

BOTANAS

Short Rib Sopes \$13

Guacamole De La Casa \$12

Queso Compuesto \$9/14

Shrimp Campechana \$16

Tuna Tostadas* \$18

Aguachile Del Dia* \$18

ENSALADAS

Ensalada Princesa \$16

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

Los Cabos Shrimp Salad \$21

shrimp, butter lettuce, tomatoes, carrots, avocado, corn, macadamia nuts, cilantro miso dressing, pomegranate serrano salsa

Steak Salad* \$21

steak, arugula, tomatoes, avocado, pears, cotija cheese, house dressing

Ahi Tuna Salad* \$21

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

FAJITAS FAMOSAS

HALF LB / 1LB

Free Range Chicken Breast \$24/35

Marinated Skirt Steak \$27/45

Mexican Jumbo Shrimp \$27/46

Parrillada Mexicana* \$54/98

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

TRADITIONAL PLATOS

all entrees served with Maria's Rice and Black Beans

Flautas \$17

crispy chicken flautas with tomatillo sauce, almond salsa, and queso fresco

Carnitas Tacos \$17

slow roasted pork, tomatillo salsa, shredded radish, queso fresco

El Señor Special \$18

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

Enchiladas Tres Colores \$18

chicken or short rib with Maria's famous sauces: poblano, mole, and sour cream

Tacos Al Carbon \$19

beef or chicken fajitas rolled in crisp tortillas and topped with queso

Maria's Famous Mole \$21

slow roasted chicken, mole poblano, toasted sesame seeds

Rock Shrimp Enchiladas \$27

butter poached shrimp, spicy almond sauce, queso fresco, poblano sauce, sour cream sauce

Salmon Marinado* \$28

lightly marinated in soy, garlic, sesame, and chipotle

BBQ Beef Ribs \$28

slow roasted and brushed with ancho bbq sauce

Double-Cut Pork Chop* \$28

seared over hot coals, on a bed of pasilla chile sauce

Pescado Al Carbon \$32

fresh fish a la brasa seared over hot coals on a bed of tomatillo sauce

Ribeye Tampiqueña* \$42

seared over hot coals and served with pasilla chili sauce and poblano cream

A LA CARTA \$5

Scottie's Chile Toreados

Black Beans

Maria's Rice

Sauteed Mexican Corn

House Made Tortillas

Escabeche Vegetables

Wagyu Jalapeño Cheddar Sausages \$9

Maria's

MEXICAN KITCHEN

Brunch: Saturday & Sunday 10 - 3

BRUNCH ENTREES

Pan Frances \$15

buttery brioche, cinnamon, sugar, dulce de leche, vanilla ice cream

Huevos Rancheros* \$15

house-made blue corn tortillas, two eggs any style, black beans, queso fresco

Mexico City Chilaquiles* \$15

crispy tortillas, salsa quemada, avocado, mexican crema, two eggs any style

Sopes Benedict* \$17

house-made sopes, short rib, poached eggs, chipotle hollandaise

Carne Asada & Eggs* \$23

wagyu skirt steak, two eggs any style, black beans, heirloom tomatoes

EXTRAS & SIDES

Thick-Cut Bacon \$5

Roasted Potatoes \$5

Breakfast Quesadilla \$5

Fresh Fruit \$6

BRUNCH COCKTAILS

Spicy Mango Mimosa \$10

Maria's Michelada \$10

Aperol Spritz \$9

Bloody Maria \$10

Armenta's Margarita \$10

JUICES

Orange Juice \$4

Martinelli's Apple Juice \$4

Grapefruit Juice \$4

Pineapple Juice \$4

*Some items will have limited availability.

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!

07/20/21