

BREAKFAST AT MEZQUITE

· CHARCOAL · GRILL ·

We proudly serve Vital Farms organic eggs from 'Rancho Zarca,' local butter, and homemade jams

BAKERY

PASTRY BASKET

Croissants, Chocolatine, Orejas, Conchas, Muffins and Daily Specials

BAGELS / MUFFINS / TOAST

(White, Whole Wheat, Oatmeal, Gluten Free)

FRUIT & CEREAL

HOMEMADE GRANOLA

Local Grilled Pineapple Compote, Strawberry, Agave, Greek Yogurt

RASPBERRY CHIA PORRIDGE

Toasted Pumpkin Seeds, Local Honey, Coconut

CINNAMON AND ROASTED APPLE OATMEAL

Coconut Sugar, Raisins, Local Honey, Pecans

AÇAÍ BOWL

Grilled Thai Banana, Berries, Almonds, Amaranth, Sunflower Seeds, Raisins

FLUFFY

COCONUT FRENCH TOAST

Cornflake Crusted Brioche, Strawberries, Cinnamon, Thai Banana Brulee, Maple Syrup

CHOCOLATE ABUELITA PANCAKES

Mixed Berries, Candied Pumpkin Seeds, Vanilla Pod Sauce, Sugar Powder

BLUEBERRY WAFFLE

Lemon Whipped Cream, Candied Pecans, nuts, Bacon, Blueberry Compote, Maple syrup

WE ALSO OFFER PANCAKES & WAFFLES WITH PLAIN BATTER

SPECIALTIES

STEAK AND EGGS

Charcoal Grilled Flank Steak, Fried Eggs, Charred Scallions, Roasted Baby Bell Peppers, Pasilla Enchilada

VITAL FARMS

Crispy Hash Brown, Toast, Applewood Smoked Bacon or Fennel Sausage

ESCAMOLEGGS

Charred Green Tomatillo & Onion Sauce, Epazote, Handmade Corn Tortilla

OUR RANCHEROS

Corn Quesadilla, Black Mole, Avocado, Sour Cream, Onion, Sesame Seeds, Scallions

EGG WHITE BAKED FRITTATA

Wilted Spinach, Cherry Tomato, Squash, Goat Cheese, Toast

EGGS BENEDICT

English Muffing, Creamy Chard, Truffled Hollandaise Sauce, Grilled Asparagus, Smoked Salmon or Grilled Canadian Bacon on the Grill

BREAKFAST BURRITO

Scramble Egg, Chorizo From Toluca, Oaxaca Cheese, Pico de Gallo

AVOCADO TOAST AND CHERRY TOMATO CHUTNEY

Sweet Lime, Balsamic, Basil, Poached Egg, Puffed Quinoa

CHILAQUILES

Pasilla Sauce, Tomatillo or Ranchera Sauce, Sour Cream, Queso Fresco, Onion. ADD: Chicken Cecina Fried Eggs

SIDES

Avocado, Applewood Bacon, Pork Sausage, Chix Apple Sausage

BEVERAGES

REGULAR OR DECAF COFFEE

ESPRESSO

LATTE OR CAPPUCINO

HOT OR COLD CHOCOLATE

MEXICAN COFFEE

Cinnamon, All Spice, Orange, Anise

SELECTION OF TEAS

BELLINI

MIMOSA

SMOKY BLOODY MARY

FRESH COLD PRESSED JUICES

Orange, Grape Fruit, Carrot, Beetroot, Pineapple

GREEN DETOX

Cactus, Celery, Spinach, Orange, Pineapple, Parsley

RE-GENERATOR

Root Beet, Orange, Banana, Ginger

SPORTY

Watermelon, Coconut Water, Lime, Mint, Agave

ENERGIZING

Orange, Spinach, Granny Smith Apple, Turmeric, Coconut Sugar

MEZQUITE

· CHARCOAL · GRILL ·

STARTERS

FISH CHICHARRÓN

Guacamole, Shrimp "Chintextle,"
Roasted Pico de Gallo

OVEN-BAKED CORN TLAYUDA

Refried Beans, Cactus Salad,
Chile de Arbol Salsa

ADD: Beef Cecina 8, Shrimp 8,
Grasshoppers 10, Grilled Octopus 8

PESCADILLAS

Local Stewed Fish, Chiltomate,
Oregano, Salsa Verde with Pipicha

WHITE SHRIMP CEVICHE

Fresh Coconut, Palo Dulce Honey,
Habanero, Carrot, Cucumber, Roasted
Corn, Watermelon, Scallions

CHARCOAL BAKED ARTICHOKE

Blue Cheese, Olive Oil, Garlic &
Parmesan Dip

GRILLED NICOISE

Mixed Organic Greens, Cambray Potato,
Local Cucumber, Red Onion, Green Beans,
Grilled Tuna, Kalamata Olives, Celery,
Champagne & Herb Vinaigrette

PORK CARNITAS SALAD

Thai Chile Pico de Gallo, Mixed Organic
Greens, Ginger & Soy Vinaigrette

ORANGE GLAZED ROASTED CARROTS

Purslane, Parmesan Cheese, Cashews,
Toasted Fennel Seed, Olive Oil, Balsamic
Glaze, Sea Salt From Colima

CANTINA STYLE SHRIMP BROTH

Bacon, Carrot, Epazote, Potato,
Guajillo Chile

TACOS

BEEF SHANK

Smoked with Black Garlic Glaze,
Pickles, Cilantro and Serrano
Chile Chimichurri

PORK BELLY

Green Tomato Chutney, Greens,
Pickled Red Onion with Habanero Chile

SHRIMP TEMPURA

Beer Battered Shrimp, Jalapeño
Aioli, Colslaw and Cilantro

OUR SANDWICHES ARE SERVED WITH FRENCH
FRIES, SWEET POTATO OR ONION RINGS

PULLED PORK & BRIOCHE

Coleslaw, Champagne Vinegar,
Adobo - BBQ

OUR LOBSTER & HOAGIE ROLL

Lobster salad, Garlic Aioli, Fennel,
Oven-Dried Cherry Tomatoes, Shallot,
Chipotle

MEZQUITE BURGER

Wagyu and Pancetta Blend, Fresh
Herbs, Onion Marmalade, Swiss Cheese,
Truffle Fried Egg

CONFIT DUCK PAMBAZO

Crushed Potato, Confit Duck, Guajillo
Chile Adobo, Sour Cream, Queso Fresco,
Lettuce, Salsa Verde

GRILL

GRILLED OCTOPUS

Creamy Polenta, Haricots Verts,
Fava Beans, Edamame, Teriyaki

CATCH OF THE DAY "ZARANDEADO" STYLE

White Rice, Cumin, Avocado,
Tomato, Cucumber, Beans

HEAD ON SPLIT SHRIMP

RRice, Squash Blossom, Corn, Fresh
Salad, "Ajillo" Dressing

NEW YORK STRIP STEAK

Smashed Potatoes, Garlic Butter,
Grilled Vegetables, Beef Demi

CARNE ASADA

Grilled Flank Steak, Cheese Enchiladas,
Black Mole, Guacamole, Roasted Poblano

BABY BACK RIBS

Scallions, Pickles, Fries, Guava,
Corn on the Cobb, Corn Bread BBQ

APPETIZERS

ONION SOUP

Thyme, Veal Stock, Beer, Gruyere Cheese, Croutons

HEIRLOOM TOMATO

Tatin with Manchego Cheese, Tomato Confit with Turmeric, Pecans, Onion Jam

BONE MARROW

Garlic, Parsley, Green Sauce, Chips, Pico de Gallo with Xoconostle, Chiltepin Chile

ESCARGOT

Yellow Aji Pepper, Yuzu, Cucumber, Cambray Onion, Tomato, Baked Tlayuda

KAMPACHI

Green Tiger's Milk, Toasted Corn, "Cancha," Yuzu, Coconut, Yaca

OCTOPUS

Carnitas, Beer Sauce, Fresh Cheese, Corn Tortilla

LOBSTER STEW

Fried Empanadas Stuffed with Lobster, Sour Cream, Queso Fresco, Lettuce, Avocado Sauce

SHRIMP

Sliced Jicama, Fried Leek, Tamarind, Chipotle Mayonnaise, Cabbage, Pico de Gallo

SALADS

GRILLED PANZANELLA

Grilled Focaccia, Parsley, Kalamata Olives, Caperberries, Tomato Confit, Roasted Yucca, Sea Salt from Colima, Champagne Vinaigrette

RED ROMAINE LETTUCE

Grilled Lettuce, Hard Boiled Egg, Aged Cotija Cheese, Aioli, Parmesan Crouton, Anchovy Vinaigrette

PUMPKIN SALAD

Spinach, Endive, Roasted Pumpkin, Grilled Peach, Gorgonzola Cheese, Papantla Vanilla Vinaigrette

MOZZARELLA SALAD

Buffalo Mozzarella, Peas, Beans, Mint, Lemon, Olive Oil

QUINOA SALAD

Frisse, Organic Lettuce, Cilantro, Grilled Fennel, Feta Cheese, Sesame Dressing

ADD TO YOUR SALAD

Chicken Breast
Pancetta
Flat Iron
Shrimp

Catch of the Day
Salmon
Tuna
Octopus

FROM THE GRILL

PORTOBELLO MIXIOTE

HALF GRILLED CHICKEN

OCTOPUS

WHOLE FISH OF THE DAY

WHOLE LOCAL SHRIMP

BONE IN SHORT RIB

TOMAHAWK

Portion for Two People

8oz VEAL CHOP

Roasted Mushrooms, Burnt Sweet Potato, Creamy Corn, Glazed Echalot

SAN CARLOS LOBSTER

Risotto, Black Lemon, Grilled Vegetables with Sake

16oz AGED RIB EYE

Grilled Broccoli, Parsnip Puree, Baby Roasted Pore and Thyme Glaze

ALL OUR GRILLED DISHES ARE ACCOMPANIED BY CREAMY CORN "ESQUITES" AND TRIO OF SAUCES; CHIMICHURRI, DEMIGLACE AND BERNESE

SIDES

Grilled Broccoli with Garlic & Chile
Shishito Peppers
Grilled Vegetables with Orange Zest & Parmesan
Bake & Charred Sweet Potato
Orange Glazed & Bacon Brussels Sprouts
Dirty Fries or Yam Fries
Truffled Potato Puree
Mac & Cheese