

# MEZ

Contemporary Mexican

## Lunch Menu

### Antojitos

**Guacamole** - Made fresh daily with avocados, tomatoes, jalapeños, onions, cilantro and lime juice. Served with crispy tortilla chips 6.95

**Salsas de la Casa** - A trio of fresh salsas served with tortilla chips. Salsa Mexicana, roasted tomato-chipotle, tomatillo-avocado 5.95  
Choose one large salsa 5.95 Substitute mango habanero - Hot!

**Queso Flameado** - Melted Chihuahua cheese, goat cheese, roasted poblano peppers, tomatillo salsa, side of warm flour tortillas 7.75  
With house-made chorizo sausage 7.95

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**Sopas y Ensaladas** Add to any Salad - Grilled Chicken Breast \$3  
Shrimp \$5 Flank Steak \$6 Salmon \$8

**Mez Corn Soup** - Creamy corn soup topped with roasted fresh corn, crumbled queso fresco and poblano rajas 4.25 / 5.95

**Verde Salad** - Mixed greens in pumpkin seed-walnut dressing with sliced apples, tomatoes, pumpkin seeds, queso fresco 5.75 / 8.45

**Mez Caesar Salad** - Romaine lettuce and green olives in a poblano lime dressing topped with tortilla strips, queso cotija 4.95 / 8.45

**Chopped Romaine Salad** - With cilantro-goat cheese dressing, bacon, roasted corn, grape tomatoes, black beans, queso fresco 4.95 / 8.45

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### Platos Pequeños

**Quesadilla** - Warm flour tortilla, fresh corn, bell peppers and jack cheese 7.45 Additions - Grilled Chicken 8.95 Chicken Tinga 8.95  
Shrimp 10.95 Flank Steak 11.95

**Empanadas** - Half moons of house made masa with jack and goat cheeses, roasted fresh corn and rajas. Served with chile de árbol salsa, crema and queso 8.95

**Pan Roasted Salmon Cakes** - Over sour orange aioli with house made tomato jam, queso fresco and Verde salad greens 11.95

**Shrimp Flautas** - Grilled shrimp on crispy Chihuahua cheese-stuffed corn tortillas with salsa roja, queso, crema and guacamole 11.45

**Coctel de Camarón** - Chilled poached shrimp tossed in a mild citrus and roasted pepper-tomato salsa. Served with diced avocado, mango, cilantro, green onion and a side of tortilla chips 9.95

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### Para Acompañar

**Yucatecan Slaw** - Cabbage with citrus, fresh herbs and spices 1.45

**Frijoles Negros Colaños** - Black beans, crema, queso fresco 1.95

**Cumin Dusted Fries** - 1.95

**Arroz Rojo** - Red achiote rice "de la casa" 1.95

**Arroz Verde** - Green rice 1.95

**Arroz y Frijoles** - Half rice and half beans 2.95

**Tortas** Enrollado and burger served with your choice of a side

**Chipotle Chicken Enrollado** - Flour tortilla with crispy chicken breast, greens, salsa Mexicana, chipotle aioli and goat cheese 8.75

**Chicken Tinga Burrito** - Chipotle braised chicken in a flour tortilla with guacamole, green rice, black beans and tomatillo salsa. Served with a side of roasted tomato-chipotle salsa 8.95

**Mez Burger** - Grilled house ground brisket on a telera bun with jack cheese, jalapeño aioli, guacamole, lettuce and tomato 8.95

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### Tacos

**Vegetable** - Poblano peppers, mushrooms, grilled squash, sautéed onions, queso fresco, salsa Mexicana and corn tortillas 7.45

**Pollo** - Tinga poblano braised chicken, tomatillo-avocado salsa, sweet white onions, cilantro and corn tortillas 8.45

**Carne Asada** - Grilled flank steak, caramelized onions, guacamole, roasted tomato-chipotle salsa, queso and corn tortillas 9.45

**Smoked Brisket** - Pulled beef brisket with chipotle aioli, pickled red onions, cilantro and flour tortillas 8.75

**Pescado** - Quick fried achiote beer battered NC catfish served in warm flour tortillas with chipotle aioli, shredded cabbage and tomatillo-avocado salsa 10.45

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### Platos Fuertes

**Enchiladas de Pollo** - Chicken tinga rolled in corn tortillas topped with house made mole poblano, queso fresco and fresh crema. Served with red rice and black beans 9.75

**Enchiladas de Espinacas** - Fresh spinach and sautéed onions rolled in corn tortillas with jack cheese and crema. Served with a poblano cream sauce, rajas, red rice and black beans 8.95

**Fajitas** - Grilled onions and bell peppers served with guacamole, crema, red rice, chimichurri sauce and warm flour tortillas. Portabella 10.45 Chicken 11.95 Shrimp 12.95 Flank Steak 13.95

**Seared Pork Medallions** - Adobo marinated pork tender loin served with ancho-bourbon sauce, mashed sweet potatoes and sautéed fresh spinach 12.95

**Yucatan Grilled NC Catfish** - Served over jalapeño cheese grits with avocado-black bean salsa 12.95

**Arroz con Camarón** - Shrimp sautéed with greens, tomato-corn salsa and lime butter. Served over red rice with flour tortillas 11.95

**Chicken Mexicana** - Grilled chicken sautéed in a salsa Mexicana cream sauce served over penne pasta with cilantro pesto 9.95

## Weekly Specials Menu

Seasonal dishes prepared with local ingredients

Aaron Stumb, Executive Chef  
Jeff Robinson, Chef de Cuisine

[www.mezdurham.com](http://www.mezdurham.com)

## Mez News

### \$2 TACO BAR \$2

Monday through Friday from 4 - 6  
\$2 tacos made to order for bar customers

### LET US PLAN YOUR NEXT EVENT!

MEZ CAN HOST PARTIES IN OUR PRIVATE DINING ROOM,  
OR CATER TO YOUR OFFICE OR HOME

FOR MORE INFORMATION, PLEASE CALL 919-941-1630  
OR EMAIL JEN@MEZDURHAM.COM

### MEZ IS PROUD TO SUPPORT LOCAL FARMS AND BUSINESSES

Elodie Farms, Latta's Egg Ranch, Lyons Farms, Joe Van Gogh  
Coffee Roasters, Melvin's Gardens and more

## Bebidas

Mez Filtered Water - Durham's finest, for Free

Jarritos Soft Drinks - Since 1950, the Mexican standard in soft drinks. Tamarindo, mango and mandarin orange 2.50

Aguas Frescas - House made freshly squeezed juices, flavors change seasonally. Please ask your server for details 3.95

Agua de Jamaica - Organic hibiscus tea with cane sugar 2.95  
Served chilled. Price includes one refill.

Fountain Sodas or Milk 1.95

Mighty Leaf Teas - Iced Tea 1.95 Hot Tea 2.45

We hope you enjoy these finely crafted teas. Our iced tea is a blend of whole leaf, high grown Indian and Ceylon black teas.

Our hot tea is offered as full leaf tea pouches of green, black and herbal teas. Choose from full caffeine to caffeine free blends. Ask your server for a list of our selections.

## Coffee, Espresso y Cappuccino

Mez Coffee - Cafe Feminino and Fair Trade Mexican

Our coffee is roasted locally by Joe Van Gogh Roasters and is a blend of Shade Grown, Certified Organic and Fair Trade beans from Northern Peru and Chiapas, Mexico. Available decaffeinated.

Coffee 1.95

Espresso 2.25

Cappuccino 3.45

Iced Cappuccino 3.45

Café con Leche - Espresso blended with steamed milk 3.95

GIVE A GIFT THAT IS ALWAYS IN GOOD TASTE - MEZ GIFT CARDS AVAILABLE FOR SALE. PLEASE INQUIRE.



## Mez Bar Selections

Mez Margarita	8.00
Lunazul Blanco, triple sec, fresh lime juice	
Mez Premium Margarita	10.00
Milagro Silver, triple sec, fresh lime juice	
Mez Platinum Margarita	12.00
Choice of Don Julio Silver, Herradura Silver or Patron Silver, Cointreau, fresh lime juice	
Mez Double Margarita	14.00
Lunazul Blanco, triple sec, fresh lime juice	
Mez Frozen Margarita	7.50
Degollado Gold, triple sec, fresh lime juice	
Blood Orange Margarita	8.00
Lunazul, triple sec, blood orange juice	
Frozen Raspberry Margarita	7.50
Frozen margarita with a shot of Chambord	
Mango Martini	8.00
Bacardi Silver rum, mango puree, fresh lime juice	
Mango Caipiriña	8.00
Leblon Cachaça, fresh lime, sugar and mango juice	
Caipiriña	8.00
Leblon Cachaça, muddled lime, cane sugar	
Mojito	8.00
Cruzan light rum, mint, lime, sugarcane, soda	
Sangria	7.50
House made with brandy, red wine, fresh fruit	
Flavored Margaritas	8.00
With Lunazul tequila, orange liqueur and choice of flavors - Mango, raspberry or pomegranate	

## Postres

Tres Leches Cake - Mez's version of the Latin classic. Layers of sponge cake soaked in "three milks." Topped with meringue and candied almonds 5.50

Vanilla Flan - Topped with ancho chile-dried cherry syrup and served with a house made cookie 5.75

Mez Chocolate Soufflé - Soft-centered individual chocolate cake with whipped cream, vanilla custard, dulce de leche ice cream 5.95

Mango Upside Down Cake - Individual mango cake served warm with vanilla ice cream and caramel sauce 5.95

Ice Cream and Sorbete - Served with a house made cookie

Ice Cream - Dulce de leche or vanilla 5.45

Sorbete - Flavor changes regularly 5.45

We accept Visa, MasterCard, AMEX, Diners Club and Discover

We do not accept personal checks. We do accept limited reservations  
An 18% gratuity is added to parties of 8 or more requesting one check  
A 20% gratuity is added to parties of 8 or more requesting split checks

We are smoke free

Please place phones in privacy mode while dining at Mez  
Children's menu available. Senior citizens discount honored

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