

# 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** \$15.95

*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, and spinach, 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, 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 Mañähak (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 mixed 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 \$1 will apply.

**Meskla's Famous  
Garlic-Mustard Fried Chicken**  
*16oz chicken thighs marinated in a tangy garlic-mustard sauce, deep fried to a golden finish and served with a spicy coconut cream*

\$18.95

**Chicken Kadun' Pika**  
*Boneless dark meat simmered in a tangy and spicy coconut cream sauce*

\$18.95

**Beef Tinak-Attack**  
**ADD: Macaroni \$3**  
*Ground certified angus beef, eggplant, green beans, and cherry tomatoes cooked in a traditional flavorful coconut cream*

\$19.95

**\*Brown Butter Salmon**  
*Pan seared Alaskan Salmon served with caramelized pistachios, plump crasins and brown butter*

\$25.95

**Achiote Braised Pork Belly**  
*A tangy, tender local style achiote braised pork belly topped with our special spicy Chamoru-style Chamichuri sauce*

\$24.95

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

\$26.95

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

\$32.95



Octopus Tinaktak

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

\$21.95

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

\$26.95

**Garlic Noodles & Prawns**  
*A garlic lover's delight! Fresh linguini noodles tossed in our secret garlic-coconut sauce with jumbo tiger prawns*

\$27.95

**\*The "Kaduku Chamoru"**  
*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\**

\$19.95

**\*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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# Meskla's Lunch Menu

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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** \$15.95

**BURGERFEST "GOURMET AWARD WINNER"**

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

**The "Chamoru" Burger** \$13.95

Meskla's housemade chamoru sausage 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 grilled 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** \$19.95

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 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

**Kadun' Pika Spareribs** \$16.95

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** \$17.95

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

### 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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## MAIN COURSES FROM THE LAND & SEA

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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*

**\*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 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 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



Meskla's Fiesta Platter

**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 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

## 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

Mã nha 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



## 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

<b>Chamoru Puntz</b> <i>Our very own twist on the classic Long Island Tea. A special blend of vodka, gin, rum, 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>	\$11

### 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	\$13	\$58
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	\$13	\$58
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 Moscato Spumante	\$36
Bottega Fragolino Rosso	\$36
House Sparkling Wine	\$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)		\$45
Lirac (Côtes du Rhône) (Syrah-Grenache Blend)		\$50
<b>ROSÉ</b>	<b>GLASS</b>	<b>BOTTLE</b>
Figueire Meditemané (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 \$9	*Guam Brewery Market Price
		Guam Brewery Island IPA	

\*Ask your server for seasonal brands