

Maria's

MEXICAN KITCHEN

EST. 2021

BOTANAS

Queso Compuesto \$10.5/15.5

Sopa De Pollo \$12.5

Guacamole De La Casa \$14

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

Braised Beef Sopes \$14

Shrimp Ceviche \$19

Halibut Ceviche \$19

Tuna Tostadas* \$19.5

Ahi Tuna Ceviche* \$19.5

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

FAJITAS FAMOSAS

HALF LB / 1LB

Marinated Chicken Breast \$29/46

Prime Skirt Steak \$34/59

Mexican Jumbo Shrimp \$30/48

Lemon Garlic Ribeye* \$49

Parrillada Mexicana* MK

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

TACOS SUPERIORS \$20

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

Fresh Fish • Baja Shrimp • Wagyu Sudaderos • Carnitas • Asada

PLATOS TRADICIONALES

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

Tamales \$18.5

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

Flautas \$18.5

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

El Señor \$20.5

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

Enchiladas Tres Colores \$20.5

chicken or steak picadillo with Maria's famous sauces: poblano, mole, sour cream

Asado de Puerco \$22

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

Pollo Milanesa \$24

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

Maria's Mole Famoso \$25

slow roasted chicken, mole poblano, toasted sesame seeds

Pollo Asado \$25

marinated chicken grilled over hardwood, sautéed fresh vegetables, cilantro, salsa a la mexicana

Tacos Al Carbon \$25

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

Seafood Enchiladas \$29

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

Salmon Marinado* \$30

lightly marinated in soy, garlic, sesame, chipotle

Short Rib* \$35

slow braised in chile negro, crispy fingerlings, Mexican crème, arugula

Halibut \$40

wood grilled halibut, almond salsa, toasted pistachios

Mar y Tierra* \$MK

NY strip, fire roasted poblano pepper, shrimp & crab queso asadero, almond sauce

Filet El Catrin \$MK

center cut filet stuffed with queso asadero, ranchero sauce, tequila lime

Prime NY Strip Tampiqueña* \$MK

seared over hot coals, pasilla chili sauce, poblano cream

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

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

HOUSE COCKTAILS

Mi Chinita 15.5

Toddi vanilla cream vodka, passion fruit puree, lemon, sparkling wine

El Jardin 15.5

Sipsmith gin, lime, basil, cucumber, simple

Martini de Mexico 15.5

Flecha Azul blanco, Jalisco 1562 orange liqueur lime, olive juice, Tajin & salt

Sangria del Dia 14.5

Spanish wine, Jalisco 1562 orange liqueur, fruit medley

Sandia Picoso 14.5

Illegal Joven mezcal, fresh watermelon, hibiscus simple, jalapeño, lime, Tajin

Horned Frog 15.5

100% agave tequila infused with butterfly pea flower, Chambord, house-made sweet & sour, lime

Maple Old Fashioned 16.5

TX 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

Maria's

MEXICAN KITCHEN

1712 S University Dr, Fort Worth, Texas 76107

MARIA'S FAMOUS MARGARITAS

Armenta's Margarita 15.5

Socorro Blanco, Jalisco 1562 orange liqueur, house-made sweet & sour
sub Lalo +2

Maria's Skinny Margarita 14.5

100% agave tequila, Jalisco 1562 orange liqueur, tamarind, lime juice

Felipe's Frozen Margarita 14.5

100% agave tequila, classic frozen
add Grand Marnier float +5
add Chambord float +5

Avo Maria 15.5

100% agave tequila, Jalisco 1562 orange liqueur, avocado, cilantro, jalapeño, agave, Tajin

SPARKLING

Belstar Brut Prosecco - Italy 11.5/45

Mercat Rosé Brut Cava - Catalonia, Spain 12.5/49

ROSÉ

Studio by Miraval - France 11.5/45

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

Valravn Chardonnay - Sonoma, CA 15.5/61

Honig Sauvignon Blanc - Napa Valley, CA 15.5/61

REDS

Altocedro Ano Cerro Cab. Sav. - Argentina 11.5/45

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

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

Little Quino Pinot Noir - Malleco Valley, Chile 13.5/53

DRAFTS 7.5

Rahr & Sons "Seasonal Selection"
Houston, TX

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

Altstadt Hefeweizen
Fredericksburg, TX 5.1% ABV/10 IBU

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

Miller Lite
Milwaukee, WI 4.2% ABV/10 IBU

Dos Equis
Monterey, Mexico 4.2% ABV/10 IBU

Featured Rotator
Local Brewery

BOTTLED BEER

Modelo Especial 6.5

Victoria 6.5

Pacifico 6.5

Coors Light 5.5

Michelob Ultra 5.5

maria's

MEXICAN KITCHEN



TEQUILA



BLANCO

Monte Alban	10	Don Julio	15
Espolón	11	Tequila Ocho	15
Socorro	12	Casamigos	16
Milagro Barrel Select	13	Casa Dragones	20
Lalo	14	Jose Cuervo Platino	20
La Pulga	14	Código 1530 Rosa	22
Herradura	14	Casahuin Tahona	24
Flecha Azul	14	Clase Azul	30

REPOSADO

Socorro	12	Tequila Ocho	20
Tres Generaciones	15	Casa del Sol	20
La Pulga	16	Artenom Selección 1414	21
Milagro Barrel Select	16	Casa Dragones	25
Herradura	17	Clase Azul	40
Don Julio	18	Don Julio Primavera	42
Casamigos	18	Clase Azul Gold	60

AÑEJO

Socorro	13.5	El Tesoro	25
Pasote	18.5	Azunia Black	30
Don Julio 20th	20	Komos Añejo Cristalino	32
Casamigos	20.5	Don Julio 1942	35
Don Julio	20.5	Herradura Legend	39
Herradura	21.5	Clase Azul	90
Flecha Azul	22.5		

EXTRA AÑEJO

Soledad Joven	25	1800 Milenio	65
Casa Noble	28	Grand Patrón Piedra	65
El Tesoro	30	Casa Dragones Joven	65
Soledad 2 Barricas	35	Tequila Ocho	70
Avion 44	40	Tears of Llorona	75
Soledad 8 Year	45	Flecha Azul	80
Angel Reserve 11:11	50	Código 1530	85
El Tesoro Paradiso	50	Herradura Seleccion Suprema	95
Soledad Janitzio "Día de los Muertos"	50	Partida Elegante	100
Jose Cuervo "Reserva De La Familia"	55	Clase Azul Ultra	250

MEZCAL

Sombra	13	Illegal Añejo	30
Montelobos	14	Del Maguey "San Luis Del Rio Azul"	33
Silencio	14	Mezcal Vago Madrecuixe	36
Rey Campero Espadín	15	Real Minero Joven Barril	50
Casamigos	15	Clase Azul Durango	90
Vida	15	Clase Azul Guerrero	95
Illegal Joven	16		
Mezcal Vago Elote	20		
Del Maguey "Santa Domingo Albarradas"	24		
Del Maguey "Chichicapa"	24		
Rey Campero Madre Cuishe	29		

maria's

MEXICAN KITCHEN

1712 S. University Drive
Fort Worth, Texas 76107

Please Drink Responsibly

Maria's

MEXICAN KITCHEN

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

*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!

04.29

Maria's

MEXICAN KITCHEN

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

Short Rib Asada* \$27

braised short rib, 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

*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!

04.29

Maria's

MEXICAN KITCHEN

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

*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!