

# EL MEZQUITE

grill & taqueria



## DESAYUNO DE SONORA

### 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, breakfast potatoes 17

### Gravlax Benedict\*

two poached eggs, salmon, house crema, southwest hollandaise, arugula, breakfast potatoes 19

### Southwest Omelet gf

three eggs, fajita veggies, house queso blend, breakfast potatoes:  
with avocado: 16  
with chorizo 18

### Chorizo & Egg Tacos

three tacos, avocado puree, scrambled eggs, chorizo, cheese blend, pickled onion, queso fresco, cilantro-onion mix, choice of corn OR flour tortilla 15

### Huevos Rancheros\* gf

two eggs, black beans, salsa verde, queso fresco, avocado, pico de gallo, chile caribe, arugula garnish, crispy tortilla 16

### Breakfast Burrito

three scrambled eggs, chorizo, breakfast potatoes, cheese blend, flour tortilla 17

### Mesquite Flour Pancakes

local mezquite flour, whipped cream, and seasonal berries 14

### Concha French Toast

local concha, cinnamon sugar, lechera, and seasonal berries 14

### Chilaquiles\*

tortilla chips, queso fresco, cilantro crema, avocado, pico de gallo, cilantro-onion mix, mixed cabbage, two eggs any style, choice of salsa verde OR red enchilada sauce 16

### Green Chile Tamales\*

Tucson Tamale Co., red enchilada sauce, guacamole, pico de gallo, sour cream, two eggs any style, breakfast potatoes 18

## SIDES

Local Sausage 6

Chorizo 6

Bacon 6

Ham 6

Breakfast Potatoes 5

Fresh Fruit 5

Oatmeal 8

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



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## 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

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### 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 oxaca 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

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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.

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A. O. CHEF ALEX O'NEILL



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## Heaven or Hell Margarita 17

Gracias A Dios Agave Gin, Passion Fruit Syrup, Lemon Juice, Lime Juice, Tajin Rim and A Chile Infused Vile

## Pueblo Margarita 15

Milagro Tequila, Lime Juice, Lemon Juice, Agave Nectar, salt/tajin rim

add flavor: prickly pear, mango, peach, or strawberry

## Paloma 13

1800 Reposado Tequila, grapefruit juice, Lime Juice, Simple Syrup, club soda, Salted Rim

## La Pincoya 16

Hendricks Gin, St. Germaine, Peach Syrup, Muddled Cucumber, Lemon Juice, Tonic, Butterfly Pea Tea

## El Borracho 16

Jalapeno-Infused Whistle Pig Rye, Muddled Cucumber and Mint, Tamarindo Syrup, Mango Puree, Lime Juice, Smoked Chili Bitters

## La Culebra 16

Angel's Envy Bourbon, Aperol, Grapefruit Juice, Mezquite-Infused Honey, Mole Bitters, Burnt Rosemary

## La Mala Hora 17

Appleton Rum, St. George's Spiced Pear Liqueur, Giffard's Orgeat Liqueur, Dos Hombres Mezcal, Coconut Cream, Pineapple Juice, Lime Juice, Myer's Float

## Bella Primavera 16

Grey Goose, Cointreau, Lavender Syrup, Blueberry Syrup, Lemon Juice, Thyme

## WINE

6oz Glass, 9oz Glass, Bottle

### Sauvignon Blanc

Astica, Mendoza, Argentina 9,13,34  
Emmolo, Napa Valley, CA 10,14,38  
Imagery, Sonoma Valley, CA 45

### Riesling

Kung Fu Girl, Columbia Valley, WA 10,14,38

### Pinot Grigio

Benvolio, Friuli-Venezia Giulia, Italy 9,13,34

### White Blend

Umbral Vino Blanco, Valle de Guadalupe, Mexico 10,14,38  
Roganto Blanco de Blanco, Valle de Guadalupe, Mexico 10,14,38

### Chardonnay

Astica, Mendoza, Argentina 9,13,34  
Matanzas Creek, Sonoma County, CA 14,18,50  
Imagery, Sonoma Valley, CA 45

### Albarino

Tete de Cuvee, Envidia Cochina, Galicia, Spain 12,16,44

### Champagne

Zonin Brut, Gambellara, Italia 9, -,34  
Mionetto Proseco, Treviso, Italy 12, -,44

### Rose

Guaname Rosado, Guanajuato, Mexico 10,14,38  
Whispering Angel Rose, France 14,18,50

### Moscato

Terra D'oro, Plymouth, CA 10,14,38

### Pinot Noir

Don Rodolfo Art of Andes, Mendoza, Argentina 10,14,38  
Argyle, Wilamette Valley, OR 14,18,50

### Malbec

Astica, Mendoza, Argentina 9,13,34  
Catena, Mendoza, Argentina 16,19,57

### Red Blend

Guaname Guaname Blend, Guanajuato 10,14,38  
Conundrum, CA 14,18,50

### Merlot

Grayson, Central Coast, CA 12,16,44

### Cabernet Sauvignon

Astica, Mendoza, Argentina 9,13,34  
Sean Minor, Napa Valley, CA 12,16,44  
Silver Ghost, Napa Valley, CA 65

### Zinfandel

Ironstone, Lodi, CA 12,16,44

## DRAFT BEERS - EL MEZ

1912 - Weapons Check - Red Irish Ale - 4.7% ABV	8
Dillinger - Mangonada- Sour - 5.7% ABV	8
Crooked Tooth - Rotating Sour	8
Crooked Tooth - Mexican Lager - 4.5% ABV	8
Moto Sonora - Victory or Death IPA - 6.7% ABV	8
Pueblo Vida - Cereus IPA - Hazy - 6% ABV	8
Barrio - Blonde - 5% ABV	8
Ask Your Server about our rotating wheat ale!	8

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