

Small Plates & Sharing

Dinner

Chef's Seasonal Soups	CUP 9 - BOWL 12
Baja Shrimp Ceviche *gf	22
paravian sweetie drop peppers, spicy sriracha and corn tostadas	
Blistered Shishito Peppers *gf	14
garlic-chili spice, fresh lime, sweet paravian chilis, cotija cheese	
Roasted Eggplant Meatballs	14
swedish baked cheese, parmesan crust, onion, tomato, lemon & capers	
Killer Crab Cakes: Featuring Maryland Blue Crab	32
two quality crab cakes / elote corn / saffron aioli	
Hummus & Mint Tabbouleh	19
grilled pita bread, or gluten-free toast / extra pita or toast \$3	
Chicken Lettuce Wraps ...a pinch of healthy	18
ground chicken spiced with lemongrass, fresh mint, ginger, chopped nuts, sweet red chili, sesame, scallions, garlic, carrots, onions, cilantro	
— LOW CARB KETO DIET / SORRY, NO SUBSTITUTIONS OR MODIFICATIONS	
Crispy Calamari (Tapioca) *gf	18
Chips, Warm Salsa & Guacamole	14

TABLESIDE GUACAMOLE 25 ★

prepared fresh tableside- two avocados, pico de gallo, jalapeño, red onion, cilantro, fresh lime, cotija cheese, sweetie drop peppers, served with warm salsa & warm corn tortilla chips- available at the bar too!

Salads

Mesa House Salad *gf	16
organic arugula, fresh berries, candied pecans, bleu cheese, green apple, vinaigrette	
B.L.T "WEDGIE" Salad *gf	20
chopped egg, croutons, tomatoes, bleu cheese, chopped bacon, avocado, red onion, brandy aioli, and buttermilk-herb dressing on the side	
Southwest Caesar *gf on request	18
traditional caesar salad ...available on request	
— ADD BLACKENED SALMON +10	
Spinach & Pork Belly Salad	22
mushrooms, fresh berries, candied pecans, dried fruit, crispy pork belly, sliced hard-boiled egg, croutons, honey-mustard citronette	
Kale Apple Salad *gf	21
apple, cotija & gorgonzola cheese, shallot, dried cherries, smoked almonds, candied pecans, green apple vinaigrette & avocado creme	
— TRY ADDING BLACKENED SALMON +10	

Infamous Burgers

Aviation Classic "\$100 Hamburger" 23

SOURDOUGH SMASH BURGER - prime wagyu burger on sourdough toast, green chili, caramelized onion, bacon, roasted tomato, cotija & oaxaca cheese, pico de gallo, chipotle crème (SERVED MEDIUM)

— SORRY, NO ALTERATIONS OR SUBSTITUTIONS —

*Build-a-Burger "BYOB" 22

(no charge for secret sauce, lettuce, tomato, pickle) -- no substitutions-- +1.75 for each additional topping: smoked gouda, white cheddar, bleu cheese, american cheese, bacon, mushrooms, raw onion, caramelized onion, sliced jalapeños ...or chef recommended pickled banana peppers

— CHOICE OF: TWO 4 OZ WAGYU BURGER PATTIES ...OR ONE 6 OZ PLANT BASED, VEGAN BURGER PATTY ...WAGYU BURGERS CAN BE "PINK OR NO-PINK" —

Skinny Chicken Cutlets	28
garlic-herb marinated chicken cutlets, pan seared with lemon & natural pan drippings- steamed broccoli, broiled tomato, elote corn, and green chili grits ...on the side	
Char-Broiled Veggies & Goat Cheese *gf / V on request	24
grilled eggplant, portobello, spinach, roasted tomato, goat cheese, pine nuts & marinara- elote corn & green chili grits ...on the side	
St. Louis Pork Ribs *gf on request	19 HALF / 35 FULL RACK
dry rub ribs / BBQ sauce on the side, borracho beans, elote corn, jalapeño slaw & french fries	
Crispy Skin Red Trout *gf on request	28
cowboy butter, sautéed spinach, green chili grits, corn chow-chow	
— CRISPY TROUT SKIN CHICHARRON ON THE SIDE	
Fresh Blackened Tuna Steak ...is hard to beat	32
hot off the griddle, served with creamy mashed potatoes, green beans, corn chow-chow and cowboy butter	
— FRESH TUNA IS CHARRED TO ORDER -TO YOUR DESIRED TEMPERATURE	
Vegan Burger Bowl *gf on request	22
vegan burger, vegetable broth, avocado, roasted onion, eggplant, mushrooms, sweet potato and pico de gallo	
— ALSO GREAT ...SUBSTITUTE TWO WAGYU BEEF PATTIES FOR A YUMMY "BEEF BURGER BOWL" ...WITH NO BREAD- NO EXTRA CHARGE	
*Blackened Salmon *gf on request	32
wild, line caught salmon (in season), garlic mashed potatoes, elote corn, sautéed green beans, herb butter	
Southwest Chicken & Pesto Pasta	26
rigatoni pasta, diced chicken, portobello mushroom, spinach, sweet red onion and roasted red pepper cream sauce	
— VEGETARIAN ON REQUEST	
High Country Shrimp & Grits *gf on request	32
green chili grits, crispy pork belly, creamed leeks, green onions, piquillo peppers & spicy red chili drizzle	
— SAN FRANCISCO AWARD WINNING, "BEST TWIST ON THE ORIGINAL" GREEN SAUCE WITH CREAMED LEEKS, CRISPY PORK BELLY & SRIRACHA CHILI	
Chicken Schnitzel	29
crispy chicken schnitzel, green chili grits, garlic baby green beans, lemon-caper butter and fresh herbs	
Classic Ribeye Steak *gf on request	64
garlic mashed potatoes, sautéed green beans, crispy onion straw, chimichurri and elote corn	
— OR ..."PETITE FILET" (6 OZ TENDERLOIN & PORTOBELLO MUSHROOM) \$42	
Sonoran Street Tacos	19
three small street tacos, with your choice of beef, chicken or pork	
*Steak & Lobster	88
petite filet, portobello mushroom and a broiled 8 oz. lobster tail with all the fixin's, sautéed green beans, garlic mashed potatoes and elote corn	
— OR ..."LOBSTER DINNER" (NO BEEF AND TWO LOBSTER TAILS) \$88	
Barbecued Ranch Steak & Fries	27
hot off the grill, sliced thin, umami glazed, toasted sesame seeds, cashew nuts, green onion, crispy "sidewinder fries"	
Fish & Chips	23
parmesan crusted red snapper, creole remoulade, jalapeño slaw & french fries	
Fried Chicken & Honey Buttered Biscuit	27
local clover honey and butter biscuit, jalapeño coleslaw, seasonal melon and a cup of soup or chili	

Check out our Sister Restaurants



CREDIT CARD PAYMENTS ARE SUBJECT TO A 3% SURCHARGE

*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.

*CONSUMER ADVISORY: CONSUMING RAW OR UNDERCOOKED PROTEINS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS INCLUDING BEEF, BURGERS, PORK, POULTRY, SEAFOOD, SHELLFISH OR EGGS