CRUDOS

Tuna Tostadas* $19

Shrimp Ceviche* $19

Ahi Tuna Ceviche* $19

ANTOJITOS

Queso Compuesto $10/15

Crispy Shrimp Taquitos $18

Sopa De Pollo $12

Guacamole De La Casa $14

Quesadillas* $14
steak, chicken, carnitas, or veggie

Braised Beef Sopes $14

ENSALADAS

Cancun Crispy Chicken Salad $19
lightly fried chicken breast, house greens, mango, avocado, goat cheese, spicy mayo, toasted macadamias, lemon dressing

Ensalada Princesa $19
pulled chicken, cabbage, house greens, tomatoes, avocado, tortilla strips, cilantro, serrano aioli, champagne dressing

Steak Salad* $25
steak, arugula, tomatoes, pears, cotija cheese, tomatillo avocado salsa, champagne dressing

Ahi Tuna Salad* $25
seared tuna, mango, avocado, macadamia nuts, olives, goat cheese, red onion, jalapeño, almond butter, mango dressing

Los Cabos Seafood Salad* $26
jumbo lump crab, shrimp, butter lettuce, tomatoes, carrots, avocado, corn, macadamia nuts, cilantro miso dressing

PLATOS TRADICIONALES

all entrees served with Maria's rice and refried beans family style

Tamales $19
chicken, blue corn, tomatillo sauce, Mexican crema, fried egg

Flautas $19
crispy chicken flautas with Mexican crema, almond salsa, queso fresco

El Señor $21
two chicken enchiladas, ranchero sauce, one crispy ground beef and potato taco, served with guacamole

Enchiladas Tres Colores $20
chicken or steak picadillo with poblano, mole, and sour cream sauces

Seafood Enchiladas* $29
blue crab, butter poached shrimp, queso fresco, with spicy almond, poblano, and sour cream sauces

Pollo Asado $29
marinated chicken grilled over hardwood, sautéed fresh vegetables, cilantro, salsa a la mexicana

Barbacoa Enchiladas $23
slow braised beef, cheese, cabbage and radish slaw with lemon

Del Mar Quesadilla* $27
lump crab, poached shrimp, chipolte crema, herb salad

Pollo Milanesa $24
lightly breaded chicken, cucumber salad, poblano sauce, white rice

Asado de Puerco $22
tender pork, pasilla chile sauce, served with rice & beans

TACOS SUPERIORS $20

choice of tacos, served with rice & beans. • add guacamole $3

Crispy Halibut* • Baja Shrimp* • Barbacoa • Carnitas • Carne Asada

A LA CARTA $7

Refried Beans • Maria's Rice • Cucumber Salad • Papas Bravas
Escabeche Vegetables • Gabriella's Street Corn
House-Made Tortillas • Stuffed Cheese Jalapeños
Wagyu Jalapeño Cheddar Sausages $9

DE LA PARRILLA

FAJITAS FAMOSAS

HALF LB / 1LB

Marinated Chicken Breast $29/46

Wagyu Skirt Steak $36/62

Mexican Jumbo Shrimp* $30/48

Lemon Garlic Ribeye* $49

Parrillada Mexicana* MK

served with Maria's rice & refried beans, guacamole, pico de gallo, jalapeño, cheese, and house-made tortillas.

Tacos Al Carbon $25
3 filet mignon fajitas rolled in crisp tortillas and topped with queso

Mar y Tierra* $55
ribeye, fire roasted poblano, shrimp & crab queso asadero, almond sauce

Ribeye Tampiqueña* $MK
seared over hot coals, pasilla chili sauce, poblano cream

Salmon Marinado* $30
lightly marinated in soy, garlic, sesame, chipotle

Pacific Halibut* $40
wood grilled halibut, almond salsa, toasted pistachios

Maria's Mole Famoso $25
slow roasted chicken, mole poblano, toasted sesame seeds

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MEXICAN KITCHEN
EST. 2021

Food for Fido from AF1 Ranch - $17

*Consuming raw or undercooked meat, seafood, or eggs may increase your risk of foodborne illness.
If you have allergies, please alert us as not all ingredients are listed. Peanut oil used in fryer. We can accomodate up to 4 separate checks per table. There will be a $20 charge for outside desserts.

3/5/25

SPARKLING

Belstar Brut Prosecco - Italy **11.5/45**

Mercat Rosé Brut Cava - Catalonia, Spain **12.5/49**

ROSÉ

Hampton Water - Provence, France **13/48**

Summer In A Bottle by Wolffer Estate - Long Island, NY **15.5/65**

WHITES

Scarpetta Pinot Grigio - Friuli Italy **12.5/49**

La Caña Albarino - Rias Biaxis, Spain **13.5/53**

Lingua Franca 'Avni' Chardonnay - Sonoma, CA **15.5/61**

Honig Sauvignon Blanc - Willamette Valley, OR **16/63**

REDS

Altocedro Ano Cerro Cab. Sauvignon - Argentina **11.5/45**

Casa Madero '3V' Red Blend - Mexico **12.5/49**

Sardón Tempranillo Blend - Castilla y León, Spain **13.5/53**

Humo Blanco Pinot Noir - Lolol Valley, Chile **13.5/53**

HOUSE COCKTAILS

Mi Chinita 15.5
Toddi vanilla cream vodka, passion fruit puree, lemon, sparkling wine

El Jardin 15.5
gin, lime, basil, cucumber, simple

Martini de Mexico 15.5
100% blue agave tequila, Jalisco 1562 orange liqueur, lime, olive juice, Tajin & salt

Sangria del Dia 14.5
Red wine, Jalisco 1562 orange liqueur, fruit medley

Sandia Picosa 14.5
Illegal Joven mezcal, fresh watermelon, hibiscus simple, jalapeño, lime, Tajin

Horned Frog 16
La Pulga blanco infused with butterfly pea flower, Chambord, house-made sweet & sour, lime

Maple Old Fashioned 16.5
Blackland Bourbon, maple syrup, vanilla bitters, mezcal fragrance

sub Reserva De La Familia Extra Anejo +39

Cafe de Noche 16.5
Socorro reposado, St. George espresso liqueur, Baileys, Kahlua, cocoa

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FAMOUS MARGARITAS

Armenta's Margarita 15.5
Socorro Blanco, Jalisco 1562 orange liqueur, house-made sweet & sour

Maria's Skinny Margarita 14.5
100% blue agave tequila, Jalisco 1562 orange liqueur, tamarind, lime juice

Felipe's Frozen Margarita 14.5
100% blue agave tequila, classic frozen

add Grand Marnier float +5

add Chambord float +5

Avo Maria 15.5
100% blue agave tequila, Jalisco 1562 orange liqueur, avocado, cilantro, jalapeño, agave, Tajin

Tres Amigos 14
100% blue agave tequila, Jalisco 1562, orange liqueur, lime

Fresca Raza 15
Mi Campo blanco, strawberry, lime, jalapeño

DRAFTS 7.5

Rahr & Sons "Adiós Pantalones"
Houston, TX 4.5% ABV/20 IBU

Altstadt Hefeweizen
Fredericksburg, TX 5.1% ABV/10 IBU

Modelo Negra
D.F., Mexico 6% ABV/16 IBU

Maple Branch "Seasonal Selection"
Fort Worth, TX

Four Corners "El Chingón" IPA
Dallas, TX 7.3% ABV/72 IBU

BOTTLED BEER

Modelo Especial 6.5 • **Victoria** 6.5 • **Pacifico** 6.5

Coors Light 5.5 • **Michelob Ultra** 5.5 • **Corona** 'Non-Alcoholic' 5.5

11/12

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DESSERT

Chocolate Tart $12
Valrhona chocolate, graham cracker crust, cinnamon, caramel, gold flakes, whipped cream

Cinco Leches $12
soaked in five milks overnight, whipped cream, strawberry pearls, edible flowers

Classic Flan $12
Maria's house recipe vanilla custard, Grand Marnier, light caramel, fresh berries

Mexican Churros $12
house-made churros dusted in cinnamon and sugar, served with our house chocolate sauce

APÉRITIF

Coffee $4.5

Cappuccino $6.5

Espresso $6.5

Carajillo $14.5

Espresso Martini $14.5

Chocolate Martini $14.5

Calabaza, Calabaza $15
Socorro reposado, Licor 43, pumpkin syrup

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10.11

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Brunch: Saturday 11 - 3 Sunday 10 - 3

BRUNCH ENTREES

Breakfast Tacos $14
warm flour tortillas, Mexican chorizo, scrambled farm eggs, avocado crema

Blue Corn Blueberry Pancakes $16
salted butter, agave syrup, whipped cream

Cuatro Leches French Toast $16
house-made brioche, mixed berries, warm cajeta

Huevos Rancheros* $17
2 sunny-side-up eggs, house-made tortillas, frijoles negro, queso fresco

Mexico City Chilaquiles* $17
crispy tortilla strips, scrambled farm eggs, avocado, salsa quemada

Sopes Benedict* $26
2 poached eggs, grilled filet mignon, chipotle hollandaise

Carne Asada* $27
skirt steak, caramelized onions, roasted poblanos, cilantro chimichurri

EXTRAS & SIDES

Breakfast Potatoes $5

Beans & Rice $5

Spanish Chorizo $6

Seasonal Berries $6

BRUNCH COCKTAILS

Spicy Mango Mimosa $10.5

Tequila-Mango Mimosa $12

Maria's Michelada $12.5

Aperol Spritz $12.5

Bloody Maria $12.5

Bloody Mary $12.5

Armenta's Margarita $13

Horchata White Russian $13

FRESH-SQUEEZED JUICES

Orange $5.5

Grapefruit $5.5

Pineapple $5.5

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05.29

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TEQUILA

BLANCO

Painted Donkey	10
Espolón	11
Socorro	12
Milagro Barrel Select	13
Herradura	14
Lalo	14
Don Julio	15
Villa One	15
Tapatío	16
Casamigos	16
Fortaleza	17
Casa Dragones	20
Código 1530 Rosa	22
Jose Cuervo "Reserva De La Familia"	20
Cascahuin Tahona	24
Clase Azul	30

RESPOSADO

Painted Donkey	11
Socorro	12
La Pulga	16
Milagro Barrel Select Socorro	16
Don Julio	18
Casamigos	18
Artenom Selección 1414	21
Tres Generaciónes	15
Tapatío	17
Fortaleza	20
Clase Azul	40
Don Julio Primavera	42
Clase Azul Gold	60

AÑEJO

Painted Donkey	12
Socorro	13
Dulce Vida	17
Corralejo 99,000 Horas	17
Pasote	18
Casamigos	20
Don Julio 70th	20
El Tesoro	25
Fortaleza	28
Gran Corralejo	28
Azunia Black	30
Komos Añejo Cristalino	32
Don Julio 1942	35
Herradura Legend	39
Clase Azul	90

EXTRA AÑEJO

Casa Noble	28
El Tesoro	30
Avion 44	40
Soledad 8 Year	45
Soledad Janitzio "Dia de los Muertos"	50
El Tesoro Paradiso	50
Jose Cuervo "Reserva De La Familia"	55
1800 Milenio	65
Casa Dragones Joven	65
Grand Patrón Piedra	65
Tequila Ocho	70
Tears of Llorona	75
Chaquira Beaded Jaguar	80
Código 1530	85
Herradura Seleccion Suprema	95
Partida Elegante	100
Clase Azul Ultra	250

MEZCAL

Sombra	13
Montelobos	14
Rey Campero Espadín	15
Mezcal Vago Elote	20
Del Maguey "Santa Domingo Albarradas"	24
Del Maguey "Chichicapa"	24
Rey Campero "Cuishe"	28
Rey Campero "Madre Cuishe"	29
Rey Campero "Jabalí"	29
Del Maguey "San Luis Del Rio Azul"	33
Mezcal Vago Madrecuixe	36
Real Minero Joven Barril	50
Clase Azul Durango	90
Clase Azul Guerrero	95

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Please Drink Responsibly

1712 S University Dr.
Fort Worth Texas 76107

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HAPPY HOUR
Monday - Thursday 3 - 5:30
Bar Area Only

COCKTAILS

Armenta's Margarita 11
Socorro Blanco, Jalisco 1562 orange liqueur,
house-made sweet & sour
(sub Lalo +$2)

Maria's Skinny Margarita 10
100% agave tequila, Jalisco 1562 orange liqueur,
tamarind, lime juice

Felipe's Frozen Margarita 10
100% agave tequila, classic frozen
(add Grand Marnier float +$5)

Horned Frog 10
100% agave tequila, Chambord, house-made sweet & sour, lime

Ranch Water 10
Socorro Blanco, soda, lime

BEER & WINE

Pacifico $5

Victoria $5

House Sparkling $5

House White $5

House Red $5

STARTERS

Bean & Cheese Nachos $5.5

Small Queso $3.5

Single Taco $3.5

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04.26