



EL MEZQUITE


grill & taqueria


APPETIZERS


Add Chorizo 4, Pollo Rojo 8, Carne Deshebrada 10, Carne Asada* 12

CHIPS AND SALSA 6   House made salsa served with fresh tortilla chips

HOUSEMADE GUACAMOLE 14  Pico de gallo, queso fresco, pepitas, lime, tortilla chips

LOS NACHOS 16  Cheesy refried beans, escabeche, cilantro crema, pickled onion, pico de gallo, queso fresco

QUESO FUNDIDO 14  Oaxaca, chihuahua, asadero, and manchego cheeses, nopales, mixed vegetables, roasted garlic, arugula, choice of tortillas

CHEESY BEAN DIP 8  Refried beans, queso blend, pico de gallo, tortilla chips

TORTILLA CHEESE CRISPS 18 – AN ARIZONA ORIGINAL 

14" Flour Tortilla, House Queso Blend

Add Chorizo 4, Pollo Rojo 8, Carne Deshebrada 10, Carne Asada* 12, Shrimp* 12

CACTUS Nopales, calabacitas, arugula, hot pepper oil

BANDERA Tomatoes, fresh avocado, caramelized fajita veggie

TRUFFLE Green chiles, sweet corn, arugula, oyster mushroom, truffle oil

BREAKFAST Scrambled eggs, red onion, avocado crema, cotija cheese



SALAD & SOUP


Add Grilled Chicken 8, Carne Deshebrada 10, Carne Asada* 12, Shrimp* 12

CHOPPED CHICKEN TOPOPO 18

Chopped romaine, pollo rojo, avocado, tortilla strips, black beans, fresh corn, pico de gallo, caribe, cheese blend, prickly pear vinaigrette

SONORAN MIXED GREENS 15 

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

CAESAR SALAD 15 

Chopped romaine lettuce, pickled onions, croutons, fresh avocado, shaved parmesan, caesar dressing

SOUP 10

Chef's rotating seasonal soup

PUEBLO WINGS 15

1/2 Pound Jumbo Wings w/ Choice of Sauce

PISTELERO Arizona Gunslinger buffalo sauce

STREET CORN STYLE Sour cream, garlic aioli, desert spice, cilantro

EL MEZ BBQ Sweet & spicy take on a classic

ENTREES

STEAK FRITES* 33

12 oz. rib eye grilled over live fire mesquite, served with mescal bearnaise, a mixed greens salad, jalapeno-lime vinaigrette, and fries

SIZZLING FAJITAS*

Vegetable mix, cilantro-onion mix, cabbage mix, sour cream, pico de gallo, caribe, lime, guacamole, beans, warm tortillas

GRILLED CHICKEN 30

ACHIOTE SHRIMP* 35

STEAK* 35

CALABACITAS, NOPALES, MUSHROOM 28 

CHIMICHANGA – A TUCSON CLASSIC

14" flour tortilla, fajita veggies, queso blend, pico de gallo, guacamole, sour cream, rice, black beans, lettuce

Add Enchilada Sauce or Salsa Verde 2

POLLO ROJO 21

CARNE DESHEBRADA 23

GREEN CHILE TAMALES 18  

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

Add Pollo Rojo 8, Carne Deshebrada 10, Carne Asada* 12

TACOS 23

Three Tacos, choice of local corn (GF) or flour tortillas, beans and rice – local tortillas purveyed from Alejandro's Tortilla Factory


POLLO ROJO Shredded rojo chicken, cabbage mix, pickled onion, refried beans


CARNE ASADA* Flank steak, asada marinade, avocado, cilantro onion mix, queso fresco


SHRIMP* Achiote shrimp, guacamole, cabbage mix, pico de gallo

CARNE DESHEBRADA Shredded beef, sour cream, cabbage mix, pico de gallo, queso blend

CHORIZO & EGG* Avocado puree, scrambled eggs, chorizo, cheese blend, pickled onion, queso fresco, cilantro onion mix

THREE SISTERS  Black beans, rice, calabacitas, nopales, arugula

VEGGIE CARAMELO  Fajita veggies, queso blend, jalapeno vinaigrette

FRIED AVOCADO  Red cabbage, chipotle crema, queso fresco, pico de gallo, crispy tortillas


ENCHILADAS

3 rolled red or green enchiladas, queso sauce, served with el mez rice, black beans, pico, guacamole and crema

CHICKEN* 24

ASADA* 28

SHRIMP* 28

BLACKENED SALMON* 36 

Atlantic salmon, tain and house spice, refried beans, elote, chamoy

EL MEZ BURGER* 23 

Fries, fresh fruit, or side salad. (GF bun available upon request)

Boz angus beef patty, apple-bacon jam, fresh roma tomato, roasted poblano, queso blend, brioche bun

SMOKED PRIME RIB SLIDERS* 22

Fries, fresh fruit, or side salad. (GF bun available upon request)

Pretzel sliders, horseradish cream, arugula, fajita veggies, gouda, served with a side of au Jus

HOTEL CLUB SANDWICH 17

Fries, fresh fruit, or side salad. (GF bun available upon request)

Ham, turkey, lettuce, tomato, avocado, applewood bacon, sourdough, garlic aioli



DESSERT

CHURRO SUNDAE 14

vanilla ice cream, churros and crumbled Doubletree cookie, topped with lechera and caramel

POT DE CREME 10 

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

BEVERAGES

AGUA FRESCAS 6

MANGO FRESCA
PRICKLY PEAR FRESCA

STRAWBERRY FRESCA
LAVENDER LEMONADE




SOFT DRINKS 4


COKE
DIET COKE
DR. PEPPER
SPRITE

GINGER ALE

LEMONADE
ICED TEA
MEXICAN COKE
JARRITOS

 \$1 donation to Save the Children

*These items may be served undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

 Vegetarian  Vegan  Gluten-Free

Please inquire for Gluten Free and Vegan accommodations

COCKTAILS

Cocktails Available from 2pm to Close



HEAVEN OR HELL MARGARITA 17

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

PUEBLO MARGARITA 15

Patron Silver Tequila, Lime Juice, Lemon Juice, Agave Nectar, Salt/Tajin Rim
Add flavor: prickly pear, mango, peach, or strawberry

PALOMA 13

"Dove"
1800 Reposado Tequila, Grapefruit Juice, Lime Juice, Simple Syrup, Club Soda, Salted Rim

LA PINCOYA 16

Female "Water Spirit" of the Chilotan Seas
Hendricks Gin, St. Germaine, Peach Syrup, Muddled Cucumber, Lemon Juice, Tonic, Butterfly Pea Tea



LA CULEBRA 16

"The Venomous Snake"
Maker's Mark Bourbon, Aperol, Grapefruit Juice, Mezquite Infused Honey, Mole Bitters, Burnt Rosemary

LA MALA HORA 17

"The Evil Hour"
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

"Beautiful Spring"
Tito's Vodka, Cointreau, Lavender Syrup, Blueberry Syrup, Lemon Juice, Thyme

EL BORRACHO 16

"The Drunk"
Jalapeno-Infused Jameson Irish Whiskey, Muddled Cucumber and Mint, Tamarindo Syrup, Mango Puree, Lime Juice, Smoked Chili Bitters

MEZCAL COCKTAILS



EL HECHIZO 14

"The Spell"
Bahnez Espadin, Orange Bitters, Watermelon Liqueur, Hibiscus Syrup, Lemon Juice, Tajin Rim

SANGRE DE AZTECA 16

"Aztec Blood"
Rey Campero Espadin, Tamarindo Syrup, Mango Puree, Lime Juice, Chamoy, Tajin Rim

EL CAMPO 18

"The Crop Field"
Vago Elote Espadin, Cilantro / Corn Syrup, Lemon Juice

LA CATRINA 16

"Day of the Dead Symbol"
Rosa Luna Joven, Ginger Liqueur, Passion Fruit Syrup, Blueberry Syrup, Lime Juice

LA MULA 16

"The Mule"
Burrito Fiestero Joven, Jalapeno Infused Syrup, Pineapple Juice, Lime Juice, Ginger Beer

LA FRIDA 15

"Mexican Painter"
Union Joven, Milagro Tequila, St. Germaine Liqueur, Rose Syrup, Lemon Juice

LA LLORONA 16

"The Weeping Woman"
Silencio Espadin, Agave, Red Wine, Lime Juice, Egg White

EL NAHUAL 14

"Metamorphic Creature"
Los Vecinos Del Campo Espadin, Prickly Pear Syrup, Agave, Orange Juice, Mint, Lemon Juice

EL BUHO 15

"The Owl"
Ojo De Tigre Joven, Coconut, Lavender Syrup, Orange Juice, Lemon Juice



WINES



GLASS / BOTTLE PRICING

SAUVIGNON BLANC 16 / 44

Brancott Estate, Marlborough, New Zealand

RIESLING 15 / 38

Kung Fu Girl, Columbia Valley, WA

PINOT GRIGIO 15 / 38

Benvollo, Friuli-Venezia Giulia, Italy

CHARDONNAY

Sonoma-Cutrer, Sonoma County, CA 18/47
J.Lohr Arroyo Vista, Monterey, CA 20/58
Rombauer, Carneros, CA 115

ROSE 18 / 47

Gerard Bertrand Cote Des Roses, Languedoc, France

SPARKLING

Mionetto Prosecco, Treviso, Italy 12/30
Faire La Fete Brut, Limoux, France 14/50
G.H Mumm Champagne, Champagne, France 150
Veuve Clicquot, Champagne, France 160

MOSCATO 15 / 38

Terra D'oro, Plymouth, CA

PINOT NOIR

Don Rodolfo Art of the Andes, Argentina 16/35
Argyle, Willamette Valley, Oregon 18/50
Melomi, Sonoma County, CA 47
Belle Glos Dairyman, Russian River Valley, CA 125

MALBEC 19 / 57

Catena, Mendoza, Argentina

RED BLEND 16 / 35

Conundrum, Caymus Vineyards, CA

MERLOT 16 / 35

Grayson, Central Coast, CA

CABERNET SAUVIGNON

Bonanza, Caymus Vineyards, CA 24/55
Sean Minor Signature, Napa Valley, CA 55
Prisoner, Napa Valley, CA 82

RED ZIN 24 / 64

BACA Home Base, Sonoma County

HOUSE WINES 13 / 34

Ask your server about our house wines



BEERS

Rotating Local Draft Beers - Inquire for Current Selection

DOMESTICS 6

MICHELOB ULTRA
BUD LIGHT
BUDWEISER
COORS LIGHT
MILLER LITE
SAM ADAMS
BLUE MOON

IMPORTS 7

DOS XX
MODELO ESPECIAL
BOHEMIA
PACIFICO
CORONA
HEINEKEN
PERONI

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.