



Una fiesta de frescura. A feast of freshness.

ANTOJITOS

- Guacamole** ripe California avocado gently mashed with tomato, onion, cilantro, fresh squeezed lime juice, served with homemade chips 6
- Vuelo de Guacamole** Maria's trio of bold-flavored recipes, traditional, grilled pineapple & serrano chile, served with homemade chips 12
- Nachos** a mountain of warm corn tortilla chips layered with melted mixed cheese, refried beans jalapenos, pico de gallo, sour cream 7
- Quesadilla** a blend of Mexican cheeses, grilled peppers and onions cradled in a flour tortilla pan grilled till golden 6 • add shredded chicken or beef 3
- Ceviche** shrimp and scallops "cooked" in lime juice, accented with tomato, onion, cilantro (a special Maria's touch), avocado 11
- Bucket de Camarones** cooked-to-perfection peel & eat shrimp served with avocado cocktail sauce 13
with six short Coronas 32 / with six large Coronas 38

ENSALADAS Y SOPAS

- Hacienda Ensalada** young mixed greens, avocado, jicama, queso fresco, tossed with chipotle dressing 6
- A la Parrilla Ensalada César** grilled half head of romaine dressed with our bold caesar dressing, toasted pepetas, pasilla chilies, shredded cotija cheese 9
- Tostada Ensalada** crispy tortilla topped with pinto beans, pico de gallo, mixed cheese with a creamy avocado dressing 6 • add chicken, shrimp or steak to your salad 6
- Marnie la Sopa de Tortilla** crisp strips of tortillas in a delicious broth with chicken, tomatoes, onions, carrots, jalapenos 6
- Sopa del Día** 6

CASA ESPECIALES

(meat dishes are served with black beans and seafood dishes are served with rice)

- Pueblo frotado Churrasco** skirt steak on a bed of fresh sautéed bell peppers, onions, salsa verde 22
- Plato de Carnitas** Maria's house favorite, slow roasted pork, caramelized onions, pineapple salsa 17
- Pollo Asado** juicy half roaster, sautéed veggies 17
- Mixed Grill** plucked from the sea, grilled scallops, shrimp, and fish served on a bed of rice 22
- Yucatan Camarones** plump shrimp on pineapple salsa 19
- Pescado del Dia** fresh catch and one of the chefs favorite preparations Market Price

TORTAS

(served with chipotle slaw)

- Oaxaca** grilled chicken topped with melted mixed cheeses, Maria's mole sauce, lettuce and tomato 9
- Americana** grilled marinated steak queso fresco, avocado, lettuce and tomato 9

The menu items below are served with rice and choice of black, charra or refried beans

STREET-STYLE TACOS

Carnes (three per order) herb roasted chicken 11 / carnitas 12 / marinated steak 14
above taco's are dressed with diced onion and cilantro, with your choice of salsa tomatillo or pico de gallo

Mariscos (two per order) deep fried Dórado 13 / sautéed shrimp 15
above taco's are dressed with chipotle slaw, pico de gallo, cotija cheese and Jorges secret sauce

ENCHILADAS

Pollo shredded roast chicken, topped with two mouthwatering sauces: verde and traditional red,
dusted with a grating of cotija cheese 11

Queso our blend of jalapeno, cotija, jack and cheddar, topped with Maria's homemade enchilada sauce and
another burst of cheese 10

Carne fajita veggies, topped with Maria's mole sauce, and fresco cheese 13

Camaron wild Gulf shrimp sautéed in dry white wine, onion, cilantro, garlic, topped with salsa verde and
cotija cheese 14

BURRITOS

Carnes herb roasted chicken 11 / slow roasted pork 12 / shredded beef 14
burritos stuffed with rice, cotija cheese, sour cream

DESSERTS

Sopapillas pillow-like puffs of sweet fried pastry topped with powdered sugar and honey, served with
strawberry & mango salsa 5

Churros three short fluted, cream-filled pastry sticks, deep fried, and rolled in cinnamon and sugar,
served with Maria's caramel sauce 7

Paletas Mexican popsicles. all-natural, frozen fruit bars made with real, rich cream and milk and packed with
fresh fruit / pina colada, strawberry or lime 2