILL FAMOUS FRIED CHICKEN 26**

Local clover honey and butter biscuit, jalapeno coleslaw and a cup of soup

**\*CLASSIC RIBEYE STEAK 52 ...or Petite Filet 39 \*gf on request**

Garlic mashed potatoes, sautéed green beans, crispy onion straw, Chimichurri, Elote corn

**\*Tomahawk PORK CHOP (Beeler's Amish raised "Heritage Duroc Pork") 48**

Apple sauce, summer fruit chutney, crispy fried onions &amp; garlic green beans

**\*STEAK & LOBSTER 88**Petite filet and a broiled lobster tail with all the fixin's, sautéed green beans & garlic mashed potatoes  
6 oz tenderloin and 8oz cold water lobster tail and Elote corn

2024 U.S.A / Suggested Gratuity is 22%

\*consumer advisory: consuming raw or undercooked proteins may increase your risk of food borne illness Including beef, burgers, pork, poultry, seafood, shellfish or eggs

**\*GF Gluten-Free** We do recognize the seriousness of dietary restrictions and are committed to doing anything we can to accommodate your requests.  
We can search for Gluten, wheat, modified food starch, kamut, spelt, barley, oats, soy sauce, rye malts & triticale dextrin, however;  
we are not a gluten free restaurant. Cross contamination is hard to control. Celiac patients please use caution