



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 local tortillas 17

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

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*

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

Breakfast Burrito

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

Mesquite Flour Pancakes

local mesquite flour, whipped cream, and seasonal berries 15

Concha French Toast

local concha, cinnamon sugar, lechera, and seasonal berries 15

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

*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

 Vegetarian  Vegan  Gluten-Free

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





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COMPARTIR

El Mez Nachos

queso, black beans, escabeche, cilantro crema, pickled onion, fresh pico de gallo, queso fresco 16
add* pollo rojo 8, carne asada* 12

House-Made Guacamole

red onions, roma tomatoes, cucumber, jalapeños, queso fresco, pepitas, cilantro 14

Cactus Cheese Crisp

14" flour tortilla, house queso blend, nopales cactus, calabacitas, arugula, hot pepper oil 18

Chips & Salsa

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

ENSALADA

Sonoran Mixed Greens

mixed greens, nopales cactus, cucumber, goji berries, pepitas, Sonoran white wheat, zucchini, queso fresco, jalapeno-lime vinaigrette 15
add* pollo rojo 8, carne asada* 12

Chopped Chicken Topopo

chopped romaine, black beans, pollo rojo, corn, pico de gallo, avocado, cilantro-onion mix, tortilla strips, cheese blend, caribe pepper, prickly pear dressing, house salsa side 16

DESALBUERZO ESPECIALTIES

Gluten free options available

El Mez Breakfast*

two eggs any style - choice of: bacon, sausage, ham, or chorizo; toast or corn tortillas; breakfast potatoes or fruit 16

Huevos Rancheros*

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

add* pollo rojo 8, carne asada* 12

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, rice, black beans 18

add* two eggs 4, pollo rojo 8, carne asada* 12

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 16

Hamburguesa*

(gf bun available upon request)
half pound angus beef patty, red onion, brioche bun, papas fritas 19

El Mez Burger*

(gf bun available upon request)
half pound angus patty, apple-bacon jam, roasted poblano, brioche bun, french fries 23

Prime Rib Sandwich

(gf bun available upon request)
pretzel slider, horsey cream, arugula, fajita veggies, gouda, side jus, french fries 22

Southwest Club

(gf bread available upon request)
ham, turkey, lettuce, tomato, avocado, applewood bacon, sourdough, papas fritas 17

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
add* enchilada sauce or salsa verde 2

TACOS

choice of local corn (GF) or flour tortillas

Veggie Caramelo 5

fajita veggies, queso blend, split

Carne Asada* 6

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

Pollo Rojo 5

shredded rojo marinated chicken, cabbage mix, pickled onion

Three Sisters 5

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

Shrimp 6

achiote shrimp, guacamole, cabbage mix, pico de gallo

Carne Deshebrada 5

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

EL MEZ SWEETS

Churro Sundae

churro, ice cream, lechera, caramel, cinnamon+sugar 14

Mexican Chocolate Pot De Creme

Abuelita's & dark chocolate, chile-almond crumb, chantilly, espresso, berries 10

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A. O'CHEF ALEX O'NEILL



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TUCSON ARIZONA

TACOS

BONTANA / APPS

El Mez Queso gf

pico de gallo, cilantro-onion,
tortilla chips 13
add chorizo 4

Housemade Guac gf

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

Los Nachos

queso cheese blend, black beans,
escabeche, cilantro crema, pickled onion,
fresh pico de gallo, queso fresco 16
add pollo rojo 8, carne asada* 12

Cactus Cheese Crisp

14" flour tortilla, house queso blend,
nopales cactus, calabacitas, arugula,
hot pepper oil 18
add pollo rojo 8, carne asada* 12

Veggie Caramelo

fajita veggies, queso blend, split 5

Chorizo & Egg

fajita veggies, queso blend, split 5

Carne Asada*

skirt 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 sea of cortez 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

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

Sonoran Mixed Greens

mixed greens, nopales cactus, cucumber, goji
berries, pepitas, Sonoran white wheat, zuchini,
queso fresco, jalapeno-lime vinaigrette 14
add pollo rojo 8, three grilled shrimp 12, carne asada* 12

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 23

LTO Burguesa*

8oz angus beef patty, fresh roma
tomatoes, butter leaf lettuce, red onion,
brioche bun, fries 19

ESPECIALIDADES DE LA CASA / ENTREES

Chimichanga

POLLO ROJO CHICKEN 21
CARNE DESHEBRADA SHREDDED BEEF 23

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perfected the recipe! 14' flour tortilla, queso blend, pico de
gallo, guacamole, sour cream, rice, beans, lettuce

Green Chile Tamales*

Tucson Tamale Co., red enchilada sauce,
guacamole, pico de gallo, sour cream, rice,
black beans 18

add pollo rojo 8, carne asada* 12

Sizzling Steak Fajitas

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

Mezquite Steak Frites*

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

Catch of the Day:

chef inspired fresh seafood of the day, featuring
seasonal, and sustainable ingredients with creative
preparation 36

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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No split checks on parties of 6 or more guests

CHEF ALEX O'NEILL