

CÓCTELES DE LA CASA

Armenta’s Margarita \$15
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 float: Grand Marnier +5, Chambord +5

El Jardin \$15
gin, lime, basil, cucumber, simple

Martini de Mexico \$15
100% agave tequila, Jalisco 1562 orange liqueur,
lime, olive juice, Tajin & salt

Sandia Picoso \$14.5
Illegal Joven mezcal, fresh watermelon,
hibiscus simple, jalapeño, lime, Tajin

La Mariposa \$16
La Pulga blanco infused with butterfly pea flower,
Chambord, house-made sweet & sour, lime

Maple Old Fashioned \$16
Blackland Bourbon, maple,
vanilla bitters, mezcal fragrance
sub Reserva de la Familia Extra Anejo +30

Odessa, Texas

Maria’s

MEXICAN KITCHEN

Established: 2025

PLATOS TRADICIONALES

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

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

Tamales \$19
roast chicken, blue corn,
tomatillo sauce, fried egg

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

El Señor \$21
chicken enchiladas, beef taco,
ranchero sauce, guacamole

Asado de Puerco \$22
braised pork,
parilla chile sauce

Pollo Milanesa \$24
crispy chicken, cucumber salad,
poblano sauce

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

Pacific Mahi* \$27
wood grilled mahi, almond salsa,
toasted pistachios

Pollo Asado \$29
grilled chicken, sautéed vegetables,
salsa a la mexicana

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

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

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

TACOS SUPERIORS \$20

choice of 3 tacos on flour or corn tortillas
served with rice & beans, add guacamole \$3

Baja Shrimp*

Pollo a la Parrilla

Carnitas de Puerco

Carne Asada

Grilled Mahi

A LA CARTA \$5

Refried Beans

Maria’s Rice

Cucumber Salad

Escabeche Vegetables

House-Made Tortillas

Jalapeño Cheddar Sausages \$9

CRUDOS

Tuna Tostadas* \$19
Shrimp Ceviche* \$19
Aquachile de Pescado* \$19

ANTOJITOS

Queso Compuesto \$10/15
Sopa De Pollo \$12
Guacamole De La Casa \$14
Quesadillas* (steak, chicken, or shrimp) \$17

ENSALADAS

Ensalada Princesa \$19
pulled chicken, mixed greens, tortilla strips,
serrano aioli, champagne dressing
Cancun Crispy Chicken Salad \$19
crispy chicken breast, spicy mayo, mango,
avocado, lemon vinaigrette
Ahi Tuna Salad* \$25
seared tuna, kalamata olives, almond butter,
macadamia nuts, mango dressing

Steak Salad* \$25
grilled steak, baby arugula, shaved pears,
cotija cheese, tomatillo salsa

FAJITAS FAMOSAS

HALF LB / 1LB

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

Marinated Chicken Breast \$29/46

Grilled Steak* \$36/62

Mexican Jumbo Shrimp* \$30/48

Wood-Fired Garlic Ribeye* \$49

Parrillada Mexicana* MK

POSTRES

Cuatro Leches Cake \$12
whipped cream, strawberry pearls

Flan Clásico \$12
vanilla custard, light caramel, fresh berries

House-Made Churros \$12
cinnamon-sugar dust, dark chocolate sauce

*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.

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tamarind, lime juice
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100% blue agave tequila, classic frozen
add float: Grand Marnier +5, Chambord +5
- El Jardin \$15
gin, lime, basil, cucumber, simple
- Martini de Mexico \$15
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lime, olive juice, Tajin & salt
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hibiscus simple, jalapeño, lime, Tajin
- La Mariposa \$16
La Pulga blanco infused with butterfly pea flower,
Chambord, house-made sweet & sour, lime
- Maple Old Fashioned \$16
Blackland Bourbon, maple,
vanilla bitters, mezcal fragrance
sub Reserva De La Familia Extra Anejo +39



CERVEZAS EN BOTELLAS

- Modelo Especial \$6.5
- Dos Equis \$6.5
- Corona Premium \$6.5
- Victoria \$6.5
- Pacifico \$6
- Coors Light \$6
- Miller Lite \$6.5
- Michelob Ultra \$6.5
- Corona ‘Non-Alcoholic’ \$6.5

ESPUMOSO

- Belstar Brut Prosecco - Valdobbiadene, Italy \$11.5/45
 - Mercat Rosé Brut Cava - Catalonia, Spain \$12.5/49
 - Perrier-Jouët Brut ‘La Cuvée’ - Champagne, France \$99
- ROSA
- Hampton Water - Provence, France \$13/48
 - Summer In A Bottle by Wolffer Estate - Long Island, NY \$15.5/58

BLANCOS

- Scarpetta Pinot Grigio - Friuli, Italy \$12/45
- La Caña Albarino - Rias Baixas, Spain \$13/49
- Lingua Franca 'Avni' Chardonnay - Sonoma, CA \$15.5/58
- Honig Sauvignon Blanc - California \$16/60
- Paul Hobbs Chardonnay - Russian River Valley, CA \$99

ROJAS

- Altocedro ‘Ano Cero’ Cab. Sauvignon - La Consulta, Mendoza, Argentina \$11.5/45
- Casa Madero ‘3V’ Red Blend - Parras de la Fuente, Coahuila, Mexico \$12.5/49
- Sardón Tempranillo Blend - Castilla y León, Spain \$13.5/53
- Van Duzer Pinot Noir - Willamette Valley, OR \$16/60
- Austin Hope Cabernet Sauvignon - Paso Robles, CA \$18/99 (1L)
- William Chris Mourvèdre - High Plains, TX \$69

APERITIVOS Y DIGESTIVOS

- Carajillo \$14
Licor 43
coffee
- Espresso Martini \$14.5
vodka
Cantera Negra coffee liqueur
Baileys
- Chocolate Martini \$14.5
vodka
Cantera Negra coffee liqueur
Baileys
chocolate, heavy cream

- Calabaza, Calabaza \$15
Socorro reposado
Licor 43
pumpkin

- Coffee \$4.5



OTRO

- High Noon Lime Tequila Seltzer \$8



Maria's

MEXICAN KITCHEN

Brunch: Saturday 11 - 3 Sunday 10 - 3

BRUNCH

Breakfast Tacos \$14

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

French Toast \$16

house-made brioche, mixed berries, warm caramel

Huevos Rancheros* \$17

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

Mexico City Chilaquiles* \$17

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

Carne Asada* \$27

skirt steak, caramelized onions, roasted poblanos, cilantro chimichurri

A LA CARTA

Breakfast Potatoes \$5

Beans & Rice \$5

Spanish Chorizo \$6

Seasonal Berries \$6

CÓCTELES

Aperol Spritz \$10

Bloody Maria \$10

Bloody Mary \$10

Spicy Mango Mimosa \$10

Tequila-Mango Mimosa \$10

Maria's Michelada \$10

Armenta's Margarita \$12.5

Maria's Skinny Margarita \$12.5

Felipe's Frozen Margarita \$12.5

JUGOS FRESCOS

Orange \$5.5

Grapefruit \$5.5

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05/27/25



HORA FELIZ

Monday - Friday 3 - 6

CÓCTELES

Armenta's Margarita \$11

Socorro Blanco, Jalisco 1562 orange liqueur,
house-made sweet & sour

Maria's Skinny Margarita \$10

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

Felipe's Frozen Margarita \$10

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

La Mariposa \$11

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

Ranch Water \$10

100% blue agave tequila, soda, lime

CERVEZA Y VINOS

Bottled Beer \$5

House Sparkling \$5

House White \$5

House Red \$5

OTRO

High Noon Lime Tequila Seltzer \$6

ANTOJITOS

Bean & Cheese Nachos \$5.5

Small Queso \$3.5

Single Taco \$3.5

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POSTRES

Cuatro Leches Cake \$12

whipped cream
strawberry pearls

Flan Clásico \$12

vanilla custard
light caramel
fresh berries

House-Made Churros \$12

cinnamon-sugar dust
dark chocolate sauce

APERITIVOS Y DIGESTIVOS

Carajillo \$14

Licor 43
coffee

Espresso Martini \$14.5

vodka
Cantera Negra coffee liqueur
Baileys

Chocolate Martini \$14.5

vodka
Cantera Negra coffee liqueur
Baileys
chocolate, heavy cream

Calabaza, Calabaza \$15

Socorro reposado
Licor 43
pumpkin

Coffee \$4.5

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