

EL MEZQUITE

grill & taqueria

STARTERS

Cactus Cheese Crisp

14" flour tortilla, house queso blend, nopales cactus, calabacitas, arugula, hot pepper oil 16
add* pollo rojo 7, carne asada* 10

House-Made Guacamole gf

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

SALADS

add* pollo rojo 7, three grilled shrimp 12, carne asada* 10

Chopped Chicken Topopo

chopped romaine, pollo rojo, avocado, tortilla strips, black beans, fresh corn, pico de gallo, caribe, cheese blend, house salsa, citrus vinaigrette 16

Mixed Greens gf

mixed greens, nopales cactus, cucumber, goji berries, pepitas, Sonoran white wheat, zucchini, queso fresco, jalapeno-lime vinaigrette 14

BRUNCH SPECIALTIES

served with breakfast potatoes, french fries, or house salad

El Mez Burger*

half pound angus patty, apple-bacon jam, r fresh roma tomatoes, roasted poblano, queso blend, brioche bun (gf bun upon request) 22

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

Southwest Club

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

El Mez Breakfast*

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

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

Gravlax Benedict*

two poached eggs, achiote house-cured salmon, house crema, southwest hollandaise 19

Pork or Chicken Torta

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

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

Sonoran Dog

bacon wrapped all beef hot dog, refried beans, salsa de jalapeño, tomato, mayo, mustard, cilantro, agave caramelized onions, Mendez Bakery hoagie 17

Classic Benedict*

two poached eggs, applewood smoked ham, hollandaise sauce, english muffin 17

TACOS

Puerco Verde 5

grilled pork loin, esquites, arugula, pickled onion, cilantro crema, queso fresco

Carne Asada 6

skirt steak, asada marinade, avocado, cilantro-onion mix, queso fresco

Three Sisters 5

black beans, rice, calabacitas, nopales, arugula, cilantro-lime

Pollo Rojo 5

shredded rojo marinated chicken, cabbage mix, pickled onion

Camarones 6

grilled sea of cortez shrimp, guacamole, lime juice, cabbage mix, pico de gallo

Carne Deshebrada 5

shredded beef, sour cream, cabbage mix, pico de gallo, queso blend

EL MEZ SWEETS

House-Made Churros

cinnamon sugar dusted, dulce de leche, mexican ganache 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