

# MEZCLA

## STARTERS

### **BURRATA SALAD 12**

Wild Arugula | Grapefruit Supremes | Heirloom Tomatoes | Mango  
Toasted Seeds | Balsamic Reduction | Mango Vinaigrette

### **CHARCUTERIE BOARD 22**

Chef's Choice Domestic and Imported Meats and Cheeses  
Grilled Baguette | Strawberry Chutney | House Marinated Olives  
Cornichons | Fresh Berries | Local Micro Greens

### **FLATBREAD 15**

Roasted Garlic Cream Sauce | Marmalade Onions  
Goat Cheese | Toasted Pine Nuts | Wild Arugula

### **NM WEDGE 12**

Crisp Iceberg | Chipotle Blue Cheese | Chicharrónes  
Red Onion | Heirloom Tomato

### **GRILLED STEAK TACOS 17**

Marinated Skirt Steak | Chimichurri | Avocado | Roasted Corn Relish  
Soft Corn Tortillas | NM Red Chile Salsa

### **QUESO FUNDIDO 15**

Chorizo | Pico De Gallo | Hatch Green Chile | Tostadas

## ENTRÉES

### **CHIPOTLE ESPRESSO RUBBED FILET 45**

Hatch Green Chile | Potato Paillason | Roasted Asparagus  
Crispy Carrots | Wild Mushroom Reduction

### **SPRING PEA CHICKEN RISOTTO 35**

Airline Chicken Breast | Arborio Rice | Applewood Smoked Bacon  
Spring Peas | Parmesan | Chorizo Jus

### **PIÑON CRUSTED RACK OF LAMB 40**

Caramelized Onion Polenta | Roasted Young Carrots  
Sautéed Spinach | Fermented Garlic Reduction

### **BLACKENED BRANZINO SEA BASS 35**

Crispy Fingerling Potatoes | Roasted Leeks | Heirloom Tomatoes  
Asparagus Tips | Lemon-Butter Sauce

### **BLEU CHEESE PESTO LINGUINE 22**

Seared Chicken Breast | Artichoke Hearts | Zucchini | Red Onion  
Sun-dried Tomatoes | Wild Mushrooms | House-Made Alfredo Sauce

## DESSERTS

### **LEMON TARTLET 13**

Vanilla Bean Whipped Cream | Berry Gel | Candied Pecans | Raspberry Sorbet

### **STRAWBERRY RHUBARB CAKE 13**

Berry Coulis | Vanilla Bean Whipped Cream | Dehydrated Strawberry  
Candied Piñons | Vanilla Gelato

### **LEMON CRÈME BRÛLÉE 13**

Caramelized Sugar | Lemon Custard | Biscochito | Fresh Berries