

EL MEZQUITE

grill & taqueria

STARTERS

El Mez Nachos gf

house nacho cheese, house cheese blend, refried beans, pico de gallo, crema agria, avo crema, pickled onion, jalapeños en escabeche, cilantro 15
add chicken 7, achiote shrimp 11, carne asada 10*

Truffled Cheese Crisp

14" flour tortilla, house queso blend, mesquite anaheim peppers, arugula, roasted corn, chiltepin truffled oil 16
add chicken 7, achiote shrimp 11, carne asada 10*

Homemade Guacamole gf

red onions, roma tomatoes, cucumber, jalapeños, cotija, pepitas, black lime, cilantro 14

Mayan Pepita Dip gf

blended pepitas, mesquite fire-roasted tomatoes, habanero pepper, cilantro, fresh masa pita 12



ENTREES

Add warm house-made tortillas (gf) 5

Short Rib Mole Maria gf

braised short rib, sauteed squash, mesquite charred root vegetable, mole maria 36

8 oz Mezquite Grilled Skirt Steak* gf

papas bravas, seasonal squash, pipian sauce, grilled bbq onions 42

Mezquite Grilled Chicken Breast gf

delicata squash, nopales jam, parsnip puree, mexican brown sugar glaze, rosemary-epazote oil 27

SALADS

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

El Mez Grilled Caesar

grilled romaine head, herb garlic croutons, roasted butternut squash, shaved parmesan, caesar dressing 15

Mixed Greens gf

mixed greens, shaved root vegetables, roasted heirloom tomato, cotija cheese, pepitas, citrus-epazote vinaigrette 14

Fried Goat Cheese Salad

mixed greens, hearts of palm, seasonal squash, orange supreme, spiced pecans, coriander vinaigrette 16

Mezquite Grilled Fresh Catch* gf

rotating seafood preparation, roasted yukon gold potato, nopales jam, hibiscus beets, fermented tomato broth 38

El Mez Tamales gf

tepary beans, cilantro-lime rice, mole maria, grilled bbq onions 25
add slow braised birria 10

El Mez Burger*



(gf bun upon request)

8oz angus beef patty, bacon jam, fresh roma tomatoes, roasted poblano, oaxaca cheese, aji-amarillo aioli, french fries 22

\$1 donation to Save the Children with purchase of El Mez Burger



TACOS

three tacos, refried beans, cilantro-lime rice, house-made corn tortilla

Chef Carlos' Taco Special 22

Carne Asada* gf 24

Roasted Chicken gf 22

Tempura Market Fish 24

SIDES

Refried Beans & Cilantro-Lime Rice gf 8

Street Corn on the Cob gf 10

Papas Bravas Roasted Potatoes gf 10

DESSERTS

Sonoran Baklava

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

House-made Churros

cinnamon sugar dusted, dulce de leche, mexican ganache 10

Nada Flan gf

mexican custard, caramel, cocoa nib dust 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

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BREAKFAST CLASSICS

El Mez Breakfast*

two eggs any style - choice of bacon, sausage, ham, or chorizo - breakfast potatoes, choice of toast or house made corn tortillas 16

Classic Benedict*

two poached eggs, applewood smoked ham, hollandaise sauce, english muffin, breakfast potatoes 16

Gravlax Benedict*

two poached eggs, achiote house-cured salmon, house crema, southwest hollandaise, breakfast potatoes or house salad 17

Denver Omelet gf

three eggs, ham, onion, seasonal peppers, house queso blend, hollandaise, breakfast potatoes 16

Huevos Rancheros* gf

two eggs, refried beans, salsa verde, cotija, avocado, heirloom tomatoes, pico de gallo, chile guero toreado and arugula garnish, crispy tortilla, 16
add bacon or sausage 6

Breakfast Burrito

three scrambled eggs, chorizo, breakfast potatoes, cheese blend, flour tortilla 16

Mesquite Flour Pancakes

almond whipped cream, and seasonal berries 14
add bacon or sausage 6

Churro French Toast

whipped dulce de leche 14
add bacon or sausage 6



SIDES

Bacon 6

Ham 6

Sausage 6

Breakfast Potatoes 5

Fresh Fruit 5

Cottage Cheese 4

Toast- white, wheat, sourdough,
or gluten-free 4

BEVERAGES

Coffee 4

Tea 5

Juice 5

El Mez Bloody Mary 10

El Mez Michelada 10

Morning Margarita 10

Paloma 10

Mimosa 10

Bottomless Mimosa 22

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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

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