

# 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 tityyas*

Tinala' Katni \$17.95

*Local style dried beef served with fried corn tityyas*

\*Seafood Lumpia \$15.95

*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 Com 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

**ADD: Chicken \$6 | Prawns \$8 | \*Salmon \$8**  
*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 \$25.95

*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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## 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

\$32.95

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



Octopus Tinaktak

#### 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*

#### \*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

#### \*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*

#### Beef Tinak-Attack

\$19.95

**ADD: Macaroni \$3**

*Ground certified angus beef, eggplant, green beans, and cherry tomatoes cooked in a traditional flavorful coconut cream*

#### 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*

#### \*Pan-Seared Salmon

\$25.95

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

#### 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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## 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

#### Chicken & Basil Kadon Pika \$16.95

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

#### Shrimp or Fish Curry \$18.95

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

#### \*Grilled 8oz NY Strip \$21.95

Served with cauli rice and butter sautéed vegetables

#### \*Shrimp Moco \$19.95

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

## 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

### TUESDAY

#### Kadun' Pika Spareribs \$18.95

Tender cuts of pork riblets stewed in a spicy lemon-soy broth and served with steamed rice

### WEDNESDAY

#### Oxtail Kadu \$22.95

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 \$18.95

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



Oxtail Kadu



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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**Kadun' Pika Prawns** \$29.95

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

**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)*

**Local Style BBQ Plates "Tininu"**

Add \$5 for any 2 choice combination

Your choice of: \*BBQ Short Ribs \$26.95

Meskla Award-Winning BBQ Chicken \$18.95

Meskla's Smoked Pork "Tasahos" \$19.95



Tininu (Short Ribs & Chicken Combo)



Meskla's Fiesta Platter

**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

**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

## 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 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

**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

**Iced Tea** \$3.50

Bottomless Shangri-la Iced Tea

**Flavored Iced Tea** \$4.50

Choice of peach, mango, strawberry or raspberry

**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>Coconut Candy</b> <i>A sweet combination of pineapple &amp; cranberry juices with a mixture of coconut rum</i>	\$8.50
<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>Mångge' Squeeze</b> <i>Our favorite local lemon Kalamansi with Tito's Vodka and a sweet &amp; sour mix</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>Tuba Cooler</b> <i>A refreshing mix of sweet Local Tuba and locally brewed beer, the traditional island way</i>	\$10

### RED WINE

<b>MERLOT</b>	<b>GLASS</b>	<b>BOTTLE</b>
Aniti	\$8	\$34
Robert Mondavi PS	\$10	\$45
Chateau Ste. Michelle	\$10	\$45
Kendall Jackson VR	\$12	\$54
Meiomi		\$40
Freemark Abbey		\$90
<b>CABERNET SAUVIGNON</b>	<b>GLASS</b>	<b>BOTTLE</b>
House	\$7	\$30
Wente	\$9	\$40
Robert Mondavi PS	\$10	\$45
Kendall Jackson VR	\$12	\$54
Meiomi		\$40
Freemark Abbey		\$100
Beringer (Napa Valley Private Reserve)		\$195
<b>PINOT NOIR</b>	<b>GLASS</b>	<b>BOTTLE</b>
Boen	\$9	\$40
Meiomi		\$40
Belle Clos (Clark & Telephone)		\$75
La Crema (Russian River Valley)		\$75

### CHAMPAGNE & SPARKLING

	<b>BOTTLE</b>
Vueve Cliquot	\$125
Pettalo Vino Dell'amore Moscato	\$34
Fregelino Rosso	\$34
Thomas Hardy Brut Reserve	\$25

### WHITE WINE

<b>CHARDONNAY</b>	<b>GLASS</b>	<b>BOTTLE</b>
House	\$7	\$30
TNT	\$7	\$30
Wente	\$9	\$40
Kendall Jackson VR	\$10	\$45
<b>SAUVIGNON BLANC</b>	<b>GLASS</b>	<b>BOTTLE</b>
Aniti	\$8	\$34
<b>REISLING</b>	<b>GLASS</b>	<b>BOTTLE</b>
Chateau Ste. Michelle	\$9	\$40
Kendall Jackson VR	\$10	\$45
<b>MOSCATO</b>	<b>GLASS</b>	<b>BOTTLE</b>
House	\$7	\$30

### BLENDS

<b>WHITE</b>	<b>GLASS</b>	<b>BOTTLE</b>
Grand Veneur (Côtes du Rhône) (Viognier, Clairette, Roussane blend)	\$9	\$40
<b>RED</b>	<b>GLASS</b>	<b>BOTTLE</b>
Firecracker Red (TNT)	\$7	\$30
Alain Juane "Les Champavins" (Côtes du Rhône) (Syrah-Grenache Blend)	\$10	\$45
Château La Branne (Bordeaux) (Merlot-Cabemet blend)	\$10	\$45
Lirac (Côtes du Rhône) (Syrah-Grenache Blend)		\$50
<b>ROSÉ</b>	<b>GLASS</b>	<b>BOTTLE</b>
Figuière Mediterranée (Cabemet-Sauvignon, Grenache blend)	\$9	\$40

	DOMESTIC	DRAFT	IMPORT/CRAFT
<b>BEER</b>	\$4.95	Heineken \$6	Heineken Light, Lagunita's IPA, \$6
	Miller Lite	Hanalei \$8	Sapporo Premium,
	Budweiser	Kona Long Board	Corona, Modelo Especial
	Bud Light	Kona Big Wave	Asahi Super Dry (630ml) \$10.95
	Michelob Ultra	Guam Brewery Guam Gold	*Guam Brewery Market Price
		Guam Brewery Island IPA	

\*Ask your server for seasonal brands