



Mesa





PRIX-FIXE

Mesa's prix-fixe menus showcase our signature culinary classics, thoughtfully designed to suit every occasion. Choose from a progression of appetizers for a relaxed, casual experience, or indulge in a full coursed dinner that celebrates the art of modern dining.

PRIX-FIXE MENU

CHOICE OF FOUR
\$50 PER PERSON



CHOICE OF FIVE
\$55 PER PERSON

HEAVY APPETIZERS SERVED FAMILY STYLE

CHARCUTERIE BOARD

Calabrese, Bresaola, Soppressata, dried fruits, honeycomb, marcona almonds, fig spread

ARTISANAL CHEESES

Humboldt Fog, Taleggio, Manchego, dried fruits, honeycomb, marcona almonds

MUSSELS

Spanish chorizo, shallots, spicy white wine sauce

CALAMARI FRITO

Pickled fresno chiles, spicy marinara, sriracha aioli

SLIDERS

Bacon, caramelized onions, wild arugula, black garlic aioli

MEATBALLS

Ground beef, pork, ricotta, fresh basil, marinara, fresh parmesan cheese grilled bread

FRIED CAULIFLOWER

Garlic confit, almonds, seabreed

CRISPY BRUSSELS SPROUTS

Sweet chile sauce, fresh herbs

NEAOPOLITAN PIZZAS

DIAVOLA

Salami picante, calabrese, burrata & mozzarella cheese, pickled fresno chiles

BEESTING

Calabrese, calabrian honey, mozzarella

MARGHERITA

Burrata, basil

PESTO & SUNDRIED TOMATOES

Creamy pesto, mozzarella cheese, sun dried tomatoes, pine nuts

SALADS

MIXED GREENS

Mesclun mix, cranberries, walnuts, citrus vinaigrette

CAESAR

romaine lettuce, house made caesar dressing, croutons, shaved parmesan cheese

SWEETS

CRÈME BRÛLÉE

Creamy egg custard, strawberries

PANNA COTTA

Berries coolie, citrus zest

PRIX-FIXE MENU

3-COURSE MENU



\$75 PER PERSON

FIRST COURSE

CHOOSE 1, SERVED FAMILY STYLE

CHARCUTERIE BOARD

Calabrese, Bresaola, Soppressata, dried fruits, honeycomb, marcona almonds, fig spread

ARTISANAL CHEESES

Humboldt Fog, Taleggio, Manchego, dried fruits, honeycomb, marcona almonds

MUSSELS

Spanish chorizo, shallots, spicy white wine sauce

CALAMARI FRITO

Pickled fresno chiles, spicy marinara, sriracha aioli

SLIDERS

Bacon, caramelized onions, wild arugula, black garlic aioli

MEATBALLS

Ground beef, pork, ricotta, fresh basil, marinara, fresh parmesan cheese grilled bread

FRIED CAULIFLOWER

Garlic confit, almonds, seabreed

CRISPY BRUSSELS SPROUTS

Sweet chile sauce, fresh herbs

SECOND COURSE

CHOOSE 3, SERVED FAMILY STYLE

OVEN ROASTED CHICKEN BREAST

Baby heirloom carrots, baby zucchini, salsa huancaína, feta, fresh cilantro, herbs

PAN SEARED SALMON

Safron sauce, roasted vegetables, fresh dill lemon sauce

GRILLED SKIRT STEAK

Creamy mashed potatoes, chimichurri, fresh chives

PESTO RIGATONI

Sundried tomatoes and roasted pine nuts

DIAVOLA PIZZA

Salami picante, calabrese, burrata & mozzarella cheese, pickled fresno chiles

BEESTING PIZZA

Calabrese, calabrian honey, mozzarella

MARGHERITA PIZZA

Burrata, basil

PESTO & TOMATOES PIZZA

Creamy pesto, mozzarella cheese, sun dried tomatoes, pine nuts

THIRD COURSE

CHOICE OF 1, INDIVIDUAL

CRÈME BRÛLÉE

Creamy egg custard, strawberries

PANNA COTTA

Berries coolie, citrus zest

BEVERAGE PACKAGES

OPEN BAR PACKAGES

PER PERSON PER HOUR | 2 HOURS MINIMUM

BEER & WINE OPEN BAR

\$30 PER PERSON PER HOUR

SELECT RED WINES

SELECT WHITE WINES

ALL DRAFT & BOTTLED BEER

WELL OPEN BAR

\$35 PER PERSON PER HOUR

SELECT RED WINES

SELECT WHITE WINES

ALL DRAFT & BOTTLED BEER

SPIRITS (\$15 AND UNDER)

PREMIUM OPEN BAR

\$45 PER PERSON PER HOUR

ALL WINE OFFERED BY THE GLASS

ALL DRAFT & BOTTLED BEER

SPIRITS (\$20 AND UNDER)

ALL SPECIALTY COCKTAILS

BAR GUARANTEE

HOSTED OPEN BAR ON CONSUMPTION

ALL DRINKS CONSUMED WILL BE ADDED TO MAIN TAB

BOTTLE SERVICE

Extend your evening at Mesa by indulging in our vibrant nightlife by reserving bottle service after your dining experience.



BOTTLE SERVICE

CHAMPAGNE

TAITTINGER BRUT.....	175
VEUVE CLICQUOT/ MAGNUM	225/450
ACE OF SPADES BRUT/ MAGNUM	900/ 1800
ACE OF SPADES ROSÉ.....	1200
MOËT IMPERIAL NECTAR ROSÉ LUMINOUS.....	350
MOËT ROSÉ.....	300
DOM PERIGNON BRUT/ MAGNUM	650/1300
DOM PERIGNON LUMINOUS/ MAGNUM	800/1300
DOM PERIGNON ROSÉ LUMINOUS/ MAGNUM	800/2500

VODKA

GREY GOOSE/ MAGNUM	475/700
BELVEDERE.....	475
TITO'S/ MAGNUM	450/800
CÎROC PEACH.....	400
KETLE ONE/ MAGNUM	450/700

TEQUILA

CLASE AZUL.....	900
DON JULIO 1942/ MAGNUM	900/1800
DON JULIO BLANCO.....	400
DON JULIO AÑEJO.....	425
DON JULIO REPOSADO.....	400
DON JULIO 70.....	450
PATRÓN SILVER.....	400
CASAMIGOS BLANCO.....	500
CASAMIGOS AÑEJO.....	550
CASAMIGOS REPOSADO.....	550

WHISKEY

JOHNNIE WALKER BLACK.....	400
JOHNNIE WALKER BLUE.....	800
JAMESON.....	450
BASIL HAYDEN.....	400
MACALLAN 12.....	400
MACALLAN 18.....	1000

COGNAC

HENNESSY VS.....	450
HENNESSY VSOP.....	550
HENNESSY XO.....	900
RÉMY MARTIN 1738.....	400
RÉMY MARTIN XO.....	700

BOTTLE PACKAGES

ALL PACKAGES INCLUDE A DELUXE SHOW

GRAND LUXE 10K

3 x MAGNUM 1942

3 x MAGNUM ACE OF SPADES

PLATINUM 1.5K

2 x GREY GOOSE

2 x MOËT ROSÉ

DIAMOND 3K

2 x CLASE AZUL

2 x DOM PERIGNON LUMINOUS

CELEBRATION 500

MAGNUM VEUVE CLICQUOT

CHOCOLATE CAKE

CELEBRATION SHOW

ACE CASE 2.5K

3 x ACE OF SPADES BRUT

DELUXE ACE CASE PRESENTATION

TEDDY SHOTS & SHOW

INCLUDES A TEDDY SHOW | MINIMUM 5 SHOTS

CRAFT SHOOTERS

10/EA.

WHITE TEE | BEARY DROP | SWEET HEART

TEQUILA SHOOTERS

CASAMIGOS REPOSADO

14/EA.

DON JULIO BLANCO

12/EA.

DON JULIO 70

18/EA.

Mesa



DESSERT

THE CELEBRATION CAKE

A decadent chocolate cake with golden candied wild cherries + Sparkler Show. For 4-6 people 28

BREAD PUDDING

Vanilla ice cream 14

CRÈME BRÛLÉE

Creamy custard, strawberries 12

VANILLA PANNA COTTA

Berry coulis, citrus zest 12

CELEBRATION OFFERINGS

A personalized board & Sparkler Show with any dessert purchase

Happy Birthday/Happy Anniversary/Congratulations

Complimentary Chambong and Sparkler Show

(Includes a glass of rosé and show)

DRINKS

COFFEE 4

ESPRESSO 4

TEA 4

BOOK YOUR SPECIAL EVENT

Special Events Manager

Tawny Aragundi

tawny@dcbhospitality.com



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