

Meskla Lunch MENU

前菜 湯&沙拉 Maskla原味餐點 BBQ拼盤 得獎漢堡 海陸特餐 兒童餐 飲料 附餐

NA' CHESA STARTERS 前菜

\$8.95 Kelaguen Hafa 今日特餐

Please ask your server for today's selection
口味選擇請洽服務人員

\$9.95 Sashimi of the Day 生魚片特餐

Please ask you server for today's seleciton
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\$12.95 Fresh Ahi Poke 涼拌鮪魚

Fresh Ahi Tuna, onions, and scallions marinated in a spicy soy-sesame dressing served with fried corn titiyas
新鮮鮪魚、洋蔥及青蔥，淋上和風沙拉醬，搭配炸玉米薄餅

\$12.95 Tinala Katni 烘牛肉乾

Local style dried beef served with fried corn titiyas
當地牛肉乾烹調方式，搭配炸玉米薄餅

\$7.95 Crispy Fried Calamari 香酥炸魷魚

Tender Calamari fried to a golden crisp and served with a Tangy Remoulade
魷魚酥炸至金黃色，搭配香氣撲鼻的蛋黃醬

\$7.95 Chicken and Corn Empanadas 玉米雞肉餃

Pounded rice, Chicken, boonie peppers, bell peppers, and sweet corn stuffed and sealed in a handmade achiote tortilla crust, fried to a crispy finish
將米飯、辣椒、甜椒及玉米，塞進紅米做的餅皮裡烘烤至酥脆

\$8.95 BBQ Chicken Quesadillas BBQ 雞肉餅

Chopped BBQ Chicken with our special cheese mix in flour tortillas, grilled to order and served with our signature house dinanche and sour cream
將剝碎的BBQ雞肉和起司拌入玉米薄餅麵糰中一起烘烤，搭配招牌椰子醬及酸奶醬

\$8.95 Meskla's Stuffed Portobello Meskla 包餡波特菇

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 garlic aioli.
新鮮波特菇包入奶油起司餡、蛤蠣、橄欖及菠菜，再搭配麵包屑，烘烤至金黃色，淋上香蒜醬汁

\$11.95 Hinetnon Tapuun (Clam Bake) 烤蛤蜊

Chopped surf clams, heart of palm, banana flowers, spinach, and cream cheese baked to order, served with garlic Chamoru flatbread
將剝碎的蛤蜊、有蔬菜之王之稱的棕櫚心、香蕉花、菠菜及奶油醬一起烘烤，搭配查莫洛香蒜餅

Chamoru Chesa' Platter 查莫洛獵人拼盤

\$21.95 Kelaguen, Tinala Katni, and Hinetnon Tapun
開胃菜、烘牛肉乾及烤蛤蜊

SOPAS YAN GOLAI SOUPS AND SALADS 湯 & 沙拉

\$16.95 Seared Ahi Salad 烤鮪魚沙拉

Fresh yellow-fin tuna steaks marinated in a sweet soy-ginger dressing, flash seared and served over fresh local greens, cucumbers, topped with crispy wonton strips
新鮮鮪魚排以甜薑醬油醃漬並燒烤，搭配當地新鮮蔬菜、黃瓜及酥脆的餛飩皮

\$16.95 Grilled Salmon Salad 炙燒鮭魚沙拉

Fresh Atlantic Salmon grilled to perfection and served over local garden greens, orange segments, shaved cucumber, cherry tomatoes, parmesan cheese, and citrus Vinaigrette
新鮮鮭魚搭配當地蔬菜、柳橙、黃瓜、番茄、帕馬森起司及油醋醬

\$15.95 Crispy Calamari Salad 酥脆魷魚沙拉

Crispy fried calamari served over local garden greens and topped with “green goddess” dressing and citrus vinaigrette
酥脆炸魷魚及當地蔬菜，搭配綠色女神沙拉醬及油醋醬

\$16.95 Fresh Ahi Poke Salad 和風鮪魚沙拉

Fresh yellow-fin tuna loin cubes marinated in a spicy soy-sesame dressing, served over fresh local greens, cucumbers and avocado mousse, topped with crispy wonton strips
新鮮鮪魚塊浸漬和風沙拉醬，搭配新鮮當地蔬菜、黃瓜、鱈梨慕斯及酥脆的餛飩皮

\$14.95 Garden Fresh Kale Salad 鮮蔬卷心菜沙拉

Fresh locally farmed kale, butter lettuce, roasted sweet potato, toasted nuts, and dried fruit, topped with raspberry vinaigrette and feta cheese Add Chicken \$4 Add Salmon \$6
新鮮卷心菜、萵苣、烤地瓜、堅果及果乾，搭配蔓越莓油醋醬及羊奶酪 加雞肉\$4 加鮭魚\$6

\$4.50 Soup of the Day 今日例湯

Ask your server for today's selection
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Meskla's Paleo Diet Menu Meskla 原味餐點

All items under the “Paleo Diet Menu” are lightly seasoned...

Chef's choice of Seasonal Fruits, Nuts and Vegetables with your choice of Protein:

此菜單中的餐點皆為時令蔬菜，可選擇主廚特選的季節水果、堅果及蔬菜

\$19.95 Grilled 8oz Certified Angus Beef Ribeye Steak 8盎司安格斯肋眼牛排

\$15.95 Grilled Herb Marinated Chicken 香草烤雞

\$17.95 Gilled Shrimp 烤蝦

\$17.95 Gilled Salmon 烤鮭魚

Local Style BBQ Plates “Tininu” 當地風味BBQ拼盤

Add \$3 for any 2 choice combination
加\$3美元可選擇2樣做組合

\$17.95 **BBQ Short Ribs** BBQ牛小排

\$14.95 **Meskla Award Winning BBQ Chicken** Meskla得獎BBQ烤雞

*Meskla曾獲關島封街BBQ烤肉第一名！

\$14.95 **Meskla's Smoked Pork “Tasahos”** Meskla特製煙燻豬肉

Meskla Signature “Award Winning” Burgers Meskla 得獎漢堡

All sandwiches are served with regular french fries or add \$1.00 for sweet potato fries
所有三明治都會搭配薯條，或是加\$1美元可升級成地瓜薯條

*關島Best Burger第一名得獎漢堡

\$9.95 **Meskla's Signature Firecracker “Kuetes” Burger** Meskla特製漢堡

House made 8oz patty grilled to order and served in a fresh sesame bun with a spicy house made ranch dressing Add cheese \$1 Add a fried egg \$1.50 Add bacon \$1
8盎司手作肉餅搭配芝麻麵包及自製田園醬 加起司\$1 加煎蛋\$1.5 加培根\$1

\$12.95 **Shrimp “Uhang” Burger** 炸蝦漢堡 **BurgerFest2011 “Award Winner” - Gourmet Category**
炸蝦漢堡

House made 6oz shrimp burger dusted in panko bread crumbs, fried to a golden finish and topped with our spicy tartar sauce!

手作6盎司蝦漢堡裹上麵包屑炸至金黃色，搭配辛香塔塔醬

*2011漢堡節美食類得獎漢堡

Guineni Tano Yuani Tasi LAND & SEA 海陸特餐

All entrees are served with your choice of steamed rice, red rice, french fries, titiyas, or starch of the day, unless specified

所有主菜都可選擇搭配蒸飯、紅米飯、薯條、玉米薄烙餅，或是每日附餐

\$15.95 **Meskla's Famous Garlic-Mustard Fried Chicken** Meskla經典香蒜黃芥末烤雞

8oz chicken thighs marinated in a tangy garlic-mustard sauce, deep fried to a golden finish and served with a spicy coconut cream

8盎司雞腿浸漬在香濃的香蒜黃芥末醬汁中，燒烤至金黃色，搭配椰子奶油醬

\$13.95 **Tinak-Attack - Certified Angus Beef** 安格斯牛小排

Ground boneless Certified Angus Beef short ribs, eggplant, green beans, and cherry tomatoes cooked

in a traditional flavorful coconut cream

Add Macaroni \$2.50

去骨安格斯牛小排以茄子、青豆、番茄及傳統的椰子奶油醬一起料理

加通心麵 \$2.50

\$18.95 Meskla's Award Winning BBQ Ribs Meskla 得獎BBQ肋排

A tender half rack of St. Louis Ribs, basted in our Award Winning BBQ sauce and grilled to perfection

軟嫩的聖路易肋排，塗抹Meskla獲獎的BBQ醬汁，炙烤到完美熟度

*Meskla曾獲關島封街BBQ烤肉第一名！

\$15.95 Tinala Katni Plate 烘牛肉乾拼盤

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

當地牛肉乾烹調方式，搭配Meskla特調醬汁及沙拉

\$16.95 Pasta ala Chamoru 查莫洛風味義大利麵

Sauteed house made spicy Chamoru sausage cooked with linguini pasta, peppers, and garlic butter

細扁義大利麵搭配手作辛辣查莫洛醬汁、胡椒及大蒜奶油

\$15.95 Pork Cutlet & Green Curry Sauce 豬排佐綠咖哩醬

Tender pork steak dusted in panko bread crumbs, fried to a golden finish and topped with a spicy green curry sauce

軟嫩豬肋排，外層裹麵包粉炸至金黃色，搭配辛辣綠咖哩醬汁

\$15.95 The "Kaduku Chamoru" Meskla's version of the "Loco Moco" Meskla特製米漢堡

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

8盎司手作漢堡排搭配米飯及特調醬汁，再覆蓋上半熟荷包蛋

\$19.95 8oz Certified Angus Beef Ribeye Steak 8盎司安格斯肋眼牛排

Grilled to order or "Pop's Pan Fried Style"

炙烤或平底鍋方式煎煮

\$13.95 Dinanche Glazed Pork Chops 特製豬肋排

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 \$13.95 Two chops \$18.95 軟嫩豬肋排，炙烤時抹上當地風味的辣椒醬以及奶油蘑菇醬汁 一根 \$13.95 兩根 \$18.95

\$14.95 Meskla's Signature Cobbler Fish Meskla Meskla 招牌鯰魚

10 oz Cobbler Fish Fillet prepared 3 different ways. You choose!

10盎司的鯰魚片有三種烹調方式，可自行選擇

\$14.95 Grilled & served with mushroom cream sauce

炙烤並搭配奶油蘑菇醬汁

\$14.95 Deep fried & topped with Spicy Coconut Cream sauce

油炸並搭配辛辣椰子醬汁

\$12.95 Ginger steamed with soy-seesame drizzle

薑搭配芝麻蒸煮

\$21.95 Fresh La'gua (Parrot Fish) 新鮮鸚鵡魚

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

1.5磅的新鮮鸚鵡魚有三種烹調方式，可自行選擇

\$21.95 Steamed 蒸煮

\$21.95 Fried 酥炸

\$22.95 Ka'diyu' 椰子奶油醬(素)

\$23.95 The Chamoru Platter 查莫洛拼盤

Dried beef, fried reef fish, kelaguen, salad, and titiyas (please note that the reef fish may from time to time)

牛肉乾、炸魚、查莫洛開胃菜、沙拉及玉米薄烙餅(依當日採買之魚貨為主)

PARAIFAMAGU'ON JUST FOR KIDS 兒童餐

Kid meals are for children under 12 years of age and served with French fries or rice, fruit punch and ice cream. 兒童餐僅供12歲以下的小朋友享用，餐點包含薯條(或飯)、果汁及冰淇淋

\$8.95 Fried Chicken Nuggets 炸雞塊

\$8.95 Fried Fish Strips with tartar sauce 炸魚條佐莎莎醬

\$8.95 Burger & Fries or with cheese 漢堡&薯條

GIMEN BEVERAGES 飲料

\$2.50 Bottomless Soft Drinks 汽水(可續杯)

Pepsi Cola, Diet Pepsi, Mug Root Beer, 7-Up, Dr. Pepper Chamorro Punch, Mountain Dew
百事可樂、無糖百事可樂、沙士、七喜、Dr. Pepper、查莫洛特調、橘子口味汽水

\$2.95 Iced Tea 冰茶

Bottomless Shangri-la Iced Tea
冰茶可續杯

\$3.50 Flavored Iced Tea 調味冰茶

Mango or Peach flavored Shangri-la Iced Tea
芒果或水蜜桃口味

\$3.50 Kalamansi Lemonade 檸檬水

\$3.50 Locally Grown Coffee 當地特選咖啡

Our Special Meskla Blend of coffee which is Grown, Harvested, and Roasted right here on Guam by Spike Coffee Roasters

Meskla特選咖啡是選用關島當地店家Spike Coffee Roasters在關島採收及烘焙的咖啡豆

\$2.95 Hot Tea 熱茶

See our selection of Hot Herbal Teas
可參考熱花草茶的菜單

\$3.50 Fruit Juices 果汁

Cranberry, orange, pineapple, apple
蔓越莓、柳橙、鳳梨、蘋果

SIDE ORDERS 附餐

\$2 Rice白飯

\$3 Red rice紅米飯

\$4 Fried Titiyas 炸玉米薄烙餅

\$4.50 Basil-Olive Flatbread 薄餅

\$4.50 French fries 薯條

\$4 Starch of the Day每日副餐

\$6.50 Side Salad 沙拉

Meskla Dinner MENU

[前菜](#) [湯&沙拉](#) [Maskla原味餐點](#) [BBQ拼盤](#) [海陸特餐](#) [兒童餐](#) [飲料](#) [附餐](#)

NA' CHESA STARTERS 前菜

\$8.95 Kelaguen Hafa 今日特餐

Please ask your server for today's selection
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\$10.95 Sashimi of the Day 生魚片特餐

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\$12.95 Fresh Ahi Poke 涼拌鮭魚

Fresh Ahi Tuna, onions, and scallions marinatied in a spicy soy-sesame dressing served with fried corn titiyas

新鮮鮭魚、洋蔥及青蔥，淋上和風沙拉醬，搭配炸玉米薄餅

\$13.95 Tinala Katni 烘牛肉乾

Local style dried beef served with fried corn titiyas
當地牛肉乾烹調方式，搭配炸玉米薄餅

\$10.95 Seafood Lumpia 海鮮捲

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

傳統風味的海鮮捲包著龍蝦、魚及蝦，搭配開胃辣椒醬

\$9.95 Mo'siyas Gyoza 查莫洛雞肉餅

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 (6pcs)

剁碎的雞肉醃漬在由檸檬汁、辣椒、薄荷及南瓜葉製成的醃料中，以餛飩皮包裹並烘烤，搭配椰子奶油醬汁及辣油(6個)

\$8.95 Crispy Fried Calamari 香酥炸魷魚

Tender Calamari fried to a golden crisp and served with a Tangy Remoulade

魷魚酥炸至金黃色，搭配香氣撲鼻的蛋黃醬

\$14.95 Lobster Mac n' Cheese 焗烤龍蝦通心麵

Three cheese macaroni & cheese blended with rock lobster meat, baked to a golden finish

將通心麵、龍蝦及起司拌在一起並燒烤至金黃色

\$7.95 Chicken and Corn Empanadas 玉米雞肉餃

Pounded rice, Chicken, boonie peppers, bell peppers, and sweet corn stuffed and sealed in a handmade achiote tortilla crust, fried to a crispy finish

將米飯、辣椒、甜椒及玉米，塞進紅米做的餅皮裡烘烤至酥脆

\$9.95 BBQ Chicken Quesadillas BBQ 雞肉餅

Chopped BBQ Chicken with our special cheese mix in flour tortillas, grilled to order and served with our signature house dinanche and sour cream

將剁碎的BBQ雞肉和起司拌入玉米薄餅麵糰中一起烘烤，搭配招牌椰子醬及酸奶奶醬

\$8.95 Meskla's Stuffed Portobello Meskla 包餡波特菇

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 garlic aioli.

新鮮波特菇包入奶油起司餡、蛤蠣、橄欖及菠菜，再搭配麵包屑，烘烤至金黃色，淋上香蒜醬汁

\$11.95 Hinetnon Tapuun (Clam Bake) 烤蛤蜊

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

將剁碎的蛤蜊、有蔬菜之王之稱的棕櫚心、香蕉花、菠菜及奶油醬一起烘烤，搭配查莫洛香蒜餅

\$24.95 Chamoru Chesa' Platter 查莫洛獵人拼盤

Kelaguen, Tinala Katni, and Hinetnon Tapun

開胃菜、烘牛肉乾及烤蛤蜊

SOPAS YAN GOLAI SOUPS AND SALADS 湯 & 沙拉

\$17.95 Seared Ahi Salad 烤鮪魚沙拉

Fresh yellow-fin tuna steaks marinated in a sweet soy-ginger dressing, flash seared and served over fresh local greens, cucumbers, topped with crispy wonton strips

新鮮鮪魚排以甜薑醬油醃漬並燒烤，搭配當地新鮮蔬菜、黃瓜及酥脆的餛飩皮

\$18.95 Grilled Salmon Salad 炙燒鮭魚沙拉

Fresh Atlantic Salmon grilled to perfection and served over local garden greens, orange segments, shaved cucumber, cherry tomatoes, parmesan cheese, and citrus Vinaigrette
新鮮鮭魚搭配當地蔬菜、柳橙、黃瓜、番茄、帕馬森起司及油醋醬

\$16.95 Crispy Calamari Salad 酥脆魷魚沙拉

Crispy fried calamari served over local garden greens and topped with “green goddess” dressing and citrus vinaigrette
酥脆炸魷魚及當地蔬菜，搭配綠色女神沙拉醬及油醋醬

\$17.95 Fresh Ahi Poke Salad 和風鮪魚沙拉

Fresh yellow-fin tuna loin cubes marinated in a spicy soy-sesame dressing, served over fresh local greens, cucumbers and avocado mousse, topped with crispy wonton strips
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\$14.95 Garden Fresh Kale Salad 鮮蔬卷心菜沙拉

Fresh locally farmed kale, butter lettuce, roasted sweet potato, toasted nuts, and dried fruit, topped with raspberry vinaigrette and feta cheese Add Chicken \$5 Add Salmon\$6 Add Prawns \$7
新鮮卷心菜、萵苣、烤地瓜、堅果及果乾，搭配蔓越莓油醋醬及羊奶酪 加雞肉\$5 加雞肉\$6 加蝦子\$7

\$4.50 Soup of the Day 今日例湯

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Meskla's Paleo Diet Menu Meskla 原味餐點

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Chef's choice of Seasonal Fruits, Nuts and Vegetables with your choice of Protein:

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\$15.95 Meskla Award Winning BBQ Chicken Meskla得獎BBQ烤雞

*Meskla曾獲關島封街BBQ烤肉第一名！

\$15.95 Meskla's Smoked Pork "Tasahos" Meskla 特製煙燻豬肉

Guineni Tano Yuani Tasi **LAND & SEA 海陸特餐**

Main Courses from the Land and Sea

All entrees are served with your choice of starch, unless specified 海陸主餐，所有主餐都可以自行搭配附餐

\$19.95 Meskla's Award Wining BBQ ribs Meskla 得獎BBQ肋排

A tender rack of St. Louis Ribs, basted in our Award Winning BBQ sauce and grilled to perfection

Half Rack **\$19.95** Full Rack **\$29.95**

軟嫩的聖路易肋排，塗抹Meskla獲獎的BBQ醬汁，炙烤到完美熟度

半份**\$19.95** 整份**\$29.95**

*Meskla曾獲關島封街BBQ烤肉第一名！

\$14.95 Dinanche Glazed Pork Chops 特製豬肋排

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 **\$14.95** Two chops **\$19.95**

軟嫩豬肋排，炙烤時抹上當地風味的辣椒醬以及奶油蘑菇醬汁

一根 **\$14.95** 兩根 **\$19.95**

\$21.95 Braised Oxtail 燉牛尾

Chamoru Fusion style pot roast braised Oxtail served in its own juices with seasonal vegetables
查莫洛特有方式悶燉牛尾，搭配季節性蔬菜

\$32 12oz Certified Angus Beef Ribeye Steak 12盎司安格斯肋眼牛排

Served with a dinanche bordelaise sauce, red wine-pugua reduction, and seasonal vegetables
搭配以波爾多紅酒收乾的醬汁及季節性蔬菜

\$18.95 Chorisos & Linguini 西班牙香腸細扁義大利麵

Sauteed house made spicy Chamoru sausage cooked with linguini pasta, peppers, and garlic butter 細扁義大利麵條搭配手作辛辣查莫洛醬汁，胡椒及大蒜奶油

\$17.95 Tinala Katni Plate 烘牛肉乾拼盤

Local style dried beef fried to order, served with Meskla's special dinanche saucee and salad
當地牛肉乾烹調方式，搭配Meskla特調醬汁及沙拉

\$24.95 The Chamoru Platter 查莫洛拼盤

Dried beef, fried reef fish, kelaguen, salad, and titiyas (please note that the reef fish may from time to time)

牛肉乾、炸魚、查莫洛開胃菜、沙拉及玉米薄烙餅(依當日採買之魚貨為主)

\$23.95 Pika Prawns 香辣蝦

Lightly battered whole tiger prawns fried to a crispy finish and topped with a spicy coconut cream sauce 斑節蝦炸至酥脆，搭配辛辣椰子醬汁

\$14.95 Meskla's Signature Cobbler Fish Meskla 招牌鯰魚

10 oz Cobbler Fish Fillet prepared 3 different ways. You choose!

10盎司的鯰魚片有三種烹調方式，可自行選擇

\$14.95 Grilled & served with mushroom cream sauce

炙烤並搭配奶油蘑菇醬汁

\$14.95 Deep fried & topped with Spicy Coconut Cream sauce
油炸並搭配辛辣椰子醬汁

\$12.95 Ginger steamed with soy-seesame drizzle
薑搭配芝麻蒸煮

\$21.95 Fresh La'gua (Parrot Fish) 新鮮鸚鵡魚

1.5 LB Fresh parrot fish prepared 3 different ways. You choose!
1.5磅的新鮮鸚鵡魚有三種烹調方式，可自行選擇

\$22.95 Steamed 蒸煮

\$22.95 Fried 酥炸

\$24.95 Ka'diyu' 椰子奶油醬(素)

\$21.95 Salmon Wellington 威靈頓鮭魚 (Outdoor Chef Season II Special Feature)

Fresh Atlantic Salmon fillet and a mushroom duxele wrapped in a buttery French pastry, baked to a golden finish and served over a basil cream sauce
新鮮鮭魚片及奶油法式酥皮包裹蘑菇泥，炙烤到金黃色，搭配羅勒奶油醬

PARAIFAMAGU'ON JUST FOR KIDS 兒童餐

Kid meals are for children under 12 years of age and served with French fries or rice, fruit punch and ice cream. 兒童餐僅供12歲以下的小朋友享用，餐點包含薯條(或飯)、果汁及冰淇淋

\$8.95 Fried Chicken Nuggets 炸雞塊

\$8.95 Fried Fish Strips with tartar sauce 炸魚條佐莎莎醬

\$8.95 Burger & Fries or with cheese 漢堡&薯條

GIMEN BEVERAGES 飲料

\$2.50 Bottomless Soft Drinks 汽水(可續杯)

Pepsi Cola, Diet Pepsi, Mug Root Beer, 7-Up, Dr. Pepper Chamorro Punch, Mountain Dew
百事可樂、無糖百事可樂、沙士、七喜、Dr. Pepper、查莫洛特調、橘子口味汽水

\$2.95 Iced Tea 冰茶

Bottomless Shangri-la Iced Tea
冰茶可續杯

\$3.50 Flavored Iced Tea 調味冰茶

Mango or Peach flavored Shangri-la Iced Tea

芒果或水蜜桃口味

\$3.50 Kalamansi Lemonade 檸檬水

\$3.50 Locally Grown Coffee 當地特選咖啡

Our Special Meskla Blend of coffee which is Grown, Harvested, and Roasted right here on Guam by Spike Coffee Roasters

Meskla特選咖啡是選用關島當地店家Spike Coffee Roasters在關島採收及烘焙的咖啡豆

\$2.95 Hot Tea 熱茶

See our selection of Hot Herbal Teas

可參考熱花草茶的菜單

Fruit Juices 果汁

\$3.50 Cranberry, orange, pineapple, apple

蔓越莓、柳橙、鳳梨、蘋果

SIDE ORDERS 附餐

\$2 Rice 白飯

\$3 Red rice 紅米飯

\$4 Fried Titiyas 炸玉米薄烙餅

\$4.50 Basil-Olive Flatbread 薄餅

\$4.50 French fries 薯條

\$4 Starch of the Day 每日副餐

\$6.50 Side Salad 沙拉