

EL MEZQUITE

grill & taqueria

STARTERS

Truffled Cheese Crisp

14" flour tortilla, house blend cheese, roasted anaheim peppers, arugula, roasted corn, chili de arbol truffled oil 16

add* chicken 7, achiote shrimp 11, carne asada* 10

El Mez Nachos gf

house nacho cheese, house cheese blend, beans, pico de gallo, crema agria, pickled onion, and jalapeños, cilantro, avocado crema 15

add* chicken 7, achiote shrimp 11, carne asada* 10

House-Made Guacamole gf

red onions, tomato, cucumber, jalapeño, cotija, pepitas, black lime, cilantro, sea salt 14

Mayan Pepita Dip gf

blended pepitas, mesquite fire-roasted tomatoes, onions, garlic, fresh habanero peppers, cilantro, served with fresh tortilla chips 11



SALADS

add* chicken 7, achiote shrimp 11, carne asada* 10

El Mez Caesar

grilled romaine, herbed garlic croutons, brown butter poached butternut squash, shaved parmesan, caesar dressing 14

Mixed Greens gf

mixed greens, shaved carrots, batonette watermelon radish, roasted heirloom tomatoes, cotija, pepitas, citrus epazote vinaigrette 14

Panko-Crusted Goat Cheese

hearts of palm, seasonal squash, orange, jicama, spiced pecans, coriander vinaigrette 15

SPECIALTIES

served with french fries or house salad

Southwest Club

ham, turkey, lettuce, tomato, avocado, nopales, applewood bacon, adobo-dijonaise on sourdough bread 16

Pork Torta

pork carnitas, lettuce, tomato, avocado, red onion, grilled oxaca cheese, jalapeño, spicy tomato sauce, on telera bread 17

Sonoran Dog

bacon wrapped all beef hot dog, refried beans, pickled jalapeño, tomato, mayo, mustard, onion, cilantro, caramelized onions, house-made hoagie 14

Hamburguesa*

half pound angus patty, fresh roma tomatoes, lettuce, onion, house-made bun (gf bun upon request) 17

El Mez Burger*

half pound angus patty, bacon jam, roasted poblano, oxaca cheese, aji-aioli, fresh roma tomatoes, house-made bun (gf bun upon request) 22

\$1 donation to Save the Children with purchase of el mez burger

Mezquite Grilled Chicken Torta

achiote marinated chicken breast, roma tomato, lettuce, avocado, red onion, chiltepin-aioli, house-made bun, pickle spear 17



TACOS

house-made corn tortilla

Chef Carlos' Taco Special 15

Mezquite Grilled Carne Asada* gf 15

Mezquite Grilled Chicken gf 15

Tempura Market Fish 15

BEVERAGES

Coffee 4

Tea 5

Juice 5

Domestic Bottled Beer 6

Imported Bottled Beer 7

El Mez Michelada 10

Pueblo Margarita 13

EL MEZ SWEETS

House-Made Churros

cinnamon sugar dusted, dulce de leche, mexican ganache 10

Sonoran Baklava

mezquite smoked pistachio & walnut bathed in mezquite honey & tucson distilled whiskey del bac 10

Nada Flan gf

cacao nib dust, charred orange 10

*Consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk of foodborne illness. Please be advised that food may contain milk, eggs, wheat soybean, tree nuts, and shellfish

An 18% gratuity will apply to all parties of 6 or more guests