

MEZ

Contemporary Mexican

Dinner Menu

Antojitos

Guacamole - A blend of avocado, tomato, jalapeño, onion, 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 and 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 and a side of warm flour tortillas 7.45
With house made chorizo sausage 7.95

Empanadas - Half moons of masa with jack and goat cheese, fresh corn and rajás. Served with chile de árbol, crema and queso 8.45

Chicken Quesadillas - Flour tortilla with grilled chicken breast, fresh corn and sweet bell peppers. Served with 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 Shrimp - Served over chorizo-cheese grits with ancho cream sauce, crema and tomato-coriander jam 8.95

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

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 rajás 4.25 / 5.95

Verde Salad - Diced apples tossed with pumpkin seed-walnut dressing, mixed greens, tomatoes, pumpkin seeds and queso fresco 5.45 / 7.45

Mez Caesar Salad - Romaine lettuce and green olives in a poblano-lime dressing topped with tortilla strips and 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

Para Acompañar

Yucatecan Slaw - Julienne cabbage with citrus and spices 1.45

Frijoles Negros Colados - Black beans, crema and 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 rich 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 and served with poblano cream sauce, rajás, red rice and black beans 11.95

Pollo Tamal - Chicken pasilla tamales steamed in corn husks and served with a honey-pasilla salsa, crema, cotija cheese and green rice 11.95

Roasted Chile Relleno - Poblano pepper with roasted vegetables, rice, almonds, raisins and Chihuahua cheese served over an almond cream sauce with black beans 12.95

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

Baby Back Ribs - Slow cooked, brushed with a pomegranate glaze served with pickled onions, mango jícama slaw and chipotle fried potato salad 15.95

Beef Brisket Vaquero - House smoked brisket over Yukon mashed potatoes with fried zucchini, pickled onions and vaquero sauce 15.95

Chicken Mexicana - Pan seared chicken breast with cilantro pesto over penne pasta tossed with 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 and goat cheese flautas topped with pipian verde 16.95

Rib Eye Adobado - 14 oz choice rib eye seared with an ancho chili, cumin and brown sugar rub. Topped with wild mushroom butter and served with Yukon mashed potatoes and sautéed spinach 19.95

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, caramelized onions, guacamole, roasted tomato-chipotle salsa, queso, corn tortillas 11.95

Tacos de Pescado - Achiote infused quick fried tilapia served with flour tortillas, cabbage, tomatillo-avocado salsa and chipotle aioli 12.95

Mez Burrito - Flour tortilla with guacamole, green rice, black beans and tomatillo salsa. Served with a side of roasted tomato chipotle salsa 8.95

Additions - Chicken Tinga \$2 Shrimp \$4.50 Flank Steak \$6

Weekly Specials Menu

Seasonal dishes prepared with local ingredients

Aaron Stumb, Executive Chef
Jeff Robinson, Chef de Cuisine

Mez Special Events

\$2 TACO BAR \$2

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

\$3 DRAFTS \$3

Every Friday all draft beers are only \$3 each

\$5 HOUSE MARGARITAS \$5

Every Saturday all house margaritas are \$5

LET US HOST YOUR NEXT EVENT!

TO RESERVE OUR PRIVATE ROOM CALL 919-941-1630
OR EMAIL JOANNA@MEZDURHAM.COM

Bebidas

Mez Filtered Water - Durham's finest, for free

Jarritos Soft Drinks - Since 1950, the Mexican standard in soft drinks. Available in 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 carefully 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 ranging from full caffeine blends to caffeine free blends. Please ask your server for a list of our selections.

Coffee - Cappuccino - Espresso

Mez Coffee - Cafe Feminino and Fair Trade Mexican

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

Coffee 1.95

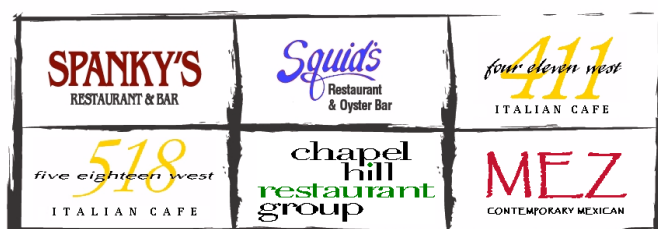
Espresso 2.25

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
Hornitos Silver, 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
Hornitos Silver, triple sec, fresh lime juice	
Mez Frozen Margarita	7.00
Degollado Gold, triple sec, fresh lime juice	
Blood Orange Margarita	8.00
Hornitos Silver, triple sec, blood orange juice	
Pomegranate Cosmo	8.00
Hornitos Silver, triple sec, lime, pomegranate juice	
Mango Martini	8.00
Bacardi Silver rum, mango puree, fresh lime juice	
Caipirinha	7.50
Gandaia Cachaça, muddled lime, cane sugar	
Mojito	7.50
Cruzan light rum, mint, lime, sugarcane, soda	
Sangria	7.00
House made with brandy, red wine, fresh fruit	
Flavored Margaritas	7.00
With Sauza tequila, orange liqueur choice of flavors - Mango, strawberry or pomegranate	

Postres

Tres Leches Cake - Mez's version of a 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 and 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 cellular phones in privacy mode while dining in Mez

Children's menu available, please inquire. Senior citizens discount honored

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