

HOUSE SPECIALTIES

STEAK MADAGASCAR* 34

Juicy ribeye steak, port cream reduction, port soaked peppercorns, house cut potatoes & seasonal vegetables.

FAJITAS WITH ALL THE FIXINGS

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

Beef Skirt Steak 19 / Free Range Chicken 18
Combination Steak & Chicken 19 / Shrimp 22 /
Mixta combo of Beef, Chicken & Shrimp 21

ALAMBRES DE COSTRAS

Tossed with chorizo, roasted potatoes, melted queso blanco, onions, peppers, mushrooms & roasted corn on the cob with your choice of corn tortillas, flour tortillas or jicama tortillas.

Served with Latin rice & Cuban style black beans.
Choice of Skirt Steak 17 / Chicken Breast 16 / Chipotle Shrimp 18

CARNITAS 15

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

MAMMA MIA CHICKEN 16

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

POLLO CON POBLANO 16

Juicy chicken breast, seared & roasted with hardwood smoked bacon, topped with creamy poblano sauce, onions, peppers & melted jack cheese. Served with cotija mashed potatoes & grilled corn.

CHILE RELLENO 12

Chicken 13.50 / Chipotle Shrimp 14.50
Roasted Pork 13.50 / Slow Roasted Brisket 14

THE TRESTLES BURRITO "SURFER'S BURRITO" 15

Large fresh flour tortilla loaded with shrimp, roasted chicken, slow roasted brisket, fries, mozzarella cheese, cheddar cheese, jalapeños, guacamole, pineapple pico & chipotle mayo. Served with Latin rice & Cuban style black beans.

CURRY CHICKEN BURRITO 13.50

Thai style yellow curry with slow roasted chicken, avocado, onions, peppers, melted aged jack cheese & roasted corn. Topped with guajillo & curry sauces. Served with Latin rice & Cuban style black beans.

KIKI'S BURRITO 13.25

Kobe beef - Tex Mex style, queso fundido, roasted tomatoes, onions, peppers & guacamole. Topped with poblano & guajillo sauces. Served with Latin rice & Cuban style black beans.

CHIMIVANGA

Large & crispy flour tortilla loaded with mixed cheeses & your protein of choice. Topped with pico de gallo, fresh guacamole, poblano cream & drizzle of crema. Chicken 13.50 / Slow Roasted Brisket 14.50

BURGERS & SUCH

Served with regular fries, sweet fries, salad, or cup of soup.

CHORIZO BURGER* 12.50

American Kobe beef, chorizo, cheddar cheese, egg - sunny side up, pico de gallo, avocado & chipotle mayo. Served on brioche.

CLASSIC TM'S BURGER WITH CHEDDAR* 11

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

GREEN CHILE BURGER* 12

American Kobe beef, green chilies, pico de gallo, sautéed peppers, onions, chipotle mayo & house queso. Served on brioche.

CARNITAS SANDWICH 12.50

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

MESA PASTRAMI RUEBEN 13.25

Pastrami, hearty slaw, spicy Russian sauce & provolone cheese. Served on toasted onion rye.

SANTA MONICA CLUB 11.25

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

ZOOP'S GRILLED CHICKEN SANDWICH 12

Fire grilled chicken breast, mozzarella, house queso, avocado, bacon, sautéed onions, jalapeños & mushrooms. Served on brioche.

PORTOBELLO MUSHROOM MELT 10.50

Topped with our melted cheese blend, arugula, avocado, chipotle mayo & pico. Served on brioche.

QUESADILLAS Y FLAUTA

With Latin rice & Cuban style black beans.

BLUE CRAB & SHRIMP 15

With roasted corn & melted cheeses.

BBQ CHICKEN 13.50

Slow roasted chicken, house Korean BBQ & melted cheeses.

HOUSE CRISPY POTATO FLAUTA 12.25

Roasted tomatillo, crema, onions, peppers, & melted cheeses.

DESSERT

MESA CHURROS 7

House made, served with chocolate ganache, raspberry puree, whipped cream & house made ice cream.

TRES LECHES - CHOCOLATE OR KEY LIME 7.25

House-made cake, soaked in three milks & topped a seasonal fruit puree.

SINGING KARAT CAKE 6.50

House-made daily, glazed & served with a seasonal berry puree.

CRÉME BRÛLÉE 7

Silken buttercup cream with a caramelized sugar surface.

TABLE MESA®
BISTRO

MAIN
MENU

General Manager: Tyler Cash
Chef de Cuisine: Luis Herrera

our locations

TAVOLA TRATTORIA
108 SE A Street
Bentonville, AR
479.715.4738
tavolatrattoria.com

TABLE MESA BISTRO
108 E Central Avenue
Bentonville, AR
479.715.6706
tablemesabistro.com

MIRABELLA'S TABLE
4200 S 48th Street, Suite 10
Rogers, AR
479.899.6190
mirabellastable.com

STARTERS

CEVICHE DE ATUN Y SALMON* 13
Sashimi-quality ahi tuna, smoked salmon, crunchy jicama & spicy fruit salsa on avocado half.

CHEAP DATES 10
Medjool dates stuffed with gorgonzola, cream cheese & wrapped in hardwood – smoked bacon.

TLAQUEPAQUE 15
Chile con queso, ceviche de atun, guacamole, salsa & chips.

HUMMUS PLATTER 11
Warm naan, house-made hummus, plantains, roasted jalapeños & Mediterranean salsa.

QUESO FUNDIDOS 8
Made to order with aged jack, mozzarella & goat cheeses. Topped with pepper jelly, served with chips & warm flour tortillas. With Chorizo 9

FIRE BREAD 10
Grilled flatbread with artichokes, onions, peppers, a blend of melted cheeses & pico de gallo. With Shredded Chicken 11 / With Chipotle Shrimp 12

MACHO NACHOS 13
Layered chips with poblano cream sauce, black beans, corn & mixed cheeses. Topped with guacamole, sour cream & pico de gallo. With Beef or Chicken fajita 14 / With Chipotle Shrimp 15

DIPPING DUO 14
Our guacamole & queso fundido. With Chorizo 14.5

GUACAMOLE A LA CASA GF 8
Made fresh each day. Try it with pineapple pico!

HOUSE SALSA & CHIPS 2

TOMATILLO - APPLE SALSA 2.50

NICE LITTLE SALAD GF 7
Fresh greens, feta cheese, pico de gallo & choice of champagne vinaigrette or probiotic ranch.

SOUPS ~ BOWLS ~ SALADS

CHICKEN TORTILLA SOUP 6
POBLANO CHICKEN CHOWDER 6
POBLANO CHICKEN CHOWDER WITH SALMON & SHRIMP 12
Add a cheese quesadilla for \$1

MOÉ BOWL 10
Quinoa, butternut squash, portobello mushrooms, avocado, cucumber, broccoli, charred onions, fresh greens & miso vinaigrette. With Chicken 15 / With Salmon* 16

SOUPS ~ BOWLS ~ SALADS CONT.

BLADE RUNNER BOWL 14
Fresh greens, coconut rice, black beans, guacamole, roasted corn, pico de gallo, crema, Korean BBQ beef, sautéed poblanos, onions & peanut dressing.

SALAD OR MAKE IT A WRAP!

MESA MEDITERRANEAN SALAD GF
Fresh greens, artichokes, avocado, roasted grapes, cucumbers, feta cheese & Kalamata olives. Tossed in a champagne vinaigrette dressing. With Sashimi Grade Ahi Tuna* 16 / With Lemon Chicken 15

MESA BBQ CHICKEN SALAD GF 15
Fresh greens, Korean BBQ chicken, melted cheese blend, toasted walnuts, cilantro, bacon, avocado & our signature probiotic ranch.

NORTH COAST SALAD 16
Fresh greens, tomatillo-apple salsa, chipotle shrimp, avocado, roasted potatoes & lemon zest.

GUAJILLO SALMON SALAD GF 16
Fresh greens, blackened salmon with our guajillo spice blend, roasted corn, avocado & pico de gallo. Comes with a combo of our champagne vinaigrette & signature probiotic ranch dressing.

FISH MARKET & SHELLFISH

OAXACA SALMON GF* 23
The freshest salmon rubbed with a guajillo spice blend, chipotle shrimp, portobellos, Asian greens & cotija mashed potatoes.

PAN ROASTED SALMON GF* 22
The freshest salmon coated with herbs & seasonings. Topped with lemon butter & blue crab meat. Served with cotija mashed potatoes & Asian greens.

MISO SALMON* 21
Fresh cedar wrapped salmon, miso sauce with coconut rice & Asian greens.

SEARED AHI TUNA GF* 23.50
Seared rare sushi grade tuna with wasabi aioli, pineapple pico, coconut rice & Asian greens.

TACOS

Served with two (2) fresh flour tortillas, sautéed onions & peppers, a blend of fresh cheeses, Latin rice & Cuban style black beans.

ESCONDIDO 15.75
Organic corn tortillas, discado seared salmon, shrimp, roasted tomatillo - apple salsa, crema, slaw, avocado spread, pineapple pico, sautéed spinach, peppers & onions.

MAHI MAHI FISH GF 15.25
Organic corn tortillas with slaw, chipotle aioli, avocado, pico de gallo, peppers & onions.

VEGGIE – VEGAN 13
Sautéed fresh seasonal vegetables rolled in an organic corn tortilla or jicama tortillas. Served with quinoa.

TACOS ~ CONT.

Served with two (2) fresh flour tortillas, sautéed onions & peppers, a blend of fresh cheeses, Latin rice & Cuban style black beans.

KOREAN BBQ BEEF 14.25
Choice of butter cup lettuce, jicama tortillas or flour tortillas, with grilled skirt steak, slaw & Korean BBQ sauce.

TACOS A LA CASA 16
(3) Corn tortillas, grilled skirt steak, avocado salsa, crisp lettuce, pico de gallo, cotija cheese & jalapeños.

BEER BATTERED PORTOBELLO MUSHROOM 13
Lightly fried with house beer batter, topped with house slaw & chipotle-horseradish mayo.

SLOW ROASTED PORK 14
Our tender, fall off the bone carnitas topped with pineapple pico, melted aged jack & mozzarella cheeses.

CHICKEN VERDE 14
Slow roasted chicken thigh and breast meat, roasted tomatillo-apple salsa, slaw & melted aged jack cheese.

CHICKEN RANCHERO 13.50
Slow roasted chicken thigh and breast meat, melted aged jack & mozzarella cheeses & pico de gallo.

SLOW ROASTED CHIPOTLE BRISKET 14
Tender brisket, roasted for a minimum of 6 hours, topped with melted aged jack & cheddar cheeses & pico de gallo.

PICADILLO 13
Kiki's Tex-Mex beef, two hard shell tacos, topped with cheddar, lettuce, pico de gallo & a little salsa.

ENCHILADAS

Served with 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 14.25
Our tender, fall off the bone carnitas topped with signature tomatillo, creamy poblano sauce, pineapple pico, melted aged jack & mozzarella cheeses.

CHICKEN RANCHERO 14.25
Slow roasted chicken thigh and breast meat topped with creamy poblano sauce, guajillo sauce, melted aged jack & mozzarella cheeses.

CHEESE ENCHILADAS 11.25
Medley of melted aged jack, mozzarella & goat cheeses, topped with our signature pobano cream & guajillo sauces.

SLOW ROASTED CHIPOTLE BRISKET 14.25
Tender brisket, roasted for a minimum of 6 hours, topped with melted aged jack, mozzarella & our signature guajillo sauce.

BUTTERNUT SQUASH 14.25 (HOUSE FAVORITE)
Sautéed butternut squash & spinach, melted aged jack & mozzarella cheeses, topped with creamy goat cheese medallion, signature tomatillo & creamy poblano sauces.