

# Meskla's Lunch Menu

SERVED MONDAY-SATURDAY | 11AM-2PM

## STARTERS

### NA'CHESA

**Kelaguen Håfa?** \$14.95

*Please ask your server for today's selection*

**Sashimi of the Day** \$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*



Seafood Lumpia

**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)** \$14.50

*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 Mañahak (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*

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## MESKLA'S FAMOUS

### SIGNATURE BURGERS

All burgers are served with french fries. Add \$2 for sweet potato fries.

Firecracker "Kuetes" Burger \$12.95

**ADD: Cheese \$1 | Fried Egg \$1.50 | Bacon \$1**

Housemade 8oz patty grilled to order and served in a fresh sesame bun with spicy house dinanche' aioli

Shrimp "Uhang" Burger \$14.95

**BURGERFEST "GOURMET AWARD WINNER"**

Housemade 6oz shrimp burger dusted in panko breadcrumbs, fried to golden finish and topped with our spicy tartar sauce

Shrimp "Uhang" Burger 5.0 \$16.95

Our new and improved shrimp burger patty served in our signature squid ink bun with spicy tartar sauce and topped with a sweet mango compote

The "Chamoru" Burger \$13.95

Meskla's housemade chamoru susage patty served with garlic mayo in a grilled sesame bun

BBQ Chicken Sandwich \$13.95

Meskla's award-winning signature BBQ chicken served with garlic mayo in a grilled sesame bun

The "Rancheru" Burger \$14.95

Housemade 8oz patty grilled to order with cheese, crispy bacon, a fried egg, and spicy housemade ranch dressing and served in a fresh sesame bun

## MESKLA'S SIGNATURE

### KETO-FRIENDLY MENU

Meskla's Signature Keto Burger \$14.95

Served in a keto bun with lettuce, tomato, red onions, and basil-mustard aioli served with a salad

Shrimp or Fish Curry \$18.95

A Thai style inspired red curry prepared with bamboo shoots, eggplant, and green beans, served over cauli rice

Shrimp Moco \$18.95

Cauli rice with a griddled shrimp patty, topped with a coconut cream sauce and egg any style

Chicken & Basil Kadon Pika \$16.95

Our signature kadon pika laced with basil leaves and served with cauli rice

Grilled Pork Chop \$17.95

Served with cauli rice, ginger adobo sauce, and grilled baby bok choy

Grilled 8oz NY Strip \$21.95

Served with cauli rice and butter sautéed vegetables

## DAILY LUNCH 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

### TUESDAY

Taco Tuesday *Market Price*

Ask our servers for Chef's taco selections of the day

### 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

### THURSDAY

Ham Hocks & Mungo Beans \$17.95

Local style achiote laced mungo beans with coconut milk and tender ham hocks, served with steamed rice

### FRIDAY

Chef Peter's Style Black Stew \$16.95  
"Fritáda"

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.

#### Meskla's Famous Garlic-Mustard Fried Chicken

\$18.95

16oz chicken thighs marinated in a tangy garlic-mustard sauce, deep fried to a golden finish and served with a spicy coconut cream

#### Chicken Kadun' Pika

\$18.95

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

#### Beef Tinak-Attack

\$19.95

**ADD: Macaroni \$3**  
Ground boneless beef short ribs, eggplant, green beans, and cherry tomatoes cooked in a traditional flavorful coconut cream

#### Octopus Tinaktak

\$28.95

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



Octopus Tinaktak

#### 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

#### Kadun' Pika Shrimp

\$25.95

Jumbo shrimp cooked in a spicy, lemony soy-butter sauce with lots of onions and garlic

#### Tinala' Katni Plate

\$26.95

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

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

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

Steamed \$25.95

Fried \$25.95

Ka'diyu' \$26.95

#### Pasta ala Chamoru

\$21.95

Sautéed house made 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

#### The "Kaduku Chamoru"

\$19.95

Meskla's version of the "Loco Moco"

A house made 8oz hamburger steak served over steamed rice, topped with "tinak-tak" sauce, and topped with an over-easy egg

#### 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



Dinanche' Glazed Pork Chops (Two Chops)

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#### 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

#### 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

#### 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 "Tasãhos" \$19.95

#### Meskla's Award-Winning BBQ Ribs \$26.95

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



Meskla's Award-Winning BBQ Ribs

#### 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 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  
(Regular or Spicy)  
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 our rich and creamy cheesecake batter*

**Månha 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>	\$12	<b>Kalamansi Margarita</b> <i>Jose Cuervo gold margarita with kalamansi and a Tajin Rim</i>	\$9
<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>	\$8.50	<b>Pandemic-Tini</b> <i>Chocolate liqueur, boonie pepper infused Tito's Vodka, and vermouth</i>	\$9
<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>	\$8.50	<b>Tubatini</b> <i>Meskla's version of a classic vodka martini finished with sweet Local Tuba</i>	\$9
<b>Coconut Candy</b> <i>A sweet combination of pineapple &amp; cranberry juices with a mixture of coconut rum</i>	\$8.50	<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>	\$8.50
<b>Mångge' Squeeze</b> <i>Our favorite local lemon Kalamansi with Tito's Vodka and a sweet &amp; sour mix</i>	\$8.50	<b>Hibiscus Spritzer</b> <i>Hibiscus Tea with Jose Cuervo, gold triple sec and a splash of lime, rimmed with Tajin</i>	\$8.50
		<b>Tuba Cooler</b> <i>A refreshing mix of sweet Local Tuba and locally brewed beer, the traditional island way</i>	\$8

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

\*Ask your server for seasonal brands