

HOUSE SPECIALTIES

FAJITAS WITH ALL THE FIXINGS

Sautéed peppers, onions, portobellas, Boursin, sour cream, guacamole, pico, Latin rice & Cuban black beans.
Beef Skirt Steak 19 / Free Range Chicken 18
Combination Steak & Chicken 19 / Shrimp 21
Mixta with Beef, Chicken & Shrimp 21

STEAK MADAGASCAR* 31

Juicy ribeye steak, port cream reduction, port soaked peppercorns, house cut potatoes & seasonal vegetables.

THE BENTLEY FAJITA WITH FILET MIGNON * 26

Boursin, sautéed peppers, onions & Portobello mushrooms.
Served with guacamole, sour cream, Latin rice & Cuban black beans.

CARNITAS 15

Slow roasted pork prepared Chucho's style with pineapple pico, warm tortillas, Latin rice & Cuban black beans.

MAMMA MIA CHICKEN 16

Fire grilled chicken breast, sliced avocado, melted feta, mozzarella, fried portobellos & cotija mashed potatoes.

POLLO CON POBLANO 16

Juicy chicken breast seared & roasted with hardwood smoked bacon, topped with creamy poblano sauce, O & P, melted jack cheese. Served with cotija mashed potatoes & grilled corn.

KOREAN BBQ TACOS 13

Flour tortillas, grilled skirt steak, slaw & Korean BBQ sauce.

CHILE RELLENO GF 11

Chicken 13 / Chipotle shrimp 14
Roasted Pork 13 / Slow Roasted Brisket 14

THE TRESTLES BURRITO "SURFER'S BURRITO" 15

Large, fresh flour tortilla loaded with shrimp, roasted chicken, slow roasted brisket, mozzarella, cheddar, jalapeno, guacamole, pineapple, pico, French fries & chipotle mayo.

CURRY CHICKEN BURRITO 13

Thai style yellow curry with slow roasted chicken, avocado, onions, peppers, melted aged jack cheese & roasted corn. Topped with guajillo & curry sauces.

KIKI'S BURRITO 13

Kobe beef – Tex Mex style, queso fundido, roasted tomatoes, onions, peppers & guacamole. Topped with poblano & guajillo sauces.

CHIMIVANGA 13

Large & crispy flour tortilla loaded with mixed cheeses & protein of choice. Topped with pico, fresh guacamole, poblano cream & drizzle of crema. Chicken 13 / With slow roasted brisket 14

BURGERS & SUCH

Served with regular or sweet fries, salad or cup of soup.

DADDY'S MONEY BURGER 15

Freshly ground tenderloin, skirt steak, Wagyu beef, cheddar cheese truffle aioli, lettuce, tomato, onion, house pickle, brioche

CLASSIC TM'S BURGER WITH CHEDDAR* 11

American Kobe beef, L&T & melted cheddar cheese.

GREEN CHILE BURGER* 11.5

American Kobe beef, green chilies, pico de gallo, sautéed peppers, onions, chipotle mayo & house queso.

MPB BURGER* 11.5

American Kobe beef, portobellos, provolone cheese & double smoked bacon.

CHORIZO BURGER* 12

American Kobe beef, chorizo, cheddar cheese, egg – sunny side up, pico de gallo, avocado & chipotle mayo.

MESA PASTRAMI RUEBEN 12

Pastrami, hearty slaw, spicy Russian sauce & provolone cheese on toasted onion rye.

CARNITAS SANDWICH 11

Slow roasted pork with Korean BBQ sauce, hearty slaw, house pickle, onions & melted cheddar cheese.

ZOOP'S GRILLED CHICKEN SANDWICH 12

Fire grilled chicken breast, mozzarella, house queso, avocado, bacon, sautéed onions, poblanos & mushrooms. Served on brioche.

SANTA MONICA CLUB 11

Large flour tortilla loaded with fire grilled chicken, avocado, smoked bacon, mixed cheeses, crisp greens, pico de gallo & a drizzle of chipotle mayo.

PORTOBELLO MUSHROOM MELT 10

Topped with our melted cheese blend, arugula, avocado, chipotle mayo & pico.

DESSERT

TRES LECHES - CHOCOLATE OR KEY LIME 7

House-made cake, soaked in three milks with a seasonal fruit pureé.

SINGING KARAT CAKE 6

House-made daily, glazed & seasonal berry pureé.

CRÉME BRÛLÉE 6.5

Silken buttercup cream with a caramelized sugar surface.

CHEF CASSIE'S DESSERT OF THE DAY 7

★ our locations

TAVOLA TRATTORIA
108 SE A Street
Bentonville, AR
479.715.4738
tavolatrattoria.com

TABLE MESA BISTRO
108 E Central Avenue
Bentonville, AR
479.715.6706
tablemesabistro.com

MIRABELLA'S TABLE
4200 S 48th Street, Suite 10
Rogers, AR
479.899.6190
mirabellastable.com



TABLE MESA®
BISTRO

General Manager: Tyler Cash
Chef de Cuisine: Leyla Lopez

STARTERS

AVOCADO FRIES 9
Served with Salsa - Ranch.

MEXICAN STREET CORN 5
Fire Grilled with chipotle butter.

CEVICHE DE ATUN Y SALMON* 13
Sashimi-quality ahi tuna, smoked salmon, crunchy jicama, spicy fruit salsa & a grilled avocado half.

CHEAP DATES 8
Medjool dates stuffed with gorgonzola, cream cheese & wrapped in hardwood – smoked bacon.

MUMBAI CHICKEN TOSTADA 11
Corn tostada, curry chicken, mango chutney, chopped herbs & greens, house peanut glaze.

TLAQUEPAQUE 15
Chile con queso, ceviche de atun, guacamole, salsa & chips.

BLUE WATER QUESADILLA 14
Two quesadillas loaded with blue crab, shrimp, mixed cheeses, roasted corn & a touch of poblano cream sauce & mango.

HUMMUS PLATTER 11
Warm pita bread, house-made hummus, plantains, basil, roasted jalapeños & Mediterranean salsa.

QUESO FUNDIDOS 8
Made to order with aged jack, mozzarella & goat cheeses. Topped with pepper jelly, served with chips & warm flour tortillas. With chorizo 9

FIRE BREAD 9
Grilled flatbread with artichokes, onions, peppers, a blend of melted cheeses & pico de gallo. With shredded chicken 10 / With chipotle shrimp 11

MACHO NACHOS 12
Layered chips with black beans, corn & mixed cheeses. Topped with guacamole, sour cream & pico de gallo. With beef or chicken fajita 13 / With chipotle shrimp 14

DIPPING DUO 12
Our guacamole & queso fundido. With chorizo 13

GUACAMOLE A LA CASA GF 8
Made fresh each day. Try it with pineapple pico!

HOUSE SALSA & CHIPS 2

NICE LITTLE SALAD GF 7
Organic greens, feta cheese, pico de gallo & choice of champagne vinaigrette or probiotic ranch.

SOUP & SALAD

CHICKEN TORTILLA SOUP 5
POBLANO CHICKEN CHOWDER 5
Add a cheese quesadilla for \$1 ext

MOÉ BOWL 10
Quinoa, butternut squash, portobello mushrooms, avocado, cucumber, broccoli, charred onions, leafy greens, miso vinaigrette
With chicken 15 / With Salmon 16

CURRY CAULIFLOWER BOWL 14
Roasted curry cauliflower, quinoa, grilled chicken, roasted chickpeas, cilantro, raisins, cilantro, red chile flakes & cucumber tahini dressing.

BLADE RUNNER BOWL 14
Crisp greens, guava forbidden rice, black beans, guacamole, roasted corn, pico de gallo, crema, Korean BBQ beef, sautéed poblanos & onions, peanut dressing

THE BISTRO APPLE & FIG SALAD 12
Crisp greens, apples, figs, feta cheese, candied walnuts, Yakima cider vinaigrette
With chipotle shrimp 15 / With pan roasted salmon 16

LADY OF THE GUADALUPE SALAD 15
Fajita chicken, chipotle roasted apples, dried cranberries, avocado, roasted corn, pickled poblanos, croutons & fried goat cheese. Choice of probiotic ranch or miso vinaigrette.

MESA MEDITERRANEAN SALAD GF
Fresh greens, artichokes, avocado, roasted grapes, cucumbers, feta cheese & Kalamata olives. Tossed in a champagne vinaigrette dressing.
With sashimi grade ahi tuna* 16 / With lemon chicken 15

MESA BBQ CHICKEN SALAD GF 15
Fresh greens, Korean BBQ chicken, melted cheese blend, toasted walnuts, cilantro, bacon, avocado & our signature probiotic ranch.

GUAJILLO SALMON SALAD GF 16
Fresh greens, blackened salmon with our guajillo spice blend, roasted corn, avocado & pico de gallo. Comes with our champagne vinaigrette.

FISH MARKET & SHELLFISH

OAXACA SALMON GF 22
The freshest salmon rubbed with a guajillo spice blend, chipotle shrimp, portobellos, Asian greens & cotija mashed potatoes.

PAN ROASTED SALMON GF 21
The freshest salmon coated with herbs & seasonings. Topped with lemon butter & blue crab meat. Served with cotija mashed potatoes & Asian greens.

FORBIDDEN SALMON 21
Roasted fresh salmon on cedar, curry sauce, mango chutney
Served with guava forbidden rice & Asian greens.

SEARED AHI TUNA GF* 20
Seared rare sushi grade tuna with wasabi aioli, pineapple salsa, forbidden rice & Asian greens.

FISH MARKET & SHELLFISH CONT.

LOBSTER TACOS 18
Tempura fried Maine lobster, organic corn tortillas, sweet corn, chipotle aioli, avocado & crunchy lettuce. Served with Latin rice & Cuban style black beans.

MAHI MAHI FISH TACOS GF 14
Organic corn tortillas with slaw, chipotle aioli, avocado, pico, peppers & onions. Served with Latin rice & Cuban style black beans.

LAND TACOS

Served with two (2) fresh flour tortillas, sautéed onions & peppers, a blend of fresh cheeses, Latin rice & Cuban style black beans

SLOW ROASTED PORK 13
Our tender, fall of the bone carnitas topped with pineapple, pico, melted aged jack & mozzarella cheeses.

CHICKEN RANCHERO 13
Slow roasted chicken thigh and breast meat, melted aged jack & mozzarella cheeses & pico de gallo.

VEGGIE – VEGAN TACO 12
Sautéed spinach, kale, avocado, portobello mushrooms & pico de gallo rolled in an organic corn tortilla. Served with quinoa.

SLOW ROASTED CHIPOTLE BRISKET 13
Tender brisket roasted for a minimum of 6 hours. Topped with melted aged jack & cheddar cheeses & pico de gallo.

ENCHILADAS

Served with two (2) enchiladas wrapped in organic white corn tortillas with a blend of fresh cheeses, sauce, Latin rice & Cuban style black beans.

SLOW ROASTED PORK 14
Our tender, fall of the bone carnitas topped with tomatillo & creamy poblano sauce, melted aged jack & mozzarella cheeses.

CHICKEN RANCHERO 14
Slow roasted chicken thigh and breast meat, topped with creamy poblano sauce, melted aged jack & mozzarella cheeses.

CHEESE ENCHILADAS 11
Medley of melted aged jack, mozzarella & goat cheeses, topped with our signature pobano cream & guajillo sauces.

SLOW ROASTED CHIPOTLE BRISKET 14
Tender brisket roasted for a minimum of 6 hours. Topped with melted aged jack & mozzarella cheeses & our signature guajillo sauce.

BUTTERNUT SQUASH 14 (HOUSE FAVORITE)
Sautéed butternut squash & spinach, melted aged jack & mozzarella cheeses & signature tomatillo & creamy poblano sauces.