



EL MEZQUITE

grill & taqueria
TUCSON ARIZONA



BONTANA / APPS

El Mez Queso

pico de gallo, cilantro-onion, chili threads, tortilla chips 12
add chorizo 4

Housemade Guac

pico de gallo, queso fresco, pepitas, lime, tortilla chips 14

Los Nachos

queso, beans, escabeche, cilantro crema, pickled onion, fresh cilantro & onion, queso fresco 15
add pollo rojo 7, carne asada 10*

Chips & Salsa gf

ripe tomatoes, spicy peppers, cilantro, onion, tortilla chips 6

TACOS

Carne Asada*

steak, asada marinade, avocado, cilantro-onion mix, queso fresco 6

Three Sisters

black beans, rice, calabacitas, nopales, arugula, cilantro, lime 5

Pollo Rojo

shredded rojo marinated chicken, cabbage mix, pickled onion 5

Camarones

grilled shrimp, guacamole, lime juice, cabbage mix, pico de gallo 6

Carne Deshebrada

shredded beef, sour cream, cabbage mix, pico de gallo, queso blend 5

ENSALADA / SALAD

Sonoran Mixed Greens

mixed greens, nopales cactus, cucumber, goji berries, pepitas, Sonoran white wheat, zucchini, queso fresco, jalapeno-lime vinaigrette 14
add pollo rojo 7, three grilled shrimp 12, carne asada 10*

HAMBURGUESAS

(gf bun available upon request)

El Mez Burger*

8oz angus beef patty, apple-bacon jam, fresh roma tomato, roasted poblano, queso blend, brioche bun, fries 22

LTO Burguesa*

8oz angus beef patty, fresh roma tomatoes, butter leaf lettuce, red onion, brioche bun, fries 18

ESPECIALIDADES DE LA CASA / ENTREES

Chimichanga

POLLO ROJO CHICKEN 21
CARNE DESHEBRADA SHREDDED BEEF 23

Tucson is the birthplace of the Chimichanga, El Mezquite has perfected the recipe! 14' flour tortilla, queso blend, pico de gallo, guacamole, sour cream, rice, black beans, lettuce

Mezquite Grilled Fresh Catch*

mezquite grilled fresh seafood of the day, tri-color cauliflower, hominy, parsley & thyme bierre blanc, chile threads 36

Sizzling Steak Fajitas

mezquite grilled carne asada steak, vegetable mix, cilantro-onion mix, cabbage mix, sour cream, pico de gallo, caribe, lime, esquites, guacamole, warm corn tortillas 29

Mezquite Steak Frites*

8oz. mezquite grilled skirt steak, house-made chimichurri, house salad citrus vinaigrette, fries 38

SIDES

chips & salsa 6
black beans 4
cilantro lime rice 4
fries 6
warm corn tortillas 4

BEBIDAS / DRINKS

FOUNTAIN DRINKS *Refillable*
Coke, Diet Coke, Dr. Pepper, Sprite, Ginger Ale \$4
ICED TEA \$4 LEMONADE \$4
MEXICAN SODAS \$4

LOCAL PARTNERS

ALEJANDRO'S | TUCSON, AZ | TORTILLAS ARIZONA PEPPER CO. | TUCSON, AZ | GUNSLINGER SARAH FARMS DAIRY | YUMA, AZ | LECHE NOPALITOS | SONORA, MX | CACTUS LEAVES MOUNT HOPE | COTTONWOOD, AZ | HERBS & SPICES WHISKEY DEL BAC | TUCSON, AZ | LOCAL SPIRITS LOS CANTILES | SONORA, MX | BACANORA SPIRITS BORDERLANDS | TUCSON, AZ | MEZCAL

DID YOU KNOW...?

IN 2015 TUCSON BECAME THE FIRST CITY IN THE UNITED STATES TO BE DESIGNATED AS A UNESCO CITY OF GASTRONOMY.

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

*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

A. O. CHEF ALEX O'NEILL

