



## STARTERS

Cheap Dates 10.50

Medjool dates stuffed with gorgonzola, cream cheese wrapped in hardwood smoked bacon.

Tlaquepaque [Best of Everything] 17

House fundido, ceviche, guacamole, salsa & chips.

Oven Baked Chorizo & Chicken Fundido 12

With flour tortillas & topped with house mexi – pesto

Queso Fundido 10 add Chorizo + 1

Made to order cheese dip with aged jack, mozzarella & goat cheese. Topped with pepper jelly.

Served with chips and flour tortillas.

Tex-mex Queso 7.50 add Chorizo + 1

1970s style cheese dip.

Fire Bread 11

add Chicken +3 | add Shrimp +5

Grilled flatbread with artichokes, onions, peppers melted with blend cheese and pico de gallo.

Macho Nacho 12.99

Add shrimp +5, beef +4 or chicken +3

House tortilla chips layered with poblano cheese, black beans, corn, mix cheese. Topped with guacamole, sour cream, pico de gallo

Ceviche \* 15

Sashimi ahi tuna, smoked salmon, jicama, avocado tossed in spicy fruit salsa.

Dipping Duo 16.75

Fundido & Guacamole

Guacamole 12.95

Made fresh daily with pepitas for crunch. Try it with pineapple pico!

Salsa & Chips 2

Fresh made daily mild salsa and tortilla chips. Spicy salsa available upon request.



## SALADS ~ SOUPS ~ BOWLS

### Mesa BBQ Chicken Salad 16.95

Korean BBQ Chicken with melted mixed cheese on bed of fresh greens & avocado. Topped with toasted walnuts, bacon & cilantro. Dressed with Mesa Probiotic Ranch.

### Guajillo Salmon Salad \* 17.95

Guajillo blackened salmon on bed of fresh greens. Topped with corn, avocado, pico de gallo. Dressed with house made champagne Vinaigrette & Probiotic Ranch.

### Moe Bowl 13

+3 chicken | + 7 salmon

Fresh greens quinoa, butternut squash, portobello mushrooms, broccoli, charred onions. avocado & cucumber Dressed with miso vinaigrette.

### Veggie Art District Bowl 15.50

Portobello mushrooms, grilled sweet onions, smashed avocado, tomato confit, roasted red peppers, curry roasted cauliflower, tabletop greens, fresh herbs & pepitas. With EVOO & roasted garlic.

### Blade Runner Bowl \* 15.95

Fresh greens, coconut rice, with Korean BBQ steak, black beans, guacamole, corn, pico de gallo, crema, sauteed poblanos & onions. Dressed with house peanut dressing.

### Chicken Tortilla Soup 7.95

Famous in-house recipe soup with tomatoes, poblanos, topped with tortilla strips, avocado, sour cream.

### Creamy Poblano Soup 7.95

A rich cream-based soup with chicken, corn & poblano.





## LIVELY ESPECIALS I

Served with choice of 2 sides

Latin Rice / Cuban Black Beans / Esquites / Ancho Sweet Potato / Coconut Rice / Quinoa / +2 for Asian Veggies

Blue Water Crab Quesadilla 17.95

Blue crab, melted cheese, poblano sauce, roasted corn, sauteed onions and peppers. Side of guacamole, pico de gallo & sour cream.

Casa Quesadilla 13.95

Fire Grilled Chicken, melted cheese, poblano sauce, roasted corn, sauteed onions and peppers. Side of guacamole, pico de gallo & sour cream.

Shrimp Lucy Quesadilla \* 16.25

Gulf Shrimp, melted cheese, poblano sauce, roasted corn, sauteed onions and peppers. Side of guacamole, pico de gallo, sour cream.

Portobello Mushroom Quesadilla 13.95

Sauteed portobellos, melted cheese, arugula, avocado, chipotle aioli. Served with side of guacamole, pico de gallo & sour cream.

Kiki's Burrito 15.95

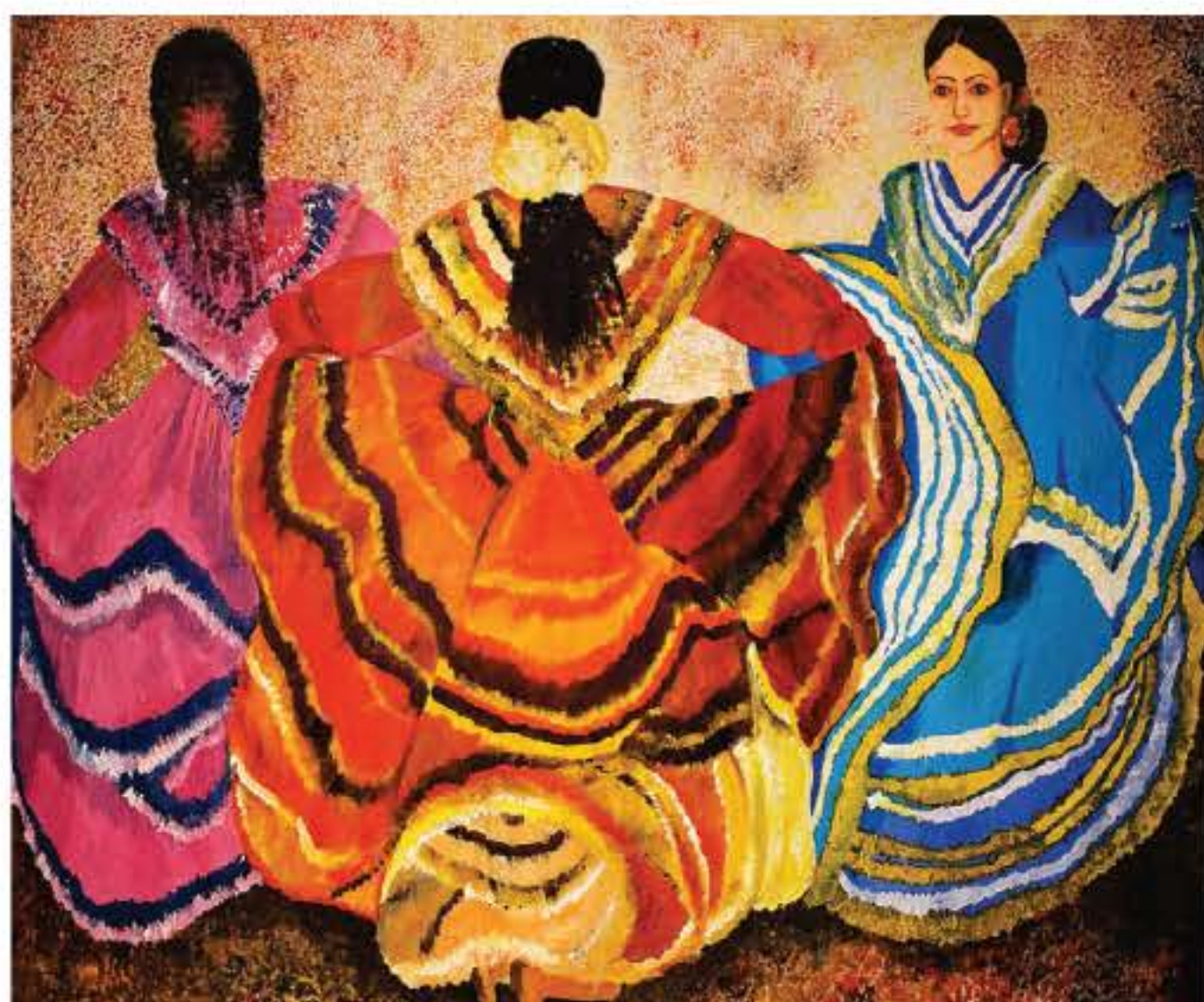
Brisket, queso fundido, roasted tomatoes, onions, peppers and guacamole wrapped in flour tortilla. Topped with guajillo and poblano sauce.

Curry Chicken Burrito 16.95

Slow roasted chicken, avocado, onions, peppers, corn, aged jack cheese wrapped in flour tortilla. Topped with guajillo & thai style yellow curry.

Chicken Chimivanga 16.25

Crispy flour tortilla loaded with mixed cheese & chicken. Topped with tex-mex queso, pico de gallo, fresh guacamole, and drizzle of crema.





## LIVELY ESPECIALS II

## Chicken Tamales GF 12.95

Nixtamalized masa filled with chicken verde steamed in corn husk & topped with tomatillo sauce. Choose 2 mexi-mesa side.

\*Limited availability

## Pork Tamales 12.95

Nixtamalized masa filled with pork rojas steamed in corn husk & topped with house guaillo sauce. Choose 2 mexi-mesa side. \*Limited availability

## Carnitas 16.75

Slow roasted pork, prepared Chucho's style topped with pineapple pico served on bed of Latin rice & black beans. Served with side of flour tortillas.

## Flautas 14.95

Crispy flour tortillas rolled with choice of slow roasted pork or chicken ranchero. Topped with melted jack cheese, crema, guacamole, pico de gallo, poblano & thai curry sauces.

## The Kings Fajita! 75.95

*(Served family style for 3 to 4 people)*

Smoked chipotle bbq ribs, adovo shrimp, flank steak & chicken breast. With sauteed with peppers, onions, portobellos, medallion of boursin cheese. Served with guacamole, sour cream, & pico de gallo. Served house made flour tortilla, latin rice & cuban black beans.

## Fajitas Tradicional \*

Choice of protein, sauteed with peppers, onions, portobellos, topped with boursin cheese. Served with guacamole, sour cream, & pico de gallo. Served house made flour tortilla, latin rice & cuban black beans.

## Chicken 21.25

## Flank steak 23.95

## Shrimp 24.95

## Combo [2 proteins] 24.95 Mixta [All proteins] 26.95

## Chile Relleno \* 14.25

Poblano pepper stuffed with mixed cheeses, topped with crema & jalapeno jelly on bed of Latin rice & Cuban black beans

add Chicken +3

add Pork +3

add Brisket +3

add Shrimp +4

## PRINCIPALES

## Seared Ahi Tuna \* / GF 26

Seared sushi grade ahi tuna with wasabi aioli, pineapple salsa, and fresh arugula quinoa salad.

## Mayport Basket 28.95

Deviled Crab, Fried gulf shrimp, sauteed fresh catch & fries with house cocktail sauce.

## Pan Roasted Salmon \* / GF 27.95

Grilled king salmon dusted with house herb seasoning with mango salsa served on bed of mashed potatoes & asian greens.

## Shrimp Brochette GF 24.95

shrimp loaded with cream cheese & jalapenos, wrapped in double smoked bacon & served on bed of coconut rice & asian greens.

## Oaxaca Salmon \* / GF 28.95

Guajillo seasoned king salmon on bed of cotija mashed potatoes & asian greens. Topped with chipotle shrimp & portobello mushrooms.

## Mama Mia 17.95

Grilled chicken breast on bed of cotija mashed potatoes with broccoli. Topped with portobello, melted feta and sliced avocado.

## Pollo Con Poblano 17.95

Chicken breast seared & roasted with hardwood smoked bacon. Topped with caramelized onions, peppers, melted jack cheese and creamy poblano sauce. On bed of cotija mashed potatoes. Served with corn on the cob.

## Quesabirria GF 16.95

Grilled quesadilla filled with brisket, diced onion and cilantro. Served with brisket dipping broth. Choose 2 mexi-mesa sides from our lively panel of the menu.

## Ramen Birria 14.95

Ramen noodles with brisket based asian-latin broth. Topped with roasted brisket, herbs, radish, house spice blend & poached egg.



## BURGERS ~ SANDWICHES

Served with choice of one (1) side  
Regular Fries / Sweet Potato Fries  
+ 3 to include a cup of Chicken Tortilla Soup / Creamy Poblano  
Soup or Salad

Crab and Avocado Melt 17.95

Blue crab, melted aged jack cheese, touch of poblano cream, grilled  
corn & smashed avocado

Mesa Pastrami Rueben 15.95

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

Santa Monica Club 13.95

Flour tortilla loaded with grilled chicken, avocado,  
smoked bacon, mixed cheese, fresh greens, pico de gallo and  
chipotle mayo.

Carnitas Sandwich 14.95

Slow roasted pork with Korean BBQ sauce, slaw, pickles, onions  
and melted cheddar cheese on brioche bun.

Chorizo Burger \* 14.95

Grass fed beef patty, chorizo, cheddar cheese,  
over-easy egg, pico de gallo, avocado, and chipotle mayo on  
brioche bun.

Classic TM's Burger \* 13.95

Grass fed beef patty with melted cheddar cheese  
on brioche bun. Tomatoes, pickles, and onions served on the side.





## ENCHILADAS + TACOS

Served with choice of 2 sides

Latin Rice / Cuban Black Beans / Esquites / Ancho Sweet Potato /  
Coconut Rice / Quinoa /  
+ 2 for Asian Veggies /

### Butternut Squash Enchiladas 15.95

Sauteed butternut squash & spinach wrapped in corn tortilla.  
Topped with tomatillo, creamy poblano sauce, and melted aged jack  
mozzarella & creamy goat cheese.

### Slow Roasted Pork Enchiladas 15.95

Wrapped in corn tortilla. Topped with tomatillo  
& creamy poblano sauce, pineapple pico, and melted aged jack  
& mozzarella cheese.

### Chicken Ranchero Enchiladas 15.95

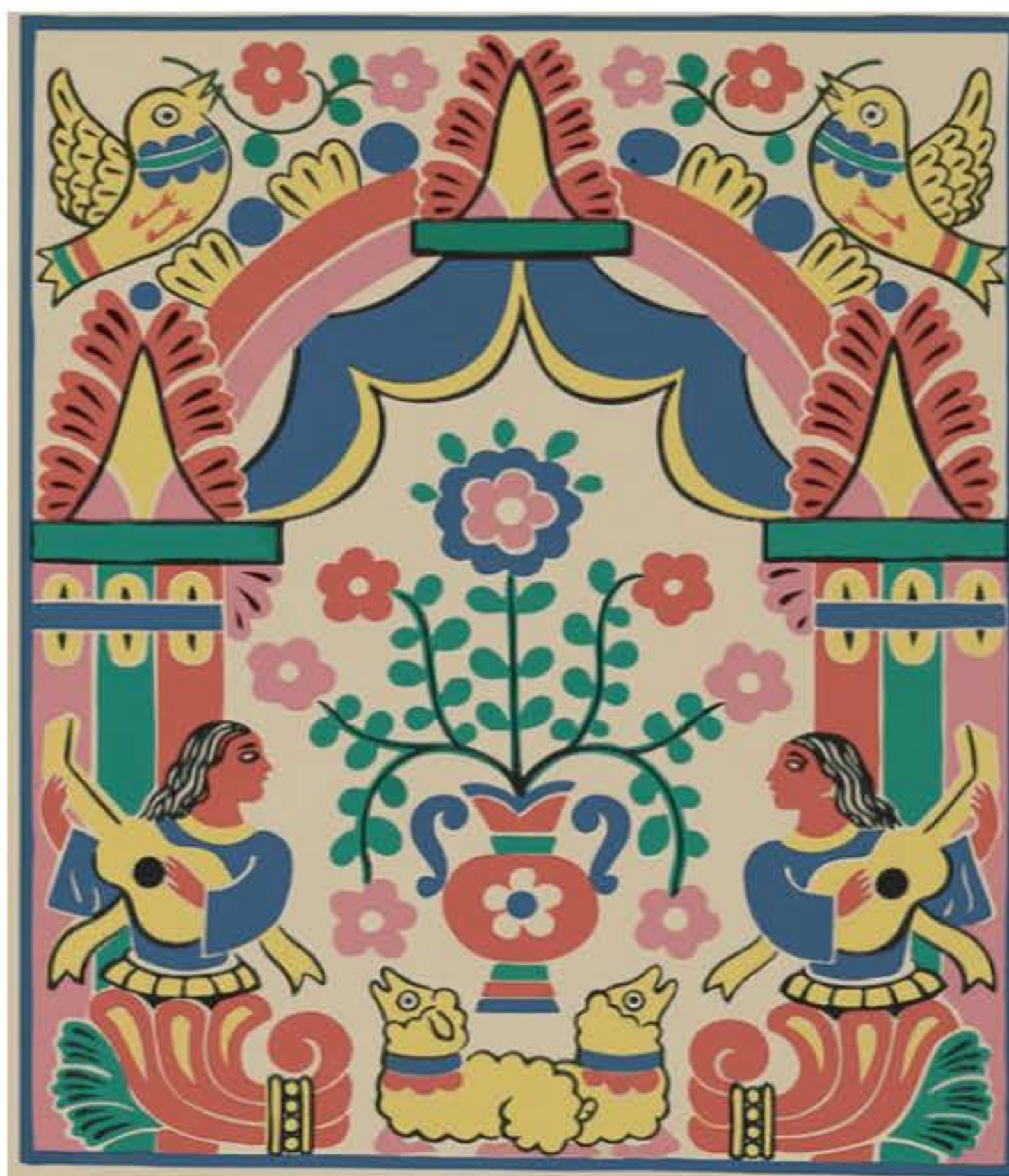
Slow roasted chicken thigh & breast meat wrapped in corn tortilla.  
Topped with guajillo & creamy poblano sauce and melted aged  
jack & mozzarella cheese.

### Slow Roasted Brisket Enchiladas 15.95

Slow roasted brisket, topped with melted aged jack, mozzarella  
wrapped in corn tortilla. Topped with guajillo sauce.

### Cheese Enchiladas 12.95

Melted aged jack, mozzarella, and goat cheese wrapped in thin corn  
tortillas. Topped with guajillo & creamy poblano sauce.





## ENCHILADAS + TACOS

Served with choice of 2 sides

Latin Rice / Cuban Black Beans / Esquites / Ancho Sweet Potato /  
Coconut Rice / Quinoa  
/ + 2 for Asian Veggies

Mahi Mahi Tacos \* 16.95

Grilled mahi mahi, house made slaw, picco de gallo, avocado, peppers, onion, and chipotle aioli. Corn tortillas

Veggie Vegan Tacos 12.95

Sauteed seasonal vegetables with corn tortillas.

Korean BBQ Beef Tacos \* 15.95

Grilled flank steak with house made slaw &  
Korean BBQ sauce. Choice of lettuce wrap or flour tortillas

Slow Roasted Pork Tacos 14.95

Slow roasted pork with pineapple pico, melted aged jack &  
mozzarella cheese. Flour tortillas

Brisket Tacos 14.95

Roasted tender brisket, topped with melted aged jack & cheddar  
cheese and pico de gallo. Flour tortillas

Chicken Ranchero Tacos 14.95

Slow roasted chicken topped with pico de gallo and melted aged  
jack & mozzarella cheese. Flour tortillas

Chicken Verde Tacos 14.95

Slow roasted chicken topped with tomatillo salsa, slaw and  
melted aged jack cheese. Flour tortillas

Fried Chicken Tacos 14.95

Crispy chicken soaked in house pickle brine,  
topped with slaw, pickles, fried jalapeno and drizzle of probiotic  
ranch. Flour tortillas.



## CLASSIC COCKTAILS

## MESA TUACA LEMON DROP 11.50

Tuaca, lemon zest, agave, lime & Cointreau.

## PISCO SOUR 11.50

Pisco, lime juice, agave, egg whites, angostura bitters.

## HEMINGWAY DAIQUIRI 11.50

Maraschino syrup, fresh squeezed grapefruit, fresh lime & Mount Gay Rum.

## THE WHISKEY SOUR 11.50

Woodford Reserve, agave & lime.

## LAVENDER COSMO 11.50

Ketel One & house lavender concoction.

## MEXICAN MULE 11.50

Lunazul reposado, agave, ginger beer & lime.

## MANGO MULE 11.50

Sky Mango Vodka, mango puree, ginger beer & lime.

## MEZCAL MULE 11.50

Vida Mezcal, El corazon, agave, ginger beer & lime.

## MOSCOW MULE 11.50

Tito's vodka, ginger beer & lime.

## THE PALOMA 11.50

Tres Generaciones Reposado, fresh grapefruit juice & agave.

## CUCUMBER COLLINS 11.50

Hendrick's Gin, Ste. Germain elderflower liqueur, cucumber, basil & mint.

## "TONY, BENTONVILLE'S COOL GUY"! 11.50

Hendrick's Gin, limes, muddled cucumbers, tonic & mint.





## SPECIALTY MARGARITAS

## MESA MARGARITA 16.50 PITCHER 51

Tres Generaciones Anejo Tequila, Grand Marnier, fresh lime & agave served on the rocks.

## PLOW &amp; ANGEL MARGARITA 27

El Tesoro Anejo Tequila, Grand Marnier 100th Anniversary, fresh lime & agave served on the rocks.

## MAVERICK'S MARGARITA 11.50 PITCHER 41

House infused spicy tequila, Cointreau, agave, lime, grapefruit juice & Hawaiian red salt rim.

## THE HOLLYWOOD MARGARITA 12.50 PITCHER 46

Casamigos reposado, Cointreau, fresh lime, agave & splash of pineapple.

## STRAWBERRY BASIL MARGARITA 12.50 PITCHER 46

Herradura Silver, muddled strawberries, basil, & St. Germain elderflower liqueur.

## EL CORAZON MARGARITA 13 PITCHER 51

Passion fruit, blood orange, pomegranate, Patron Silver & Grand Marnier.

## PRICKLY PEAR CACTUS MARGARITA 13 PITCHER 51

Lunazul reposado, agave, lime, triple sec & prickly pear.

## THE DELUXE MARGARITA 11.50 PITCHER 41

Lunazul reposado, agave-lime & triple sec.

## FRUIT INFUSED MARGARITA 14 PITCHER 51

Choice of peach, mango, raspberry, pomegranate or strawberry.

## MOJITOS

## THE BLACK &amp; BLUE MOJITO 12.50 PITCHER 51

Muddled black & blueberries, fresh mint, lime, agave, Mount Gay Sugar Cane Rum & Coco Rico.

## MANGO MOJITO 13.50 PITCHER 53

Fresh mint, mango purée, lime, agave, Mount Gay Sugar Cane Rum & Coco Rico.

## THE HOUSE MOJITO 11.50 PITCHER 41

Fresh muddled mint, lime, agave, Mount Gay Rum & Coco Rico.



11

HOUSE POURS                    \$9 GLASS | \$25 BOTTLE

CHLOE

CABERNET ~ CHARDONNAY ~ ROSE ~ SAUV - BLANC MERLOT ~  
PINOT NOIR

BUBBLES            GLASS | BOTTLE

POL RENE, BLANC DE BLANC, FRANCE 10 | 30

LA GIOIOSA, PROSECCO, VENETO, ITALY | 35

MESA SANGRIA GLASS 9/BOTTLE 22

WHITES            GLASS | BOTTLE

ROMERHOFF, REISLING, KABINETT, GERMANY 9 | 35

SANTA MARGHERITA, PINOT GRIGGIO, ALTO ADIGE 49

PIKE ROAD, PINOT GRIS, OR 9 | 35

TORRE DI LUNA, PINOT GRIGIO, IT 29

KIM CRAWFORD LOVEBLOCK, SAUVIGNON BLANC, NZ 29

BUTTERNUT, CHARDONNAY, CA 25

GERARD BERTRAND COTE DE ROSES, FR. 10 | 48

SECATEURS, CHENIN BLANC, SA 10 | 39

RON RUBIN, CHARDONNAY, CA. 9 | 37

RAEBURN, CHARDONNAY, CA. 11 | 49

REDS    GLASS | BOTTLE

MONTINORE ESTATE, PINOT NOIR, OR. 10 | 40

ZUCCARDI, MALBEC, ARGENTINA 10 | 39

VOLVER, TEMPRANILLO, SPAIN 11 | 44

BUCK SHACK BOURBON BARREL AGED, ZINFANDEL, CA. 12 | 49

PARCEL 41, MERLOT, CA. 11 | 44

BUCK SHACK BOURBON BARREL AGED, CABERNET, CA. 12 | 49

SUBSTANCE, CABERNET, WA. 10 | 39

ANNABELLA, CABERNET, CA. 11 | 49

MORE REDS ~ BOTTLE

BROQUEL, MALBEC, TRAPICHE, ARGENTINA 28

SEAN MINOR POINT NORTH, PINOT NOIR, OR 36

SEANMINOR, CABERNET SAUVIGNON, NAPA VALLEY, CA 27





## FIESTA DRINKS

## THE PLAZA! 17

Our house frozen margarita mingling with a Corona extra!

## THE LAZY DONKEY 13

The Mexican Bloody Mary swapping the vodka with our favorite Mexican beer - Modelo Especial

## BEER

## ON TAP MODELO 9

BENTONVILLE BREWING ROTATING *MARKET*

ROTATING HANDLE *MARKET*

## BOTTLES

CORONA LIGHT 5.50

CORONA EXTRA 5.50

MICH ULTRA 5

NEGRA MODELO 6

BUD LIGHT 5

MILLER LITE 5

YUENGLING 5.50

STELLA ARTOIS 7

BLUEMOON 6

BITBURGER-DRIVE (NON-ALCOHOLIC) 7

NON-ALCOHOLIC

CLASSIC BOTTLED BEVERAGES 3.75 DR. PEPPER / MEXICAN COKE /  
SPRITE

## FOUNTAIN BEVERAGES 3.25

Diet Coke, Coke, Sprite & Dr. Pepper

FRENCH PRESS COFFEE 7 (REFILL IS 75¢) ORGANIC HOT TEAS 4

ORGANIC BREWED ICED TEA WITH FRESH MINT 3.75

FRUIT INFUSED TEAS 4.25 (REFILL IS 50¢)

Mango, peach, strawberry, pomegranate, raspberry

SPRING & SPARKLING WATER 6.50

LAVENDER CREAM SODA 4.50

MEXICAN CHERRY COKE 4.50

ARNOLD PALMER 3.75

LEMONADE 3.25 (Refill 25¢)

Mango, peach, strawberry, pomegranate, raspberry 4.25

LIMEADE 3.25 (Refill 25¢)

Mango, peach, strawberry, pomegranate, raspberry 4.25





Established 2008

Since 2008, Table Mesa has been the center of welcoming NWA morning, day, and night. Our heartfelt cooking accentuates our dish and baked goods. We focus on providing a comfortable atmosphere with an international spirit. Now with an extension of our market & bakery, we always strive to evolve to provide a better dining experience.

Try our love of asian cuisine with...  
Table of Joy Menu is Here!

Welcome to the The Table Mesa Family!



*established 2011*


 The logo for Mirabella's Pizzeria Ristorante is displayed on a solid red background. The text "mirabella's" is in a white, cursive font, with "PIZZERIA" in a smaller, white, sans-serif font below it. "Ristorante" is in a white, cursive font below that.
 

mirabella's  
PIZZERIA  
Ristorante


 The logo for Mirabella's Pizzeria Ristorante is displayed on a white background. The text "mirabella's" is in a red, cursive font, with "PIZZERIA" in a smaller, red, sans-serif font below it. "Ristorante" is in a red, cursive font below that.
 

mirabella's  
PIZZERIA  
Ristorante

*established 2017*


 The logo for Table 6 Restaurant is displayed on a dark gray background. The word "TABLE" is in a white, sans-serif font. Below it is the word "RESTAURANT" in a smaller, white, sans-serif font. To the right of "RESTAURANT" is a large, orange, stylized number "6".
 

TABLE  
RESTAURANT  
6

*established 2019*


 The logo for Table at the Hickory Inn is displayed on a dark gray background. The words "TABLE" and "INN" are in a large, white, sans-serif font. Between them is the phrase "AT THE" in a smaller, white, sans-serif font. To the right of "INN" is a small white star followed by the text "RESTAURANT + BAR" in a smaller, white, sans-serif font.
 

TABLE  
AT THE  
HICKORY  
INN ★ / RESTAURANT + BAR

*established 2022*

*in development*





The Table Mesa Bakery offers handmade pastries, tarts and cookies, as well as breakfast daily made in-house daily. Espresso drinks and coffee, custom-blended by us!

#### OFFERING BY THE SLICE OR WHOLE:

(Prices subject to season please inquire with our service team)

Chocolate Tres Leches 6.99

Chocolate cake soaked in "3 milks" topped with whipped cream and fruits.

Key Lime Tres Leches 6.99

Key lime cake soaked in "3 milks" topped with whipped cream and fruits

Limocello Meringue Pie 7.99 Whole Pie 35.99

*Lemon based pie filling baked with tall meringue on buttery crust.*

Key Lime Pie 7.99 Whole Pie 35.99

*Key Lime based pie filling baked on buttery crust topped with lime zest.*

Peanut Butter Pie 7.99 Whole Pie 35.99

Peanut butter pie filling topped with whipped cream, chocolate drizzle, and crushed nuts.

Chocolate Mousse Cake 6.99 Whole 45.99

Chocolate cake with chocolate mousse layers.

Giant Cinnamon Roll 6.99

*TM's favorite cinnamon roll with thick cream cheese-based frosting*

SIX PACK MINI CINNAMON ROLLS 10.50

Pure Joy Ice Cream 4.99 make it a double +2 a triple +3

Bourbon Caramel Swirl / Happy Goat / Fudge N' Brownie /

Strawberry Lavender / Cookie No-Dough / Sweet Brown Vanilla /

Salted Cookie Crumble / Cold Brew / Strawberries & Cream /

