

TABLE MESA®

Bistro

large group bites... 14.50

chicken ranchero quesadillas

flour tortillas wrapped around chicken ranchero, jack cheese, sautéed onions & peppers

dumplings

slow roasted pork or veggie

fire grilled mini sliders

slow roasted pulled pork & korean bbq or wagyu beef & cheddar

portabella mushroom & spinach quesadillas

skewers on the flame

salmon or chicken skewers brushed with garlic-soy ginger marinade

fire cracker wings

honey soy wings tossed with Indian fire cracker bbq sauce



TABLE MESA

taco bar with all the fixings...15.75 + 2.00
with *fresh guacamole

slow roasted beef brisket
slow roasted pork
chicken ranchero
fire grilled seasonal veggies
latin rice
cuban black beans
pico de gallo
shredded lettuce
mixed cheeses
sour cream
flour & corn tortillas
*fresh & chunky guacamole

TABLE MESA®

fajita bar with all the fixings...25.00 + 2.00
with *fresh guacamole

fire grilled skirt steak / chicken / shrimp

latin rice cuban

black beans

sauteéd onions,

poblano peppers

pico de gallo

sour cream

flour & corn tortillas

*fresh & chunky guacamole



classic table mesa bites...18.50

latin farm board

slow roasted pork, assorted cheeses, tortillas, jicama, pickled vegetables, olives

curry chicken flautas

crispy flour tortillas loaded with curry chicken, mixed cheeses & roasted corn

cheap dates

house favorite - medjool dates stuffed with cream cheese, gorgonzola cheese wrapped in double smoked bacon

fresh hummus & mini pitas

house made hummus, evoo, pita bread & fresh herbs

dipping duos

fresh & chunky guacamole with house fundido & chips

del rio

flour tortillas wrapped around shrimp, pico de gallo, & jack cheese. Served with lemon butter



TABLE MESA®

the prix fixe menu

with salad, entree & dessert...26

choose one entree from below...

buffet: served with salad, sides & dessert

with choice of two menu items...25

with choice of three menu items...30

nice little salad

field greens, pico de gallo, champagne vinaigrette

poultry

MAMMA MIA CHICKEN

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

POLLO CON POBLANO

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.

beef / pork

CARNITAS

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

CARNE ASADA

fire grilled skirt steak, with mushrooms, onions & peppers, melted mixed cheeses. Served with warm tortillas, latin rice & cuban black beans.

fish

PAN ROASTED SALMON GF

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

vegetarian

BUTTERNUT SQUASH

Sautéed butternut squash & spinach, melted aged jack & mozzarella. Topped with creamy goat cheese medallion & signature tomatillo & creamy poblano sauces.

dessert

tres leches - key lime or chocolate

sides: asian greens, grilled corn on the cob, cotija mashed potatoes

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build a menu