

THE GOAL OF OUR MENU IS TO OFFER YOU A TRUE TASTE OF ARIZONA. WE WORK WITH LOCAL FARMERS AND ARTISANS TO BRING TO YOU THE VERY BEST THAT ARIZONA HAS TO OFFER. ENJOY!

C A F É M e S o

TAPAS

FLAT BREAD PIZZA • CHEF'S WEEKLY CREATION • 15

MARGHERITA PIZZA • MOZZARELLA, POMODORO SAUCE, BASIL, ROASTED TOMATOES, GARLIC, PARMESAN • 15

GRILLED CHICKEN QUESADILLA • SHREDDED ASADERO CHEESE, GREEN CHILES, GREEN ONIONS, FOLDED IN A FLOUR TORTILLA, FRESH GUACAMOLE, DICED TOMATOES, SOUR CREAM, SALSA • 15

STREET TACOS • TWO TACOS, SOUTHWEST SKIRT STEAK, ONIONS, CILANTRO, SALSA, BEANS, SPANISH RICE & TORTILLA CHIPS • 15 | GF

CRISPY CHICKEN WINGS
MANGO HABANERO – HONEY CHIPOTLE – STRAWBERRY SERRANO • 10 | GF

SHRIMP CEVICHE TOWER • AVOCADO, SWEET CORN, GRILLED LIME AND CILANTRO • 12 | GF

CARNE ASADA NACHOS • TRICOLOR TORTILLA CHIPS, ASADERO CHEESE, NACHO CHEESE, BLACK OLIVES, REFRIED BEANS, PICO DE GALLO, GUACAMOLE, SALSA • 10

MESO CHARCUTERIE • SPANISH CURED MEATS, AZ CHEESE COMPANY SELECTIONS, DRIED FRUITS AND NUTS, LOCAL HONEY COMB • 16

TOASTED MARCONA ALMONDS • WILD ROSEMARY, SEA SALT AND CRACKED PINK PEPPERCORNS • 4 | GF, V

ROASTED QUEEN CREEK OLIVES • CANDIED FENNEL • 4 | GF, V

- SIGNATURE -

HOMEMADE GUACAMOLE WITH TORTILLA AND ROOT VEGETABLE CHIPS • 10

INSALATE

SEARED SALMON QUINOA • FRESH SEASONAL BERRIES, MANDARIN ORANGES, CHERRY HEIRLOOM TOMATOES, TRICOLOR QUINOA, PEPPERS, RUBY ARCADIAN LETTUCE, GRAPE SERRANO VINAIGRETTE • 18 | GF

CANDIED WALNUT • ORGANIC BABY GREENS, CANDIED WALNUTS, DRIED CRANBERRIES, BERRIES, TOMATOES, CUCUMBERS, HONEY-LIME VINAIGRETTE • 15 | GF

COMPRESSED SERRANO-WATERMELON SALAD • ALMONDS, PECANS, DRIED CRANBERRIES, CUCUMBER, FRESH MINT, BASIL, OVER A BED OF BABY GREENS CRUMBLD GOAT CHEESE • 15 | GF

CHICKEN CHOPPED • ROMAINE LETTUCE, GRILLED CHICKEN, HARD BOILED EGGS, SMOKED HAM, BACON, TOMATOES, AVOCADO, BELL PEPPERS, BLEU CHEESE • 15 | GF

CAESAR • HEARTS OF ROMAINE, TOMATOES, PARMIGIANO REGGIANO, GARLIC CROUTONS, SUN-DRIED TOMATOES, CREAMY CILANTRO DRESSING, TORTILLA CONFETTI • 15 | GF

ADD-ONS

CITRUS BRINED CHICKEN • 5 | GRILLED FLAT IRON STEAK • 8* | GRILLED GULF SHRIMP • 7 | GRILLED HAND CUT SALMON • 7* | TWO LOCAL FARM FRESH POACHED EGGS • 4*

EMPAREDADOS

SERVED WITH A CHOICE OF HOMEMADE CHIPS, FRIES OR SIDE SALAD

MESO BURGER* • GRASS FED BEEF, APPLE WOOD SMOKED BACON, LETTUCE, TOMATOES, ONIONS, PICKLES, CILANTRO ADOBO AIOLI, BRIOCHE ROLL • 15

CLUB MED • HICKORY SMOKED TURKEY, SMOKED HAM, BACON, AMERICAN & SWISS CHEESES, LETTUCE, TOMATO, MAYONNAISE, SOURDOUGH BREAD • 15

GRILLED CHICKEN SANDWICH • MARINATED BREAST OF CHICKEN, APPLE WOOD SMOKED BACON, PEPPER JACK CHEESE, LETTUCE, TOMATO, AVOCADO, ROASTED RED PEPPER, ADOBO AIOLI • 15

CHICKEN CAESAR WRAP • HEARTS OF ROMAINE LETTUCE, SUN-DRIED TOMATOES, PARMIGIANO-REGGIANO, CILANTRO CAESAR DRESSING, AVOCADO, ROLLED IN A CHIPOTLE TORTILLA • 15

PLATO FUERTE

ROASTED FREE RANGE CHICKEN • BOURSIN MASHED POTATOES, FENNEL-BLACKBERRY GLAZE • 24

PAN ROASTED FILET* • 8 oz. PRIME FILET OF BEEF, BONE MARROW BUTTER, DAUPHINOISE POTATO • 36 | GF

RIBEYE - 14OZ* • CHIMICHURRI, RASPBERRY HORSERADISH, SCALLOP POTATO • 35 | GF

SEA SCALLOPS & BLACK TIGER SHRIMP • PAN SEARED SCALLOPS, JUMBO SHRIMP, TOMATO-SAFFRON RISOTTO OVER TAMARIND GLAZE • 30

PAN SEARED SALMON FILET • BUTTER FENNEL RUB, TRICOLOR QUINOA, STRAWBERRY-CUCUMBER RELISH • 26

VERDURA BUCATINI • SAUTÉED FRESH SEASONAL VEGETABLES IN A TOMATO-SAFFRON BROTH, PARMIGIANO-REGGIANO, BASIL CHIFFONADE • 19

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

AMERICAN CRAFT

SAMPLE ANY FOUR FOR \$12

INDICATES DRAFT SELECTIONS

BLONDE & PILSNER

GRAND CANYON AMERICAN PILSNER, GRAND CANYON BREWING, WILLIAMS, AZ, 5.0%
MAMMA'S LITTLE YELLA PILLS, OSKAR BLUES, LONGMONT, CO, 5.3%

SCOTTSDALE BLONDE, TEMPE AZ, 4.75%

BROWN & RED

GRAND CANYON SUNSET AMBER, GRAND CANYON BREWING, WILLIAMS, AZ, 5.4%

PALE ALE

DALE'S PALE ALE, OSKAR BLUES BREWING, BOULDER, CO, 6.5%

WHITE & WHEAT

BLUE MOON BELGIAN WHEAT, MILLER COORS BREWING, GOLDEN, CO, 5.4%

SAN TAN HEFEWEIZEN, SAN TAN BREWING, CHANDLER, AZ, 5.0%

IPA

GRAND CANYON BLACK IRON, GRAND CANYON BREWING, WILLIAMS, AZ, 6.5%

COPPERSTATE, HUSS BREWING, TEMPE, AZ, 6.5%

PINNER THROW BACK, OSKAR BLUES BREWING, BOULDER, CO, 4.9%

DOUBLE IPA

RUINATION 2.0, STONE BREWING, ESCONDIDO, CA, 6.2%

RESIN, SIX POINT BREWERY, BROOKLYN, NY, 9.1%

WEE HEAVY

DIRTY BASTARD, FOUNDERS BREWING CO., GRAND RAPIDS, MI, 8.5%

PORTER & STOUT

BIG BLUE VAN, 5.4%

DEATH BEFORE DISCO, LEFT HANDED BREWING, LONGMONT, CO, 6.0%

SAN TAN SEASONAL, SAN TAN BREWING, CHANDLER, AZ, 6.9%

CIDER

ANGRY ORCHARD, BOSTON BEER, WALDEN NY, 5.0%

WHITE CLAW, UNITED STATES, 5.0%

IMPORT

AMSTEL, AMSTEL BREWERY, AMSTERDAM, NETHERLANDS, 5.0%

HEINEKEN, HEINEKEN BREWING CO, AMSTERDAM, NETHERLANDS, 5.0%

DOS EQUIS, GUAUHTEMOC MONTEZUMA BREWERY, MONTEREY, MEXICO, 4.2%

MODELO ESPECIAL, GRUPO MODELO BREWER, MEXICO CITY, MX, 4.4%

CORONA LIGHT, GRUPO MODELO BREWER, MEXICO CITY, MX, 4.5%

CORONA PREMIER, GRUPO MODELO BREWER, MEXICO CITY, MX, 4.5%

STELLA ARTOIS, ANHEUSER BUSCH, LEUVENIC, BELGIUM, 5.0%

DOMESTIC

BUD LIGHT, ANHEUSER-BUSCH, ST. LOUIS, MO, 4.2%

BUDWEISER, ANHEUSER-BUSCH, ST. LOUIS, MO, 5.0%

COORS LIGHT, COORS BREWING CO., GOLDEN, CO, 4.2%

MILLER LITE, MILLER BREWING CO., MILWAUKEE, WI, 4.2%

MICHELOB ULTRA, ANHEUSER-BUSCH, ST. LOUIS, MO, 4.2%

TEQUILAS

PATRON SILVER

PATRON REPOSADO

PATRON ANEJO

CASAMIGOS BLANCO

CASAMIGOS REPOSADO

CASAMIGOS ANEJO

CLASE AZUL SILVER

EL JIMADOR SILVER

HERRADURA SILVER

HERRADURA REPOSADO

HERRADURA ANEJO

HERRADURA SELECTION SUPREMA

HERRADURA ULTRA ANEJO

HERRADURA SELECTION DE CASA PORT

DON JULIO BLANCO

DON JULIO REPOSADO

DON JULIO ANEJO

DON JULIO 1942

DON JULIO 70TH ANNIVERSARY

TANTEO JALAPENO

TANTEO CHIPOTLE

TANTEO HABANERO

SUERTE BLANCO

SUERTE EXTRA ANEJO

VOLCON SILVER

CAMARENA SILVER

CAMARENA REPOSADO

MEZCAL

VIDA MEZCAL

UNION MEZCAL

MAYALYN MACHETAZO

MARCA NEGRA DOBADAN

MEZCAL CARREÑO

CLASSIC CREATIONS

CLASSIC MARTINI

SMIRNOFF VODKA OR BEEFEATER GIN,
A SPLASH OF M&R DRY VERMOUTH-OLIVE OR LEMON TWIST.

APPLETINI

ABSOLUT CITRON VODKA, DEKUYPER SOUR APPLEPUCKER,
ORANGE LIQUEUR AND FRESH LEMON SOUR MIX.

LEMON DROP

ABSOLUT CITRON VODKA, ORANGE LIQUEUR,
FRESH LEMON SOUR MIX WITH A SUGARED RIM.

COSMOPOLITAN

ABSOLUT CITRON VODKA, COINTREAU,
CRANBERRY AND FRESH LIME JUICE.

MOSCOW MULE

SMIRNOFF VODKA, GINGER BEER AND
FRESH LIME OVER ICE IN A COPPER MUG.

KENTUCKY MULE

JIM BEAM BOURBON WHISKEY, FRESH LIME JUICE,
A DASH OF BITTERS, GINGER BEER AND FRESH MINT.

MEXICAN MULE

SAUZA BLANCO TEQUILA,
SWEETENED FRESH LIME AND GINGER BEER.

ITALIAN LEMONADE

ABSOLUT CITRON VODKA, HAND-SQUEEZED LEMONS,
SPLASH OF SODA WATER, DISARONNO FLOAT.

LYNCHBURG LEMONADE

JACK DANIEL'S TENNESSEE WHISKEY, ORANGE LIQUEUR,
SPRITE AND FRESH LEMON.

CONTEMPORARY CREATIONS

PICK YOUR PEPPER MARGARITA

JALAPENO, STRAWBERRY, CHIPOTLE-PINEAPPLE, HABANERO-MANGO,
TANTEO PEPPER TEQUILA REAL PUREE, LIME JUICE, AGAVE NECTAR.

APEROL SPRITZ

APEROL, PROSECCO, SODA WATER, ORANGE HALF MOON.

ESPRESSO MARTINI

ABSOLUT VODKA, KAHLUA, ESPRESSO, VANILLA INFUSED SYRUP, ESPRESSO BEANS.

PRICKLY PEAR SOUR

BUFFALO TRACE BOURBON, LEMON, PRICKLY PEAR PUREE, DEHYDRATED LEMON WHEEL.

GRAPEFRUIT ROSE COLLINS

KETEL ONE GRAPEFRUIT ROSE, LEMON, SUGAR, SODA WATER,
DEHYDRATED GRAPEFRUIT HALF MOON & ROSE PETAL.

AZTEC OLD FASHIONED

CAZADORES TEQUILA, SOMBRA MEZCAL, AGAVE, ANGOSTURA BITTERS,
LIME SWATH, BRANDIED CHERRY.

GE&T

HENDRICKS GIN, FEVERTREE ELDERFLOWER TONIC, CUCUMBER, LEMON.

WINES

WHITE

CASTELLO DI GABBIANO, PINOT GRIGIO

CHATEAU ST. JEAN, NORTH COAST, CALIFORNIA, CHARDONNAY

CHATEAU STE. MICHELLE, RIESLING

BRANCOTT ESTATE, MARLBOROUGH, NEW ZEALAND, SAUVIGNON BLANC

LAMARCA, PROSECCO, EXTRA DRY, VENETO, ITALY, SPARKLING

MINUTY PROVENCE, ROSÉ

GLS BTL

10 40

12 48

12 48

13 52

13 52

16 64

RED

MARK WEST, RUSSIAN RIVER VALLEY, CALIFORNIA, PINOT NOIR

ESTANCIA, PASO ROBLES, CALIFORNIA, CABERNET SAUVIGNON

CANOE RIDGE VINEYARD, "THE EXPEDITION", WASHINGTON, MERLOT

AUSTIN HOPE WINERY, "TROUBLEMAKER", CENTRAL COAST, CALIFORNIA

GLS BTL

12 48

15 60

15 60

16 64

LOCAL

ASK YOUR MIXOLOGIST ABOUT OUR LOCAL SPIRITS.

CAFÉ Meso