

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

SPARKLING

Raventos Blanc de Blanc - Spain 14/56

Chartogne-Taillet NV Cuvee St. Anne - Champagne, France 26/104

Billécart-Salmon Brut Réserve - Champagne, France 115

Vilmart & Cie Grand Cellier - Champagne, France 145

Billécart-Salmon Rosé - Champagne, France 175

ROSÉ

Corbières Rosé “Gris de Gris” - France 10/40

Bieler Père et Fils - France 12/48

WHITES

GAPA Monograph Moschofilero - Greece 8/32

Bonny Doon Le Cigare Blanc - California 40

Terra d'Oro Chenin Blanc-Viognier - California 10/40

Medusa Albariño - Rias Bixias, Spain 11/44

BonAnno Chardonnay - Napa Valley 11/44

Gaintza Txakolina White Blend - Spain 12/48

Clos De Lunes Bordeaux Blanc - France 13/48

Val de Loire Fié Gris - France 56

Casa Magoni Manaz Blanco - Mexico 56

Peter Franus Sauvignon Blanc - Napa Valley 15/60

Terras Gauda “O Rosal” Albariño - Rias Bixias, Spain 60

Luca Chardonnay - Mendoza, Argentina 18/72

REDS

Spartico Spanish Red Blend - Spain 8/32

Matthew Fritz Pinot Noir - Sonoma Coast 12/48

Misión 19 Santo Tomás Vino Tinto - Mexico 12/48

Sardon Tempranillo Blend - Spain 13/52

BonAnno Cab Sauv - Napa Valley 15/60

Ormanni Chianti Sangiovese - Italy 72

Villa Montefiori Cab Sauv - Mexico 18/72

Peter Franus “Brandlin Vineyard” Cab Sauv - Napa Valley 30/120

Vermeil Wines XXXIV Proprietary Red Blend - California 78

Gros Noré “Bandol Rouge” Red Blend - France 90

Stewart Cellars Cab Sauv - Napa Valley 126

PINEA Tempranillo - Ribera del Duero, Spain 250

COCKTAILS \$14

Caballero

Old Forester, Ancho Reyes,
Mr. Black coffee liqueur

Armenta Margarita

El Jimador, Combier, house made
sweet-n-sour

Maria's Skinny Margarita

El Jimador, dry curacao, tamarind,
lime juice

Felipe's Frozen Margarita

El Jimador Blanco, classic frozen

Horned Frog

Espolon Blanco, Chambord,
ginger beer, lime

True Ranch Water

Desert Door Sotol, soda, lime

Nuevo Fashioned

Ilegal Mezcal Reposado, agave,
angostura, chocolate bitters

The Colonial

vodka, green chartreuse,
ginger beer, lime

DRAFTS \$7

Rahr & Sons “Dadgum IPA”

Fort Worth, TX 6.6%ABV/70 IBU

Rahr & Sons “Paleta de Mango”

Fort Worth, TX 5%ABV/21 IBU

Texas Ale Project “Fire Ant Funeral”

Dallas, TX 6% ABV/32 IBU

Texas Ale Project “Texas Blood”

Dallas, TX 6.5% ABV/40 IBU

Altstadt Hefeweizen

Fredericksburg, TX 5.1% ABV/10 IBU

Lakewood Brewing “The Temptress” Imperial Milk Stout

Garland, TX 9.1% ABV/56 IBU

4 Corners “El Grito” Lager

Dallas, TX 4.4% ABV/20 IBU

BOTTLES

Lone Star 5

Tecate 6

Dos Equis 6

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