

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** \$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 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, spinach, and cream cheese baked to order, served with basil-infused 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

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

*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

*Brown Butter Salmon

\$25.95

Pan seared Alaskan Salmon served with caramelized pistachios, plump crasins and brown butter.

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

Garlic Noodles & Prawns

\$27.95

A garlic lover's delight! Fresh linguini noodles tossed in our secret garlic-coconut sauce with jumbo tiger prawns.

Tinala' Katni Plate

\$26.95

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

Achiote Braised Pork Belly

\$24.95

A tangy, tender local style achiote braised pork belly topped with our special Chamichuri sauce (a spicy Chamoru style chimichuri).

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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 \$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 \$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

Kadun Binadu \$27.95

100% free range grass-fed deer simmered in a coconut milk broth until fork tender and served with local vegetables.

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Tuba Lamb Chops

\$32

Pasture fresh lamb chops marinated in sweet tuba, tuba vinegar, and fresh herbs. Grilled to order, served with a finadene truffle demi and seasonal vegetables.

Pistachio Rack of Lamb

\$32

Pasture fresh lamb rack seasoned and dusted in pistachio nuts, cooked to your liking. And served with a black cherry compote and seasonal vegetables

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

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)



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

French Fries \$6

Sweet Potato Fries \$8

Truffle 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

Apigigi Hot Cakes with \$12

Banana Foster

Grandma's apigigi recipe cooked into little golden pancakes and topped with a caramelized banana flambe sauce

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

Champãladu 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

Mãnhã Cream Pie \$7.95

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

Mini Mac Nut Pie \$12

A "pastries in paradise" award winner! Chef peter's macadamia nut tarts

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

Peanut Butter Chocolate \$12

Mousse Tart
Silky smooth chocolate mousse with ribbons of peanut butter in a buttery almond crust drizzled with ganache topped with roasted peanuts

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

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

Iced Tea \$3.50

Bottomless Shangri-la Iced Tea

Flavored Iced Tea \$5

Choice of peach, mango, strawberry, passionfruit 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

Chamoru Puntz <i>Our very own twist on the classic Long Island Tea. A special blend of vodka, gin, rum, triple sec, melon liqueur, and sweet & sour mix. A flavor punch sure to hit your taste buds in the right places.</i>	\$12	Kalamansi Margarita <i>Jose Cuervo gold margarita with kalamansi and a Tajin Rim</i>	\$9
Blue Eyed Breeze <i>Enjoy a tropical twist to an Electric lemonade. Blueberry vodka with a sugary rim and kissed with fresh pineapple juice and sweet & sour mix.</i>	\$8.50	Coconut Candy <i>A sweet combination of pineapple & cranberry juices with a mixture of coconut rum</i>	\$8.50
Melon Moscato Sangria <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	Tubatini <i>Meskla's version of a classic vodka martini finished with sweet Local Tuba</i>	\$9
Mångge' Squeeze <i>Our favorite local lemon Kalamansi with Tito's Vodka and a sweet & sour mix</i>	\$8.50	Raspberry Swirl Sangria <i>A sweet blend of raspberry vodka, fresh juices poured over our house red wine. Perfect for that sweet wine palate.</i>	\$8.50
		Tuba Cooler <i>A refreshing mix of sweet Local Tuba and locally brewed beer, the traditional island way</i>	\$11

RED WINE

MERLOT	GLASS	BOTTLE
Aniti	\$8	\$34
Robert Mondavi PS	\$10	\$45
Chateau Ste. Michelle	\$10	\$45
Kendall Jackson VR	\$13	\$58
Meiomi		\$40
Freemark Abbey		\$90
CABERNET SAUVIGNON	GLASS	BOTTLE
House	\$7	\$30
Wente	\$9	\$40
Robert Mondavi PS	\$10	\$45
Kendall Jackson VR	\$13	\$58
Meiomi		\$40
Freemark Abbey		\$100
Beringer (Napa Valley Private Reserve)		\$195
PINOT NOIR	GLASS	BOTTLE
Boen	\$9	\$40
Meiomi	\$10	\$45
Belle Clos (Clark & Telephone)		\$75
La Crema (Russian River Valley)		\$75

CHAMPAGNE & SPARKLING

	BOTTLE
Vueve Cliquot	\$125
Pettalo Moscato Spumante	\$36
Bottega Fragolino Rosso	\$36
House Sparkling Wine	\$25

WHITE WINE

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

BLENDS

WHITE	GLASS	BOTTLE
Grand Veneur (Cotes du Rhone) (Viognier, Clairette, Roussane blend)	\$9	\$40
RED	GLASS	BOTTLE
Firecracker Red (TNT)	\$7	\$30
Alain Juane "Les Champavins" (Cotes du Rhone) (Syrah-Grenache Blend)	\$10	\$45
Chateau La Branne (Bordeaux) (Merlot-Cabemet blend)		\$45
Lirac (Cotes du Rhone) (Syrah-Grenache Blend)		\$50
ROSÉ	GLASS	BOTTLE
Figuiere Mediterranée (Cabemet-Sauvignon, Grenache blend)	\$9	\$40

	DOMESTIC	DRAFT	IMPORT/CRAFT
BEER	\$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 \$9	*Guam Brewery Market Price
		Guam Brewery Island IPA	

*Ask your server for seasonal brands