

The image features a repeating pattern of circular light fixtures. Each fixture consists of a central dark circle surrounded by a glowing ring, all set within a larger circular frame. The color palette is warm, ranging from deep reds and oranges to bright yellows and whites. The fixtures are arranged in a grid, with thin black lines separating them. The text "Bakery at TABLE MESA" is centered horizontally across the middle of the image.

Bakery *at* TABLE MESA

BIG TEN BREAKFAST

Tuesday - Saturday 8:00A to 11:00A

1. BREAKFAST TACOS 6.99

two eggs scrambles tacos of your choice; tchorizo, cheddar, potato & salsa or avocado, potato, cheddar & salsa or one of each.

2. PANCAKES WITH ORGANIC MAPLE SYRUP 5.99

3. FOLDED EGGS OR OMELET A LA LUIS 9.99

Herbs, mushrooms, sausage & cheddar with sour dough toast & jam.

4. ACAI BOWL 8.99

Acai & berry sorbet with banana, granola & honey.

5. BABKA TOAST 7.99

Apple Babka, butter & cinnamon cream.

6. CASSIE'S BANANA BREAD 6.99

With espresso butter, strawberry & mint.

7. SALT BRISKET BAGEL & EGG 9.99

Spicy stone-ground mustard, cheddar & tomato.

8. THE STANDARD 9.99

Two eggs, bacon, potatoes, berry jar & toast or biscuit.

9. MINI BREAKFAST 7.99

One egg, bacon, italian sausage, sauteed mushrooms & tomato.

10. YOGURT, LOCAL HONEY & GRANOLA 5.99

Scones 1.99 / Cinnamon roll 5.99 / Donuts 1.99 / Coffee Bar

Visit Us Online: www.tablemesabistro.com/bakery

Mirabella's Table www.mirabellastable.com

Tavola Trattoria www.tavolatrattoria.com

Table at the Station www.tableatthestation.com

**Local and State Food Code requires us to inform you that when you select & consume raw or undercooked meats, seafood and eggs may increase your risk of food borne illnesses. Table Mesa Bistro is not a certified gluten free establishment, but we do our utmost with sourcing gluten free products for our menu.*

COFFEE

CHAI TEA LATTE 3.99

DRIP COFFEE 2.99

FRENCH PRESS 4.99

ESPRESSO 1.99

MACCHIATO 2.99

AMERICANO 2.99

CAPPUCCINO 3.99

HOT CHOCOLATE 2.99

LATTE 4.25

(Vanilla, Mocha, Hazelnut, Almond, White Chocolate Mocha or Lavender)

SPECIALTY DRINKS

MIMOSA SPECIAL 5.99

PROSECCO BOTTLE SPECIAL 17.99

BLOODY MARY SPECIAL 6.99

BRUNCH PRINCIPALES 16.99

BABKA TOAST

Brioche french style toast, cinnamon cream & maple syrup.

ENFRIJOLADA - BRUNCH ENCHILADAS

With soft scramble, chorizo, avocado, black bean puree & pico de gallo.

DADDY MAN'S PANCAKES

Light and fluffy pancakes served with maple syrup & butter.

HOUSE BAKED BISCUITS

Jam, espresso butter or gravy.

FOLDED EGGS A LA LUIS

Soft folded scrambled eggs & cheddar.

POTATO SKIN BREAKFAST

Slow roasted pork, cheddar, egg & scallions.

POTATO CROQUETTES

Chorizo, cheddar & scallions.

CHILAQUILES

Eggs sunny side up, salsa, jalapenos, cheddar, chorizo black beans & pico de gallo.

MEXICAN STREET CORN SALAD

Fresh greens, roasted corn, black beans, cotija cheese, cilantro & cumin vinaigrette.

NICEVILLE SALAD

Fresh greens, pico de gallo, feta cheese & champagne vinaigrette.

BERRY JAR

Seasonal berries tossed in lime & agave.

CHOCOLATE CHIP COOKIES

SOME EXTRAS WITH BRUNCH MENU

Bacon / Sausage / Brunch Potatoes

EXTRA SWEET

BASKET OF BEIGNETS 5.99

with whipped cream, warm chocolate & raspberry sauce.

CINNAMON ROLL 4.99

FRESH BAKED SCONES 2.99

TRES LECHES 3.99

LIMITED BRUNCH

CLASSIC TM'S BURGER WITH CHEDDAR* 10.99

Wagyu beef, lettuce, tomato & melted cheddar cheese.
Served on brioche.

CARNITAS SANDWICH 11.99

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

SANTA MONICA CLUB 11.99

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

GUAJILLO SALMON SALAD GF 14.99

Fresh greens, blackened salmon with our guajillo spice blend, roasted corn, avocado & pico de gallo. Served with a combo of our champagne vinaigrette & signature probiotic ranch dressing.

NICE LITTLE SALAD 6.99

Fresh greens, pico de gallo, feta cheese & champagne vinaigrette.

TAMALES Made from scratch. Limited availability.

Served with Latin rice & Cuban black beans.

CHICKEN 8.99 mixtamal with chicken verde.

PORK 9.99 mixtamal with roasted pork with salsa roja.

FAJITAS WITH ALL THE FIXINGS

Sautéed peppers, onions, portobellos, Boursin cheese, sour cream, guacamole, pico de gallo, Latin rice & Cuban style black beans.

Skirt Steak 17.99 / Fire Grilled Chicken 16.99

Combination Steak & Chicken 19.99 / Gulf Shrimp 19.99

Mixta combo of Beef, Chicken & Shrimp 19.99

KOREAN BBQ BEEF TACOS 13.99

Choice of butter cup lettuce, jicama tortillas or flour tortillas, with grilled flank steak, slaw & Korean BBQ sauce.

SLOW ROASTED PORK TACOS 12.99

Our tender, fall off the bone carnitas topped with pineapple pico, melted aged jack & mozzarella cheeses.

CHICKEN RANCHERO TACOS 12.99

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

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

SLOW ROASTED PORK 12.99

Our tender, fall off the bone carnitas topped with signature tomatillo, creamy poblano sauce, pineapple pico, melted aged jack & mozzarella cheeses.

CHICKEN RANCHERO 12.99

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

SLOW ROASTED CHIPOTLE BRISKET 12.99

Tender brisket, roasted for a minimum of 6 hours, topped with melted aged jack, mozzarella & our signature guajillo sauce.

BUTTERNUT SQUASH 13.99 (HOUSE FAVORITE)

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