

RED MESA GRILL

3 COURSES - COCKTAILS INCLUDED - \$25

APPETIZER CHOICE OF ONE

CUBAN BLACK BEAN CAKES

Black beans simmered with vegetables & seasonings, smashed, pattied & fried.
Served with red pepper cream, jalapeño cream & roasted corn salsa

PERUVIAN ARMADILLO EGGS

Garlic green chile smashed potatoes stuffed with chicken, rolled in bread crumbs & fried.
Served with Red Mesa's chile de arbol sauce, tomatillo salsa & lime crema.

PICK ONE COCKTAIL:

White Wine *White Orchid Torrontes*

1/2 Pint *Short's Bellaire Brown*

Paloma *House blended tequila & locally made grapefruit soda with a salted rim*

ENTRÉE CHOICE OF ONE

COLUMBIAN TUNA

Coffee and chile crusted tuna seared with chile verde & avocado sour cream.
Served with white rice, black beans & fresh vegetables.

GAUCHO CHICKEN

Smoky grilled chicken breasts served on corn strips, topped with pico de gallo & avocado sour cream.
Served with green chile smashed potatoes & fresh vegetables.

CHIPOTLE BACON JAM PORK BELLY

Grilled pork belly served on green chile corn cakes and topped with bacon jam. Served with fresh vegetables.

PICK ONE COCKTAIL:

Red Wine *Castillo San Simon Tempranillo*

1/2 Pint *Right Brain Spinal Tapper*

Casa Margarita *House blended Tequila and Triple Sec*

DESSERT

CHEESECAKE CHIMICHANGA

with strawberry salsa

COCKTAIL:

Mexican Chocolate Shot *Chocolate liqueur, Amaretto and vodka topped with whipped cream*

*First Come,
First Serve*

*Carryout
available*