mez

EAT. STAY. PLAY.

small & SHARED plates

Chef's Soup of the Day | 4/6
Mez Black Cod, light miso marinade | 12
Seafood Gumbo New Orleans Style | 5/7
Mez Pizza, fig, pancetta & blue cheese | 11
Marinated Olives, lemon, garlic & shaved fennel | 4
Cheese Plate, assorted artisan cheeses, fresh fruit | 12
Fire Roasted Mussels, fresh tomato & leek-saffron broth | 9
Beef Carpaccio, arugula, capers, truffle oil & lemon juice | 12
Illegal Bread, authentic Croatian cheese-stuffed phyllo wrap | 6
Escargot, mushrooms, sun-dried tomatoes, garlic & herb butter | 8
Mez Shrimp Cakes, sautéed mushrooms, basil aioli & tomato coulis | 9
Mediterranean Trio, hummus, tzatziki, roasted-pepper salsa & pita crisps | 8
Robata Mini Skewers Trio, shrimp, chicken & steak with Mez signature sauces | 9
Pan-Seared Scallops, fresh spinach, cubed smoked bacon & grilled red onions | 11
Grilled Calamari Steaks, red & banana peppers , white wine lemon butter sauce | 9
Barbeque Chicken Pizza, roasted red onions, barbeque sauce, jack & parmesan cheeses | 11
Pistachio Crusted Goat Cheese, braised endive, tomatoes, white truffle oil & balsamic raspberry reduction | 9

perfect for the lounge or theater

great for sharing

farm FRESH salads

Arugula, fresh mozzarella, cranberries, walnuts, pomegranate vinaigrette | 8
Classic Caesar, crisp romaine with traditional dressing, garlic croutons & parmesan cheese | 7
Roasted Golden & Red Beets, mixed greens, pine nuts & fresh herb goat cheese vinaigrette | 8
Mediterranean, roasted eggplant, grilled red peppers, tomatoes, cucumbers & feta cheese | 8
Crispy Chicken, mixed greens, gorgonzola, tomatoes, candied pecans, grapes & honey mustard dressing | 12
Mez House, romaine, hearts of palm, tomato, mushrooms, Granny Smith apples, candied pecans & house vinaigrette | 6
add chicken 5 | calamari 5 | shrimp 6 | salmon 6 | butcher steak 8 | ahi tuna 9

signature ENTREES

Mez Black Cod, light miso sauce with broccolini | 26
Asiago Chicken Pasta, light tomato cream sauce | 17
Baked Lasagna, ricotta cheese & bolognese sauce | 16
Broiled Jumbo Shrimp Scampi, homemade gnocchi | 26
Chicken Risotto, corn, artichokes & roasted red peppers | 19
Vegetarian Platter, chef's choice of fresh grilled, steamed & raw | 16
Grilled Butcher Steak, served with demi glace & hand-cut truffle fries | 19
Sautéed Giant Ravioli, shrimp, scallop, porcini mushroom, alfredo sauce | 27
Fresh Veggie Pasta, fresh vegetables in a cream, marinara or pink sauce | 16
Mahi Mahi, white wine-lemon-butter-capers sauce & garlic mashed potatoes | 23
Organic Free Range Chicken, skillet roasted, balsamic-butter glaze, fresh grilled corn | 19
Broiled Grouper, macadamia crust & passion fruit balsamic glaze with sautéed spinach | 27
Sautéed Shrimp & Scallop Linguine, asparagus, tomatoes, basil & mushroom cream sauce | 23
Pan-Roasted Pork Tenderloin, caramelized Granny Smith apples, sherry wine sauce & roasted potatoes | 21
Pecan Crusted Trout, over roasted sweet potatoes, smoked bacon & spinach with a broken cider vinaigrette | 22
Seafood Risotto, arborio rice with shrimp, scallops, mussels, calamari, fish & chopped clams in a saffron sauce | 28

from the GRILL *with a choice of one side*

Lamb Chops, apricot chutney | 29
Fillet Mignon, pistachio béarnaise | 30
Grilled Ahi Tuna, ponzu & basil aioli | 27
Cedar Grilled Salmon, teriyaki glaze | 22
Grilled Lobster, vanilla-coconut sauce | 32
Ribeye, roasted mushroom demi-glaze | 28
Barbecue Diver Scallops, Louisiana style | 27
New York Steak, porcini-peppercorn sauce | 28

side items | 6

Farm Fresh Grilled Corn
Steamed Broccolini
Baked Mashed Potatoes
Sautéed Snap Peas
Gruyère Mac & Cheese
Sweet Potatoes & Bacon
Grilled Asparagus
Homemade Gnocchi
Hand-Cut Truffle Fries
Baked Cauliflower

Executive Chef **Klime Kovaceski** **www.mezcharlotte.com**

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bubbles

		G	B
05	**Conde de Subirats** cava brut | penedes | spain	8	32
23	**Mumm Cuvee NV** brut prestige | napa valley	12	48
06	**Gloria Ferrer** blanc de noirs | carneros	12	48
24	**J Cuvee NV** brut | russian river valley	14	56
07	**Henriot "Blanc Souverain"** reims | champagne | france	18	80

playful whites

21	**New Age 09** rose | mendoza | argentina	7	28
01	**Lagaria 08** pinot grigio | delle venezie | italy	8	32
04	**Wakefield 07** riesling | clare valley | australia	10	40
11	**Tilia 08** chardonnay | mendoza | argentina	8	30
03	**Bonci "Carpaneto Vineyard" 07** verdicchio | cupramontana | italy	8	32
08	**New Harbor 08** sauvignon blanc | new zealand	8	32
10	**Valley of the Moon 08** pinot blanc | sonoma county	8	29
18	**Lalanne 08** white blend | côtes de gasconge	8	32

well-rounded whites

15	**Columbia Winery "Cellar Master's" 08** riesling | columbia valley	8	32
14	**Adelsheim 07** pinot gris | willamette valley	12	48
16	**Seven Daughters NV** white blend | california	9	34
09	**Honig 08** sauvignon blanc | napa valley	9	36
70	**Seghesio 08** pinot grigio | russian river valley	10	40
13	**Geode 06** chardonnay | santa barbara	10	40
19	**Talbott 05 | sleepy hollow vineyard** chardonnay | monterey county	12	48
12	**Fiddlehead 06** sauvignon blanc | happy canyon santa ynez valley	12	48

martinis & cocktails

Lotus Blossom | 11
Pomegranate, Absolut Ruby Red, grapefruit juice, sweetened rim and garnished with a blossom
Mez Berry Metro | 11
Plymouth Gin & Domain de Canton Raspberries, fresh lemon juice & simple syrup
Raspberry Bliss| 11
Absolut Raspberri & Chambord Black Raspberry Liqueur, with a splash of orange juice
Juniper Breeze | 11
Hendricks gin, elderflower cordial, fresh squeezed grapefruit juice, cranberry juice, fresh lime juice
Mez Manhattan| 12
Maker's Mark Bourbon & Domain de Canton Ginger Liqueur Our interpretation of the classic.
The Mojito | 11
10 Cane Rum, fresh lime juice, sugar, mint, soda
Dark & Stormy | 11
Saranac Ginger Beer, Cruzan Black Strap Rum
Hidden Hibiscus| 10
Champagne & Wild Hibiscus Syrup
Creamsicle | 10
Absolut Mandrin & Vanilia, splash of Orange Juice

thought provoking reds

		G	B
30	**Luiano 07** chianti classico docg | tuscany	9	34
31	**Warwick "Three Cape Ladies" 04** cape blend | stellenbosch | south africa	12	48
38	**La Meridiana 00** barbera | d.o.c. superiore	13	52
32	**Cono Sur 08** pinot noir | rapel valley | chile	7	26
45	**Sonoma 06** merlot | sonoma county	8	32
35	**Elsa Bianchi 08** malbec | mendoza | argentina	8	32

seductive reds

72	**Ramsay 07** pinot noir | north coast	10	40
41	**Madfish 05** shiraz | western australia	9	34
42	**Tantara "Hank's Blend" Fault Line Red** merlot/shiraz | paso robles	9	34
44	**Ravenswood 07** old vine zinfandel | sonoma county	10	40
49	**Paraiso 08** pinot noir | Santa Lucia Highlands	10	40
60	**Milbrandt Vineyards 06** merlot | columbia valley	10	40
46	**Rock & Vine 06** cabernet sauvignon | three ranches north coast	8	29
59	**Murphy Goode 07** cabernet sauvignon | alexander valley	12	48
47	**Domaine Serene "Yamhill Cuvee" 06** pinot noir | willamette valley	16	60

hedonistic reds

50	**Burgess 05** syrah| napa valley	13	50
48	**Cain Cuvee NV6** bordeaux blend | napa valley	14	56
52	**Klinker Brick 07** zinfandel | lodi	12	48
71	**Catena 07** malbec | mendoza | argentina	12	48
53	**Pietro 04** cabernet sauvignon | north coast	10	40
58	**Catena 06** cabernet sauvignon | mendoza | argentina	12	48
54	**Cline "Cashmere" 08** grenache/syrah/mouvedre | california	11	44
57	**Atlas Peak 05** cabernet sauvignon | napa valley	14	56

Chocolate Meztini | 11
Godiva Chocolate Liqueur & Absolut Vanilia splash of cream
Caipirinha | 10
Brazil's best kept secret served with Cachaça rum, naturally sweetened
Grand Smash | 10
Gran Marnier, lemon, mint & a splash of soda
Perfect Bloody Mary | 10
Superior & Satisfying
Fresh Berry Mojito | 11
A fresh berry puree mixed with Cruzan & Cruzan Citrus Rums and fresh mint
Old Fashioned | 10
Maker's Mark Bourbon with muddles orange and cherry sugar and a splash of soda