

# Meskla's Dinner Menu

SERVED MONDAY-SATURDAY | 5:30PM-9PM

## STARTERS

### NA'CHESA

**Kelaguen Håfa?** \$14.95

*Please ask your server for today's selection*

**Fresh Sashimi Plate** \$14.95

*Please ask your server for today's selection*

**Fresh Ahi Poke** \$17.95

*Fresh ahi tuna, onions, and scallions marinated in a spicy soy-sesame dressing served with fried corn titiyas*

**Tinala' Katni** \$17.95

*Local style dried beef served with fried corn titiyas*

**Seafood Lumpia** \$14.95

*A traditional style lumpia filled with a farce of lobster, fish, and shrimp served with citrus gastrique*

**Mo'siyas Gyoza** \$13.95

*Minced chicken meat marinated in lemon juice, hot pepper, fresh mint, and pumpkin leaves, wrapped in wonton wrapper, seared to order and served over a coconut cream sauce and boonie pepper oil (ópcs)*

**Crispy Fried Calamari** \$12.95

*Tender calamari fried to a golden crisp and served with a tangy remoulade*

**Chicken and Corn Empanadas** \$11.95

*Rice, chicken and sweet corn stuffed and sealed in an achiote tortilla and fried to a crispy finish (3pcs)*

**Meskla's Stuffed Portobello** \$13.95

*A fresh portobello mushroom cap stuffed with cream cheese, surf clams, heart of palm, spinach, and topped with bread crumbs, baked to a golden finish and served with a garlic dipping sauce*

**BBQ Chicken Quesadillas** \$13.95

*Chopped BBQ chicken with our special cheese mix in flour tortillas, grilled to order and served with our signature house dinanche', sour cream, and award-winning BBQ sauce*

**Hinetnon Tapun (Clam Bake)** \$14.95

*Chopped surf clams, heart of palm, banana flowers, spinach, and cream cheese baked to order, served with garlic Chamoru flatbread*

**Chamoru Chesa' Platter** \$29.95

*Kelaguen, Tinala' Katni, and Hinetnon Tapun*

## SOUPS & SALADS

### SOPAS YAN GOLAI

**Chamoru Caesar Salad** \$18.95

*Crisp romaine lettuce tossed with salted Manahak (the Chamoru version of anchovies) laced Caesar style dressing and topped with our flatbread croutons, crispy bacon bits, and parmesan cheese*

**Candied Salmon Salad** \$24.95

*Soy and brown sugar broiled Atlantic Salmon served over garden greens, orange segments, shaved cucumber, cherry tomatoes, parmesan cheese, and citrus vinaigrette*

**Kelaguen Manok Ma'Chålek'** \$18.95

*Salt & pepper grilled chicken tossed in a spicy lemon-tuba vinegar dressing, served with green beans, cherry tomatoes and mixed greens*



Kelaguen Manok Ma'Chålek'

**Crispy Calamari Salad** \$19.95

*Crispy fried calamari served over local garden greens and topped with tangy remoulade dressing and citrus vinaigrette*

**Fresh Ahi Poke Salad** \$22.95

*Fresh yellow-fin tuna loin cubes marinated in a spicy soy-sesame dressing, served over fresh local greens and topped with crispy wonton strips*

**Tossed Sesame Salad** \$17.95

**ADD: Chicken \$6 | Prawns \$8 | Salmon \$8**  
*Fresh mixed greens tossed in an Asian style sweet sesame dressing with dried fruit and nuts, topped with toasted sesame seeds and crispy wonton strips*

**Soup of the Day** \$8

*Ask your server for today's selection*

**Customary 10% service charge will be added to your bill for parties of 11 or less and 15% for parties of 12 or more.**

\*THE CONSUMPTION OF RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

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## MESKLA'S SIGNATURE

### KETO-FRIENDLY MENU

<b>Meskla's Signature Keto Burger</b> \$14.95 <i>Served in a keto bun with lettuce, tomato, red onions, and basil-mustard aioli served with a salad</i>	<b>Chicken &amp; Basil Kadon Pika</b> \$16.95 <i>Our signature kadon pika laced with basil leaves and served with cauli rice</i>
<b>Shrimp or Fish Curry</b> \$18.95 <i>A Thai style inspired red curry prepared with bamboo shoots, eggplant, and green beans, served over cauli rice</i>	<b>Grilled Pork Chop</b> \$17.95 <i>Served with cauli rice, ginger adobo sauce, and grilled baby bok choy</i>
<b>Shrimp Moco</b> \$18.95 <i>Cauli rice with a griddled shrimp patty, topped with a coconut cream sauce and egg any style</i>	<b>Grilled 8oz NY Strip</b> \$21.95 <i>Served with cauli rice and butter sautéed vegetables</i>

## DAILY DINNER SPECIALS

### MONDAY

**Local Style Beef Pot Roast** \$19.95  
*Chamoru Style braised chuck roast sliced into tender morsels, finished with a tangy gravy and served with steamed rice*

### WEDNESDAY

**Oxtail Kadu** \$21.95  
*Local Style Oxtail Soup. 1.5lbs of USDA choice oxtail, slowly simmered in a clear and flavorful broth until fork tender, combined with garden fresh vegetables and served with steamed rice*



Oxtail Kadu

### TUESDAY

**Taco Tuesday** Market Price  
*Ask our servers for Chef's taco selections of the day*

### THURSDAY

**Ham Hocks & Mungo Beans** \$18.95  
*Local style achiote laced mungo beans with coconut milk and tender ham hocks, served with steamed rice*



Ham Hocks & Mungo Beans

### FRIDAY

**Chef Peter's Style Black Stew "Fritáda"** \$17.95  
*Chef Peter's version of a classic Chamoru dish. Miscellaneous pork meat cuts, slowly cooked in a vinegar broth, darkened and thickened with pork blood and finished with whole peppers. Served with steamed rice.*

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## MAIN COURSES FROM THE LAND & SEA

### GUINEN I TANO' YAN I TASI

All entrees are served with your choice of steamed rice, red rice, french fries, or starch of the day. For flatbread or titiyas, additional charges may apply.

#### Octopus Tinaktak \$28.95

*Tender morsels of fresh octopus simmered in a tangy coconut cream with green beans, eggplant, and cherry tomatoes*



Octopus Tinaktak

#### Dinanche' Glazed Pork Chops

*Tender bone-in center-cut pork chops grilled to order, brushed with a local style pepper mash and served with a mushroom cream sauce*

One Chop \$17.95  
Two Chops \$22.95

#### Chicken Kadun' Pika \$18.95

*Boneless dark meat simmered in a tangy and spicy coconut cream sauce*

#### Crispy "Lechon" Pork Shanks \$29.95

*Tender braised ham hocks fried to a crispy golden finish and served with a sweet & tangy liver sauce, spicy vinegar finadene' and seasonal vegetables*

#### Braised Oxtail \$34.95

*Meskla's Fusion style pot roast braised Oxtail served in its own juices with seasonal vegetables*

#### Surf n' Turf \$75

*Grilled 8oz NY strip steak & Canadian Cold Water Lobster Tails served with bordelaise sauce and our special garlic-soy butter confit*

#### Garlic Roasted Dungeness Crab \$69.95

*Whole dungeness crab basted in a peppery garlic butter and baked to a succulent finish, served with Chef Pete's signature garlic noodles*

#### The Chamoru Wellington \$31.95

*Chamoru Style tender beef pot roast and mushroom duxelle tucked and baked in a flakey golden pastry and served with seasonal vegetables, caramelized onions, and pot roast gravy*

#### Pan-Seared Salmon \$25.95

*6oz fresh Atlantic Salmon fillet pan seared to a crispy finish and served with a basil-mushroom cream sauce*

#### Certified Angus Beef® Ribeye Steak

*Served with bordelaise sauce and seasonal vegetables, grilled to order or "Pop's Pan Fried Style"*

12oz \$44  
16oz \$55



Certified Angus Beef® Ribeye Steak

#### Pasta ala Chamoru \$21.95

*Sautéed housemade spicy chamoru sausage cooked with linguini pasta, peppers, garlic butter and house marinara sauce*

#### Coconut Seafood Pasta \$26.95

*Succulent morsels of shrimp, fish, and calamari sautéed in a rich coconut cream sauce with local cherry tomatoes and linguini pasta*

#### Pasta ala Shrimp & Chorisos \$23.95

*Spanish sausage and succulent shrimp sautéed with, peppers, onions, garlic, chili, and linguini pasta*

#### Tinala' Katni Plate \$26.95

*Local style dried beef fried to order, served with Meskla's special dinanche' sauce and salad*

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**Kadun' Pika Prawns** \$29.95

*Sautéed whole tiger prawns cooked in a spicy lemony soy-butter sauce with lots of onions and garlic*

**Local Style BBQ Plates "Tininu"**

Add \$5 for any 2 choice combination

Your choice of:

BBQ Short Ribs	\$24.95
Meskla Award-Winning BBQ Chicken	\$18.95
Meskla's Smoked Pork "Tasahos"	\$19.95



Tininu (Short Ribs & Chicken Combo)

**Meskla's Award-Winning BBQ Ribs**

*A tender rack of St. Louis ribs, basted in our spicy award-winning BBQ sauce and grilled to perfection*

Half Rack	\$26.95
Full Rack	\$40

**The Chamoru Platter** \$31.95

*Dried beef, fried reef fish, kelaguen, coconut milk stewed spinach, and titiyas (please note that the reef fish may vary from time to time)*

**Meskla's Signature Cobbler Fish**

*10 oz cobbler fish fillet prepared 3 different ways. You choose!*

Grilled, served with mushroom cream sauce	\$19.95
Deep Fried, topped with spicy coconut cream sauce	\$20.95
Ginger-Steamed with soy-sesame drizzle	\$19.95

**Fresh La'gua (Parrot Fish)**

*1.5lb fresh parrot fish prepared 3 different ways. You choose!*

Steamed	\$26.95
Fried	\$26.95
Ka'diyu'	\$27.95

**Meskla's Fiesta Platter** \$32.95

*BBQ chicken, smoked pork, fried reef fish, kelaguen, coconut milk stewed spinach, and titiyas (please note that the reef fish may vary from time to time)*



Meskla's Fiesta Platter

## SIDE ORDERS

Rice	\$2.75
Red Rice	\$3.75
Starch of the Day	\$5
Chef Peter's Signature Garlic Noodles	\$9.95
<i>(Regular or Spicy)</i>	
French Fries	\$6
Sweet Potato Fries	\$8
Truffle Fries	\$8.50
Garlic-Anchovy Fries	\$8.50
Haggon Suni	\$8.50
Fried Titiyas	\$5
Basil-Olive Flatbread	\$5
Side Salad	\$8.50

## JUST FOR KIDS

### PARA I FAMAGU'ON

Children 11yrs and under. Ask your server for our current kids menu.

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# Desserts & Beverages

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## MESKLA'S SIGNATURE DESSERT MENU

### FI NA' MAMIS

**Da Slice** \$16

Meskla's signature triple-stack chocolate ganache cake with chocolate and caramel sauce

**Mango Crumble** \$11.95

Spiced mango filling topped with a honey oat crumble, baked to order and served with vanilla ice cream

**Walnut-Fudge Brownie Ala Mode** \$9.95

Chef Lydia's special fudge brownies served with a scoop of vanilla ice cream and topped with lots of chocolate and caramel sauce

**Champaladu Crème Brûlée** \$11.95

Meskla brings you back into grandma's kitchen with this dessert, local style chocolate rice porridge infused with a rich and creamy chocolate custard, finished off with the traditional caramelized sugar crust

**Coconut Candy Cheesecake** \$10.95

Housemade coconut cheesecake with coconut candy and graham cracker crust, topped with a sweet coconut caramel sauce

**Red Velvet Cheesecake** \$11.95

Layers of our housemade red velvet cake with even more layers of our rich and creamy cheesecake batter

**Mãnhã Cream Pie** \$7.95

Sweet young coconut custard pie topped with fresh whipped cream and toasted coconut flakes

**Banana Lumpia** \$7.95

Banana egg rolls dusted with cinnamon sugar served with caramel sauce and crème anglaise

**Buchi Buchi** \$9.95

Chamoru style deep fried pumpkin spiced turnovers served with vanilla ice cream, topped with crumbled macadamia nuts and dusted with powdered sugar

**Dessert Sampler Platter** \$19.95

Please ask your server for our Chef's selections of the day

**Ice Cream** \$4.50

Chocolate, Strawberry, Vanilla

## MESKLA'S

### KETO-FRIENDLY DESSERTS

**Dark Chocolate-Walnut Brownie** \$11.95

A rich dark chocolate-walnut brownie served warm and topped with dark chocolate sauce and more toasted walnuts

**Whipped Chocolate Cheesecake** \$9.95

A slice of unbaked chocolate cheesecake served on an almond crust and topped with a mixed berry compote

**Latiya Panna Cotta** \$9.95

Keto cake encased in a silky gelatinized vanilla flavored custard and topped with cinnamon powder

**Almond Panna Cotta** \$8.95

A silky gelatinized almond flavored sweet cream topped with a tangy berry compote



Almond Panna Cotta

## BEVERAGES

### GIMEN

**Bottomless Soft Drinks** \$3

Pepsi Cola, Diet Pepsi, Mug Root Beer, 7-Up, Dr. Pepper, Chamorro Punch, Mountain Dew

**Iced Tea** \$3.50

Bottomless Shangri-la Iced Tea

**Flavored Iced Tea** \$4.50

Mango or Peach flavored Shangri-la Iced Tea

**Kalamansi Lemonade** \$3.75

**Kalamansi Spritzer** \$4.75

Kalamansi, lemonade, muddled mint, 7-Up

**Coffee** \$4

Our special Meskla blend

**Hot Tea** \$3.50

See our selection of hot herbal teas

**Fruit Juices** \$4

Cranberry, Orange, Mango, Pineapple, Guava, Apple

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# Alcoholic Beverages

## MESKLA'S SIGNATURE COCKTAILS

<b>Chamoru Puntz</b> <i>Our very own twist on the classic Long Island Tea. A special blend of vodka, gin, tequila, triple sec, melon liqueur, and sweet &amp; sour mix. A flavor punch sure to hit your taste buds in the right places.</i>	<b>\$12</b>	<b>Kalamansi Margarita</b> <i>Jose Cuervo gold margarita with kalamansi and a Tajin Rim</i>	<b>\$9</b>
<b>Blue Eyed Breeze</b> <i>Enjoy a tropical twist to an Electric lemonade. Blueberry vodka with a sugary rim and kissed with fresh pineapple juice and sweet &amp; sour mix.</i>	<b>\$8.50</b>	<b>Pandemic-Tini</b> <i>Chocolate liqueur, boonie pepper infused Tito's Vodka, and vermouth</i>	<b>\$9</b>
<b>Melon Moscato Sangria</b> <i>A taste of summer all year long. A refreshing blend of strawberry vodka, melon liqueur, and fresh juices topped with white moscato.</i>	<b>\$8.50</b>	<b>Tubatini</b> <i>Meskla's version of a classic vodka martini finished with sweet Local Tuba</i>	<b>\$9</b>
<b>Coconut Candy</b> <i>A sweet combination of pineapple &amp; cranberry juices with a mixture of coconut rum</i>	<b>\$8.50</b>	<b>Raspberry Swirl Sangria</b> <i>A sweet blend of raspberry vodka, fresh juices poured over our house red wine. Perfect for that sweet wine palate.</i>	<b>\$8.50</b>
<b>Mångge' Squeeze</b> <i>Our favorite local lemon Kalamansi with Tito's Vodka and a sweet &amp; sour mix</i>	<b>\$8.50</b>	<b>Hibiscus Spritzer</b> <i>Hibiscus Tea with Jose Cuervo, gold triple sec and a splash of lime, rimmed with Tajin</i>	<b>\$8.50</b>
		<b>Tuba Cooler</b> <i>A refreshing mix of sweet Local Tuba and locally brewed beer, the traditional island way</i>	<b>\$8</b>

### WHITE WINE

<b>CHARDONNAY</b>	<b>GLASS</b>	<b>BOTTLE</b>
Beringer	\$7	\$30
Blackstone	\$8	\$32
Kendall Jackson VR	\$9	\$40

<b>SAUVIGNON BLANC</b>	<b>GLASS</b>	<b>BOTTLE</b>
Murphy Goode "The Fume"	\$8	\$32

<b>PINOT GRIGIO</b>	<b>GLASS</b>	<b>BOTTLE</b>
Murphy Goode	\$8	\$32

<b>REISLING</b>	<b>GLASS</b>	<b>BOTTLE</b>
Kendall Jackson VR	\$7	\$30
Chateau Ste. Michelle	\$10	\$48

<b>MOSCATO</b>	<b>GLASS</b>	<b>BOTTLE</b>
Thomas Hardy	\$6	\$25

### CHAMPAGNE & SPARKLING

	<b>BOTTLE</b>
Vueve Cliquot	\$125
Pettalo Vino Dell'amore Moscato	\$30
Fregelino Rosso	\$30
Thomas Hardy Brut Reserve	\$25

### RED WINE

<b>MERLOT</b>	<b>GLASS</b>	<b>BOTTLE</b>
Murphy Goode	\$8	\$32
Robert Mondavi PS	\$8	\$32
Chateau Ste. Michelle	\$9	\$40
Kendall Jackson VR	\$10	\$48
Meiomi		\$40
Freemark Abbey		\$58

<b>CABERNET SAUVIGNON</b>	<b>GLASS</b>	<b>BOTTLE</b>
Beringer	\$7	\$30
Murphy Goode	\$8	\$32
Robert Mondavi PS	\$8	\$32
Kendall Jackson VR	\$10	\$48
Meiomi		\$40
Freemark Abbey		\$95
Beringer (Napa Valley Private Reserve)		\$195

<b>PINOT NOIR</b>	<b>GLASS</b>	<b>BOTTLE</b>
Boen	\$9	\$40
Meiomi		\$40
Belle Glos (Clark & Telephone)		\$75
La Crema (Russian River Valley)		\$75

	<b>DOMESTIC</b>	<b>DRAFT</b>	<b>IMPORT/CRAFT</b>
<b>BEER</b>	\$4.95	Heineken \$6	Heineken Light, Kona Longboard, \$6
	Miller Lite	Kona Big Wave	Lagunita's IPA, Sapporo Premium, Corona, Modelo Especial
	Budweiser	Guam Brewery Guam Gold \$7	Asahi Super Dry (630ml) \$10.95
	Bud Light	Guam Brewery Island IPA	*Guam Brewery Market Price
	Michelob Ultra		

\*Ask your server for seasonal brands