

# MASA

## *dinner menu*

### FIRST COURSES

TORTILLA SOUP WITH CHILE PUYA AND ROASTED TOMATO  
Plantain Crisps and Lime Crema 7

TENDER ROMAINE SALAD & CRISPY BLUE CORN TORTILLAS  
Roasted Green Chile Caesar Dressing and Cotija Cheese 7

ORGANIC FIELD GREENS WITH ORANGE, JALAPENO VINAIGRETTE  
Hearts of Palm, Manchego, Green Onion, Chile Pepitas 8

NEGRA MODELO BATTERED FISH TACOS  
Avocado Salsa Verde, Chipotle Tamarind Sauce, Lime 11

SMOKED SERRANO SHRIMP SOPE  
Black Beans, Crema, Jalapeno, Cotija Cheese 13

BARBECUE CHICKEN QUESADILLA  
"RAJAS" (melted chile peppers and onions), Goat Cheese, Monterrey Jack 9

ROASTED POBLANO AND BANANA PEPPER SPRING ROLLS  
Queso Chihuahua, Spicy Salsa "MAGGI" (Mexican hot sauce) 11

SPICY AHI TUNA "CABO ROLLS" \*  
Wasabi Guacamole 12

SMOKED MUSSEL AND TILAPIA CEVICHE COCKTAIL  
Clamato, Lime, Cilantro, Tequila Floater 12

SKILLET ROASTED SEA SCALLOPS & BARBECUE DUCK  
Sweet Corn Cream 12

QUESO FUNDIDO CON CHORIZO  
Queso Chihuahua, Warm Flour Tortillas, Lime, Smoked Salt 9

## MAIN COURSES

- CRISPY ORGANIC CHICKEN BREAST CON CERVEZA AND NOPALES SALSA  
Green Chile Tomatillo Sauce, Toasted Cumino Mac-n-Cheese 19
- GRILLED CATFISH AND MEXICAN SOUR ORANGE SAUCE  
Chipotle Spinach Bocadillos, Manzanilla Olive Salsa 21
- CHARRED CORN AND YUCCA STUFFED POBLANO EN CROUTE  
Tres Quesos, Green Chile Sauce, Avocado Salsa Ranchero 18
- ROASTED SALMON WITH CHIPOTLE & HORSE RADISH CRUST\*  
Warm Cucumber and Cilantro Relish, Crème Fraiche and Salmon Caviar 20
- CRAB AND JALAPENO STUFFED FILLET OF SOLE ENROLLADO  
Red Chile Sauce, Sweet Masa Tamale and Grilled Corn Avocado Salsa 23
- NEGRA MODELO BRAISED PORK SHOULDER WITH SAUCE BORRACHA  
Port and Fig Jam, Baby Arugula Greens, Garlic Whipped Potatoes 23
- CRUSHED CHILE PEPPER GRILLED PORK TENDERLOIN WITH “MASA” GNOCCHI  
Mexican Chocolate Cherry Mole, Fresh Strawberry Salsa, Cilantro Mint Pesto 25
- SOUTHWESTERN STYLE STEAK FRITES WITH CHILE DUSTED FRITES\*  
Chile Lime Arugula Salad and Guajillo Bourbon Sauce 23
- BLACKENED RARE AHI TUNA STEAK WITH YELLOW MOLE\*  
Yukon Gold Potatoes, Wild Mushrooms 24
- PAN SEARED MUSCOVY DUCK BREAST WITH CASCABEL CHILE GLAZE  
Saffron Scented Rice Cakes, Serrano Chile and Spring Onion Relish 26
- CHIPOTLE APRICOT GLAZED SHORT RIBS  
Grilled Pineapple Salsa, Crisp Southwestern Cole Slaw, Ibarra BBQ Sauce 25
- COWBOY CUT CHILE RUBBED NEW YORK STRIP 16oz\*  
Ranchero Tomato Salsa, Grilled Baby Corn,  
Red Chile Onion Rings, and Garlic Whipped Potatoes 29
- COWBOY CUT FRENCHED CHILE RUBBED DOUBLE RIB PORK CHOP  
Ranchero Tomato Salsa, Grilled Baby Corn,  
Red Chile Onion Rings, and Garlic Whipped Potatoes 26

## SIDES 4

GARLIC WHIPPED POTATOES/ RED CHILE ONION RINGS/ SEASONAL VEGETABLES/  
CHILE DUSTED FRITES/YUKON GOLD POTATOES & WILD MUSHROOMS/  
SAFFRON SCENTED RICE CAKES/ CHIPOTLE SPINACH BOCADILLOS

CHEF OWNER Philip Aviles    CHEF Sean Wesoky    SOUS CHEF – Gregory Stevcic

\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS