

*Please request gluten free *gf by request
 *Gluten free bread or tortillas by request
 *U.S.A. 2025 Suggested Restaurant Gratuity 22%

Try our signature
Hibiscus Sun Tea

BRUNCH MENU

STARTERS & SHARING PLATES

CHEF'S SEASONAL SOUPS
 Cup 9 ~ Bowl 12

BLISTERED SHISHITO PEPPERS 13 *gf
 Garlic-chili spice, fresh lime, sauce on the side

BAJA SHRIMP CEVICHE 21 *gf
 Tostada and corn chips

EGGPLANT MEATBALLS 14
 Swedish baked cheese, onion, tomato, lemon & capers

SHRIMP & CRAB NACHOS 31
 Cajun seafood white sauce, and jalapeno peppers

CRISPY CALAMARI (Tapioca) 18 *gf

ORGANIC BERRY & GRANOLA PARFAIT 17
 Greek yogurt

Chef Mercer's

TABLESIDE GUACAMOLE 25

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!

SALADS

MESA HOUSE SALAD 16 *gf
 Organic arugula, fresh berries, blue cheese, candied pecans, green apple vinaigrette

B.L.T. "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 28
 Romaine, parmesan cheese, organic salmon croutons, grilled lemon

SPINACH & PORK BELLY SALAD 22
 Mushrooms, fresh berries, candied pecans, dried fruit, crispy pork belly, sliced hardboiled egg, croutons, honey mustard citronette

KALE APPLE SALAD 19 *gf
 Apples, cotija & gorgonzola, shallot, dried cherries, smoked almonds, candied pecans, green apple vinaigrette & 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

Chef Mercer's New Sedona Cookbook 29.95

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

*BREAKFAST COMBO 22

Silver dollar pancakes, two eggs your way, breakfast potatoes, bacon, ham or all beef Kielbasa sausage

*SEDONA SCRAMBLE 17 *gf on request

Asparagus, artichoke, roasted tomato, fresh basil, goat cheese, organic breakfast potatoes, onions, peppers & grilled focaccia. Choice of bacon, ham or smoked Kielbasa sausage

*HUEVOS RANCHEROS 21 *gf on request

Two eggs sunny side up, Chef's famous beef chili, pulled pork barbecue, warm tortilla, Borracho beans, Oaxaca & Cotija cheese, grilled jalapeno & avocado

SMOKED SALMON & BAGEL By Cambridge House 24

Truffled egg salad, cucumber, tomato, red onion, capers, fresh dill, toasted bagel & cream cheese

*CLASSIC EGGS BENEDICT 24

Canadian bacon, tomato, hollandaise, organic breakfast potatoes, onions, peppers

*FRESH SALMON BENEDICT 33

Seared or blackened fresh salmon, asparagus, organic breakfast potatoes, poached egg, hollandaise sauce, black truffle and citrus-buttered country biscuit with local clover honey

*FLUFF & FOLD MESA OMELET 20 *gf on request

1. Cheese omelet / choice: cheddar or Oaxaca cheese omelet
2. Ham, green chilies, onion, cheddar
3. Egg white omelet, steamed spinach, sweetie drop peppers, cilantro & Sriracha

PANCAKES (3) 17 / SHORT STACK (2) 15

~maple bacon ~ blueberry ~ banana chocolate chip ~ lemon ricotta ~ just plain

BUTTERMILK BISCUITS & SAUSAGE GRAVY 24

Applewood smoked bacon, two eggs your way, sausage, organic breakfast potatoes, onions, peppers

*STEAK & EGG WITH GREEN CHILI GRITS 34

Sunny side up egg, broiled tomato, 5-ounce tenderloin steak, avocado, grilled focaccia

CHICKEN SALAD CROISSANT 22

Toasted sandwich croissant filled with Chef's fresh chicken salad, served with a cup of soup and a Mesa house salad ...all on one plate, no substitutions please

CARNE ASADA (steak) ...or BLACKENED SALMON ASADA 29 Choose one

Marinated carne asada, sweet red peppers, grilled onion, pico de gallo guacamole, corn tortillas, borracho beans & grilled street corn

*BARBECUED RANCH STEAK & SIDEWINDER FRIES 27

Sliced thin, Umami glaze, toasted sesame seeds, cashews and green onions, hot crispy "sidewinder fries"

RED BIRD GRILLED CHICKEN SANDWICH 19

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

FISH & CHIPS 23

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

SHRIMP & GRITS 28 *gf on request

Green chili grits, crispy pork belly, leeks, green onions, piquillo peppers & spicy red chili drizzle

CHAR-BROILED VEGGIES & GOAT CHEESE 24 *gf v on request

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

HOT HONEY FRIED CHICKEN 26

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

*Build-a-Burger BYOB: 21

(No charge for secret sauce, lettuce, tomato, pickle) ...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 4oz. Wagyu burger pattiesor one 6oz. plant based, Vegan burger patty. Wagyu burgers can be "pink or no-pink"



CAROLINA PULLED PORK BARBECUE 20

House-smoked pork shoulder with Carolina barbecue sauce, jalapeño coleslaw & elote corn

Ask your server for a toasted bun if you want to make a sandwich. No extra charge

VEGAN BREAKFAST BOWL 22 *gf

Vegan 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)

*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