



AKA**M**ESA

HAND CRAFTED COCKTAILS

<p>DAIQUIRI ROYALE <i>Bacardi, Cointreau orange Liqueur, fresh lime, simple syrup Chambord raspberry liqueur</i></p> <p>KENTUCKY SIDECAR <i>Knob Creek Bourbon, Remy Martin VSOP, Cointreau Orange Liqueur, Finest Call Bar Syrup, Fresh Lemon Juice</i></p> <p>BLUE MOON BELGAIN WHITE SAMUAL ADAMS</p> <p>BUD LIGHT</p> <p>BUDWEISER</p> <p>MILLER LIGHT</p> <p>COORS LIGHT</p> <p>MICHELOB ULTRA</p> <p>LAGUNITAS IPA</p> <p>HEINEKEN</p>	<p>8.5</p> <p>12</p> <p>6</p> <p>6</p> <p>5.50</p> <p>5.50</p> <p>5.50</p> <p>5.50</p> <p>5.50</p> <p>6</p> <p>6</p>	<p>NEW YORK SOUR <i>Jack Daniels, Fresh Lemon Juice, simple syrup, bitters, top with red wine</i></p> <p>MEXICAN MULE <i>Sauza Signature Blue Silver Tequila ,Agave Nectar, Fresh Lime Juice Topped with Ginger Beer</i></p> <p style="text-align: center;">DRAFT BEER</p> <p>STELLA ARTOIS</p> <p>COLOMA BROWN</p> <p style="text-align: center;">BOTTLE BEER</p> <p>CORONA LIGHT</p> <p>CORONA</p> <p>DOS EQUIS</p> <p>MODELO ESPECIAL</p> <p>ROOTBEER</p> <p>ANGRY ORCHARD</p>	<p>9</p> <p>8.5</p> <p>6</p> <p>6</p> <p>6</p> <p>6</p> <p>6</p> <p>6</p> <p>6</p> <p>6</p>
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WINES

	Glass	Bottle		Glass	Bottle
<i>WHITES</i>			<i>REDS</i>		
CANYON ROAD <i>CALIFORINA, CHARDONNAY</i>	6	24	CANYON ROAD, CALIFORNIA <i>CABERNET SAUVIGNON</i>	6	24
WENTE VINEYARDS ESTATE <i>Chardonnay, Livermore Valley, CA</i>	9	36	BERINGER FOUNDER'S ESTATE <i>CA, CABERNET SAUVIGNON</i>	7.5	30
BERINGER <i>Pinot Grigio, California</i>	6	24	LOUIS M. MARTINI <i>SONOMA COUNTY, CALIFORNIA CABERNET SAUVIGNON</i>	15	60
MASO CANALI DOC ESTATE <i>PINOT GRIGO, ITALY</i>	10.5	42	KENDALL JACKSON Vintner' Reserve <i>SONOMA COUNTY, CALIFORNIA CABERNET SAUVIGNON</i>	10.5	42
CHATEAU STE MICHELLE <i>Riesling ,Columbia Valley</i>	9.5	38	CANYON ROAD <i>CALIFORINA, MERLOT</i>	6	24
50 Riesling <i>schloss Johannisberg</i>	15	60	CHATEAU ST, JEAN <i>CALIFORINA, MERLOT</i>	9	36
BERINGER CLASSICS <i>WHITE ZINFANDEL, CALIFORNIA</i>	6	24	CANYON ROAD <i>CALIFORINA, PINOT NOIR</i>	6	24
RODNEY STRONG-CHARLOTTE'S HOME <i>SAVIGNON BLANC SONOMA CA, SPARKLING</i>		35	DON MIGUEL GASCON <i>ARGENTINA, MALBEC</i>	10	40
CHANDON BRUT CLASSIC <i>187ML</i>		11	DARK HORSE. <i>CALIFORINA, PINOT NOIR</i>		28
LAMARCA, PROSECCO <i>187ML</i>		13.5	RAVENSWOOD <i>CA, ZINFANDEL</i>		23
MUMM NAPA BRUT ROSE <i>NAPA VALLEY CA 750ML</i>		50			
LAMARCA, PROSECCO <i>750ML</i>		50			
CHANDON BRUT CLASSIC <i>750ML</i>		60			

STARTERS

CHILI CHICKEN QUESADILLA * <i>Chipotle chili, ginger and orange grilled chicken mixed cheese In a flour tortilla served with fresh salsa, Asian guacamole and sour cream</i>	10	CHICKEN NACHOS * <i>Sweet Thai and Hoisin and Chili arbor marinated chicken ,crispy corn tortilla chips served with Pico de Gallo salsa, Asian guacamole and sour cream</i>	10
DIM SUM SLIDERS * <i>Hoisin and chipotle BBQ sauce, pork, pickled ginger and an apple-cabbage slaw, on Bao bun</i>	11	MISO & SMOKED CHIPOTLE EDAMAME <i>Edamame sautéed in Miso chipotle butter with roasted garlic and ginger topped with Furikake</i>	9
TSO CHICKEN BITES * <i>Bite-sized chicken medallions in garlic and Ginger with a Tso glaze served on white rice with sliced cucumber</i>	12	AKA-CRUSTED SEARED TUNA * <i>Chinese five spice ,chili negro and Furikake crusted tuna, served with a seaweed salad, pickled ginger with fresh papaya ,Daikon sprouts side a ponzu sauce</i>	13

SOUP & SALAD

PHO GA - MEX <i>Chicken and roasted chili Guajillo pho broth, fresh jalapeno, sprouts, rice noodles, cilantro, green onion with Lime</i>	9	COBB SALAD * <i>Chopped lettuce with grilled chicken, hard-boiled egg, bacon, tomatoes, avocado , crumbled point rays blue cheese, with a soy ranch dressing</i>	12
EMPEROR'S SALAD <i>Hearts of Romaine lettuce Chopped ,chipotle Caesar dressing sprinkled with parmesan cheese and wasabi croutons. Add Pan Seared Salmon 9.00 * Add Grilled Chicken Breast for 4.00 *</i>	10	AKAMESA HOUSE SALAD <i>Mixed greens, tomato, cucumber, red onion Wasabi croutons, Miso honey dressing Add Pan Seared Salmon 9.00 * Add Grilled Chicken Breast for 4.00 *</i>	9

BURGERS & SANDWICHES

ASIAN CUBAN TORTA * <i>A traditional Cuban inspired torta served on a French roll, with guajillo chili mustard, Miso aioli, ham, hoisin BBQ, caritas, Swiss cheese, avocado slices, lettuce, tomato and red onion</i>	12	BTLA <i>Crispy Michelada candied bacon, between layers of lettuce, tomatoes, Swiss cheese and slices of avocado with spicy sriracha aioli on sliced bread</i>	11
GENERAL CHICKEN WRAP * <i>Floured chicken breast, lettuce, tomato and Avocado served with a spicy Tso aioli wrapped in a wheat flour tortilla</i>	13	CARNE ASADA BURGER * <i>Beef patty cooked to order topped with carne asada, pepper jack cheese, lettuce, tomato, red onion, avocado, served with beans and a chipotle aioli on a bun</i>	15
MICHELADA BACON BURGER * <i>Sirloin patty cooked to order, topped with Michelada candied bacon, cheddar cheese, Red onion, lettuce and tomato served with chipotle aioli on a bun</i>	14	PORK CARNITAS PINEAPPLE BURGER * <i>Beef patty cooked to order topped with Pork Carnitas grilled pineapple, jalapeno, red onion, lettuce, tomato, sweet ginger glaze and tequila lime aioli and Pepper Jack Cheese</i>	14

ENTREES

AKA KARE CHOW MEIN <i>Red curry, Soy Ginger sauce fresh seasonal vegetables over noddle, Pineapple, papaya salsa,</i>	16	MISO AHI TUNA * <i>Miso glazed AHI Tuna with a seasonal vegetable confit over soba noodles</i>	24
SMOKED CHILI STEAK * <i>A flat iron steak marinade in a smoked chili hoisin sauce, served with wasabi mashed potatoes, grilled garlic & ginger, vegetables</i>	25	GINGER CHICKEN MOLE * <i>Pan seared airline chicken breast served with a ginger mole sauce, grilled vegetables and Mexican rice</i>	19
PORK CHOPS * <i>Green curry Verde sauce, wasabi mashed potatoes and grilled garlic & ginger, vegetable, papaya and pineapple salsa</i>	16	SESAME CRUSTED SALMON * <i>Black & white sesame seed . Crusted salmon, over white rice with seasonal vegetable Pineapple, papaya salsa,</i>	21

DESSERTS

CARROT CAKE <i>Two layered creamy gourmet recipe Served with whipped cream and berries</i>	6.5	NEW YORK CHEESE CAKE <i>Silky rich and creamy cheese cake filling on top of a sweet butter crust.</i>	7
DOUBLETREE COOKIE FLAN <i>Rich Carmel sauce, creamy house made traditional flan on top of our famous chocolate chip cookie.</i>	6.5	VANILLA BEAN or CHOCOLATE ICE-CREAM <i>Topped with your choice of chocolate, strawberry's or Carmel. Served with whipped cream.</i>	6

The Department of Health requires us to inform you that consuming raw or undercooked meat, poultry, seafood, shellfish and eggs may increase your risk of food-borne illness, especially individuals with certain medical conditions. *



AkaMesa is the blend of two cultures and languages that translate to **Red Table.**

Red in Japanese: Aka

Table in Spanish: Mesa