

# MEZ

Contemporary Mexican

## Dinner Menu

### Antojitos

**Guacamole** - Made fresh daily with avocados, tomatoes, jalapeños, onions, cilantro, 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 7.45  
With house-made chorizo sausage 7.95

**Empanadas** - Half moons of masa with jack and goat cheese, corn and rajas. Served with chile de arbol salsa, crema and queso 8.45

**Chicken Quesadillas** - Flour tortilla, grilled chicken breast, fresh corn, sweet bell peppers, side of mango habanero sauce 7.95

**Coctel de Camaron** - Poached shrimp marinated in citrus and roasted pepper-tomato emulsion. Served with avocado, mango, cilantro, green onion and a side of tortilla chips 9.75

**Grilled Avocado** - With roasted corn-tomato salsa and frisée in a chile de arbol vinaigrette 7.95 Add Grilled Shrimp 4.50

**Crab Tampico** - Roasted corn and piquillo pepper crab cakes with chipotle aioli, tequila-honey mustard, mango-jicama slaw 12.95

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**Sopas y Ensaladas** Add to any Salad  
Grilled Chicken Breast \$3 Shrimp \$4.50  
Flank Steak \$6 Salmon \$8

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

**Verde Salad** - Mixed greens in pumpkin seed-walnut dressing with diced apples, tomatoes, pumpkin seeds, queso fresco 5.45 / 7.45

**Mez Caesar Salad** - Romaine lettuce and green olives in a poblano-lime dressing topped with tortilla strips, queso cotija 4.95 / 7.95

**Hearts of Romaine Salad** - With poblano-blue cheese dressing, roasted red peppers, house bacon, scallions and parmesan 8.45

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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

### Platos Fuertes

**Enchiladas de Pollo** - Chicken tinga in corn tortillas with mole poblano, queso fresco, crema, red rice and black beans 12.95

**Enchiladas de Espinacas** - Fresh spinach, sautéed onions, jack cheese and crema rolled in corn tortillas. Served with poblano cream sauce, rajas, red rice and black beans 11.95

**Pollo Tamal** - Traditional chicken tamales served in corn husks with honey-pasilla salsa, crema, queso cotija and green rice 11.95

**Roasted Chile Relleno** - Poblano pepper stuffed with rice, almonds, roasted vegetables, raisins and Chihuahua cheese. Served on black beans with almond cream sauce and pomegranate molasses 12.95

**Beef Fajitas** - Grilled flank steak with onions and peppers. Served with flour tortillas, guacamole, crema, chimichurri, red rice 15.95

**Pumpkin Seed Crusted Pork Chop** - 12 oz griddle seared over sweet mashed potatoes with black beans and grilled pineapple salsa 15.95

**Beef Brisket Vaquero** - House smoked brisket over sweet mashed potatoes with fried okra, pickled onions and vaquero sauce 15.95

**Chicken Mexicana** - Pan seared chicken breast with cilantro pesto over penne pasta in a salsa Mexicana cream sauce 13.95

**Roasted Tamarind Pecan Crusted Salmon** - Served with chipotle sweet potato gratin and sautéed spinach 16.95

**Pescado Veracruzano** - Grilled seasonal fish fillet in a savory red sauce with fresh herbs, peppers and capers. Served with shiitake mushrooms-goat cheese flautas topped with pipian verde 17.95

**Seared Rib Eye Adobado** - 14 ounce ancho chili, cumin and brown sugar rubbed choice rib eye topped with a salad of local tomato, cilantro, green onion and chile de arbol vinaigrette. Served with mashed potatoes 19.95

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### Tacos y Burritos

Tacos served with red rice and black beans

**Tacos de Pollo** - Tinga poblano braised chicken, tomatillo-avocado salsa, sweet white onions, cilantro and corn tortillas 10.95

**Tacos de Carne Asada** - Grilled beef with guacamole, caramelized onions, roasted tomato-chipotle salsa, queso, corn tortillas 11.95

**Tacos de Pescado** - Quick fried achiote beer battered NC catfish served in warm flour tortillas with chipotle aioli, shredded cabbage and tomatillo-avocado salsa 12.95

**Tacos de Camaron** - Grilled shrimp with tomatillo-radish slaw, crema, mango habanero salsa and flour tortillas 13.95

**Mez Burrito** - Flour tortilla with guacamole, green rice, black beans, tomatillo salsa, side of roasted tomato-chipotle salsa 8.95  
Additions - Chicken Tinga \$2 Shrimp \$4.50 Flank Steak \$6

### Weekly Specials Menu

## Mez Special Events

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

**LET US HOST YOUR NEXT EVENT!**

TO RESERVE OUR PRIVATE ROOM 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, Melvins Gardens and more

## Bebidas

**Mez Filtered Water** - Durham's finest, for Free

**Jarritos Soft Drinks** - Since 1950, the Mexican standard in soft drinks. Watermelon, 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 - 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

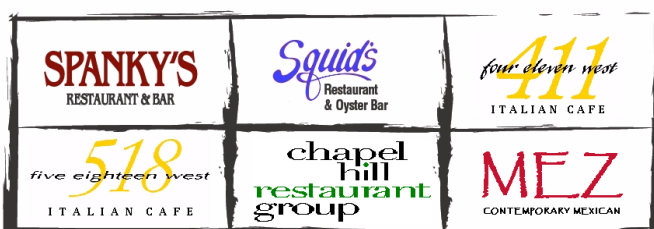
**Espresso** 2.25

**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

<b>Mez Margarita</b> Lunazul Blanco, triple sec, fresh lime juice	8.00
<b>Mez Premium Margarita</b> Milagro Silver, triple sec, fresh lime juice	10.00
<b>Mez Platinum Margarita</b> Choice of Don Julio Silver, Herradura Silver or Patron Silver, cointreau, fresh lime juice	12.00
<b>Mez Double Margarita</b> Lunazul Blanco, triple sec, fresh lime juice	14.00
<b>Mez Frozen Margarita</b> Degollado Gold, triple sec, fresh lime juice	7.00
<b>Blood Orange Margarita</b> Lunazul Blanco, triple sec, blood orange juice	8.00
<b>Pomegranate Cosmo</b> Lunazul Blanco, triple sec, lime, pomegranate juice	8.00
<b>Mango Martini</b> Bacardi Silver rum, mango puree, fresh lime juice	8.00
<b>Caipirinha</b> Leblon Cachaça, muddled lime, cane sugar	8.00
<b>Mojito</b> Cruzan light rum, mint, lime, sugarcane, soda	8.00
<b>Sangria</b> House made with brandy, red wine, fresh fruit	7.00
<b>Flavored Margaritas</b> With Sauza tequila, orange liqueur choice of mango or pomegranate flavors	7.00

## 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

**Churros** - Light pastry dough quick fried and served with Mexican hot chocolate and whipped cream 5.75

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

**Mez Chocolate Souffle** - 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 - Dolce 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

Kid friendly children's menu available. Senior citizens discount honored

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