

CRUDOS

Tuna Tostadas* \$20

Shrimp Ceviche* \$20

Ahi Tuna Ceviche* \$20

Crab Tostadas* \$21

ANTOJITOS

Queso Compuesto \$11/16

Crispy Shrimp Taquitos \$19

Sopa De Pollo \$13

Guacamole De La Casa \$15

Quesadillas* \$15

steak, chicken, or carnitas

Queso Fundido \$15 chorizo/18 shrimp/ 21 combo

ENSALADAS

Cancun Crispy Chicken Salad \$20

lightly fried chicken breast, house greens, mango, avocado, goat cheese, spicy mayo, toasted macadamias, lemon dressing

Ensalada Princesa \$20

pulled chicken, cabbage, house greens, tomatoes, avocado, tortilla strips, cilantro, serrano aioli, champagne dressing

Steak Salad* \$26

steak, arugula, tomatoes, pears, cotija cheese, tomatillo avocado salsa, champagne dressing

Ahi Tuna Salad* \$26

seared tuna, mango, avocado, macadamia nuts, olives, goat cheese, red onion, jalapeño, almond butter, mango dressing

TACOS SUPERIORES \$21

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

Crispy Halibut* • Baja Shrimp* • Barbacoa

Carnitas • Carne Asada

PLATOS TRADICIONALES

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

Tamales \$20

chicken, blue corn, tomatillo sauce, Mexican crema, fried egg

Flautas \$20

crispy chicken flautas with Mexican crema, almond salsa, queso fresco

El Señor \$22

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

Enchiladas Tres Colores \$21

chicken or steak picadillo with poblano, mole, and sour cream sauces

Seafood Enchiladas* \$30

blue crab, butter poached shrimp, queso fresco, with spicy almond, poblano, and sour cream sauces

Pollo Asado \$30

slow roasted chicken, escabeche vegetables, with spicy almond sauce

Barbacoa Enchiladas \$24

slow braised beef, cheese, cabbage and radish slaw with lemon

Del Mar Quesadilla* \$28

lump crab, poached shrimp, chipotle crema, herb salad

Pollo Milanesa \$25

lightly breaded chicken, cucumber salad, poblano sauce, white rice

Asado de Puerco \$23

tender pork, pasilla chile sauce, served with rice & beans

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 Sausage \$9

DE LA PARRILLA

FAJITAS FAMOSAS

HALF LB / 1LB

Marinated Chicken Breast \$30/47

Prime Sirloin \$37/63

Bacon Wrapped Shrimp \$38/58

Mexican Jumbo Shrimp* \$31/49

Lemon Garlic Ribeye* \$50

Parrillada Mexicana* MK

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

Tacos Al Carbon \$26

3 filet mignon fajitas rolled in crisp tortillas and topped with queso

Mar y Tierra* \$56

ribeye, fire roasted poblano, shrimp & crab queso asadero, almond sauce

Ribeye Tampiqueña* MK

seared over hot coals, pasilla chili sauce, poblano cream

Salmon Marinado* \$31

lightly marinated in soy, garlic, sesame, chipotle

Pacific Halibut* \$41

wood grilled halibut, almond salsa, toasted pistachios

Famous Carnitas \$25

slow braised pork shoulder, guajillo sauce, escabeche

maria's
MEXICAN KITCHEN
EST. 2025

*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 accommodate up to 4 separate checks per table. There will be a \$20 charge for outside desserts.

12/08/25

SPARKLING

Belstar Brut Prosecco - Italy \$11.5/45
Mercat Rosé Brut Cava - Catalonia, Spain \$12.5/49
Roederer Estate Brut Rosé - Anderson Valley, CA \$14/52
Veuve Clicquot "Yellow Label" Brut - Champagne, France \$115

ROSÉ

Hampton Water - Provence, France \$13/48
Summer In A Bottle by Wolffer Estate - Long Island, NY \$16/62

CHARDONNAY

Lingua Franca "Avni" - Sonoma, CA \$16/62
Plumpjack "Reserve" - Oakville, CA \$89

OTHER WHITES

Scarpetta Pinot Grigio - Friuli Italy \$13/48
La Caña Albariño - Rías Baixas, Spain \$14/52
River Farm Sauvignon Blanc - Marlborough, NZ \$10/35
Honig Sauvignon Blanc - Napa Valley, CA \$65
Lagrimas Verdejo - Valle San Vicente, Baja California, MX \$78

CABERNET SAUVIGNON

Altocedro "Año Cero" - Mendoza, Argentina \$12/45
Austin Hope - Paso Robles, CA \$90 (1 litre bottle)
Chappellet "Signature" - Napa Valley, CA \$158
BV "Georges De Latour" Private Reserve - Napa Valley \$240

RED BLENDS

Casa Madero "3V" - Nuevo Leon, Mexico \$13/50
Sardón Tempranillo - Castilla y León, Spain \$14/52
Vall Llach "Embruix" - Priorat, Spain \$45
Marques De Marietta Riserva Tempranillo - Rioja, Spain \$60
Darioush "Caravan" Bordeaux-Style Blend - Napa Valley, CA \$95

OTHER REDS

Humo Blanco Pinot Noir - Lolol Valley, Chile \$14/52
Penner Ash Pinot Noir - Willamette Valley, OR \$82
Clarice Wine Co. Pinot Noir - Santa Lucia Highlands, CA \$145
Pozo de Luna Malbec - San Luis Potosi, MX \$78
Dos Buhos "Gran Reserva" Cab. Franc - Guanajuato, MX \$96
Arietta "Hudson Vineyard" Merlot - Carneros, CA \$150

FLIGHTS

Mezcal \$22
Racho, Bozal, Illegal "Special Edition", Derrumbes
Blanco \$25
Lalo, El Tesoro, Don Fulano, Siete Leguas
Felipe's Flight \$55
Casa Dragones Blanco, Maestro Dobel Atelier Extra Añejo,
Clase Azul Reposado, Jose Cuervo Reserva de la Familia Extra Anejo

DRAFTS

Modelo "Negra" Amber Lager
Toluca, Mexico 5.4% ABV/19 IBU
Four Corners "el Chingón" IPA
Dallas, TX 7.3% ABV/72 IBU
Corona "Premier" Light Lager
Nava, Mexico 4.0% ABV/7 IBU
Deep Ellum "Neato Bandito" Mexican-style Lager
Dallas, TX 6.0% ABV/18 IBU
Community Beer Co. "Mesa Cerveza" Mexican-style Lager
Dallas, TX 4.5% ABV/13 IBU
Lakewood Brewing "The Temptress" Imperial Milk Stout
Garland, TX 9.1% ABV/56 IBU

BOTTLED BEER & SELTZER

Michelob "Ultra" Light Lager
St Louis, MO 4.2% ABV | 10 IBU
Pacifico "Clara" Lager
Mazatlán, Mexico 4.4% ABV | 18 IBU
Victoria Vienna-style Lager
Toluca, Mexico 4.0% ABV | 23 IBU
Dos Equis "Lager Especial"
Monterrey, Mexico 4.2% ABV | 10 IBU
Heineken "0.0" Non-alcoholic Lager
Amsterdam, Holland 0.0% ABV | 16 IBU
Topo Chico Hard Seltzer
(Rotating)

FAMOUS MARGARITAS

Felipe's Frozen Margarita \$14
100% blue agave tequila, classic frozen
add *Grand Marnier float* +\$5
add *Chambord float* +\$5
Maria's Skinny Margarita \$14
100% blue agave tequila, Jalisco orange,
tamarind, lime juice
Agua Bendita \$15
La Pulga Blanco, Jalisco orange, house-made sweet & sour*
(* clarified for exception smoothness, contains dairy)
Armenta's Margarita \$15
Socorro Blanco, Jalisco orange,
house-made sweet & sour
Frozen Paloma \$15
100% blue agave tequila, grapefruit, tajin
So Fuego \$15
100% blue agave tequila, classic frozen, prickly pear swirl, on fire

HOUSE COCKTAILS

Sangria del Dia \$14
red wine, Jalisco orange, fruit medley
Limóncito \$15
100% blue agave tequila Blanco, Nixta Elote Liqueur, lime
Martini de Mexico \$15
100% blue agave tequila, Jalisco orange, lime, olive juice, Tajin & salt
Mexican Candy \$15
serrano infused 100% blue agave tequila, Jalisco orange, watermelon,
house-made sweet & sour
El Jefe \$16
Socorro Añejo, Ancho Reyes chile liqueur, agave,
chocolate & Angostura bitters
La Rosa Negra \$16
La Pulga Reposado, pomegranate, lime
Secret Garden \$16
Racho Mezcal, Condesa Gin, Jalisco orange, pineapple, lime, smoky salt

Maria's

MEXICAN KITCHEN

Brunch: Saturday 11 - 3 Sunday 10 - 3

BRUNCH

Breakfast Tacos \$15

warm flour tortillas, Mexican chorizo, scrambled farm eggs, avocado crema

Blue Corn Blueberry Pancakes \$17

salted butter, agave syrup, whipped cream

Cuatro Leches French Toast \$17

house-made brioche, mixed berries, warm cajeta

Huevos Rancheros* \$18

2 sunny-side-up eggs, house-made tortillas, frijoles negros, queso fresco

Mexico City Chilaquiles* \$18

crispy tortilla strips, scrambled farm eggs, avocado, salsa quemada

Maria's Benedict* \$27

2 poached eggs, grilled filet mignon, chipotle hollandaise

Carne Asada* \$28

skirt steak, caramelized onions, roasted poblanos, cilantro chimichurri

A LA CARTA

Breakfast Potatoes \$5

Beans & Rice \$5

Spanish Chorizo \$6

Seasonal Berries \$6

CÓCTELES

Spicy Mango Mimosa \$10

Tequila-Mango Mimosa \$10

Maria's Michelada \$11

Aperol Spritz \$11

Bloody Maria \$12

Bloody Mary \$12

Armenta's Margarita \$12

Horchata White Russian \$12

JUGOS FRESCOS

Orange \$5

Grapefruit \$5

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12/23/25