

BOTANAS snacks for sharing

CHIPS & SALSA.....\$3.50
basket of crispy yellow corn tortilla chips, house spice, tomato-roasted jalapeño salsa

GUACAMOLE CLASICO.....\$12
served with corn tortilla chips, white onion, jalapeno, cilantro, tomato, fresh lime juice, queso cotija, radish

PULPO A LA BRASA.....\$16
Grilled octopus, garbanzo-poblano salad, jicama, pepitas, green onions, mango-vinaigrette, fresh cilantro, lime juice

QUESO Y CHORIZO FUNDIDO.....\$12
3 quesos blend, Logan's ground chorizo, avocado-tomatillo salsa, pico de gallo, cilantro, warm tortillas

NACHOS DE BARBACOA DE CORDERO.....\$15
braised lamb, tortilla chips, corn, pico de gallo, pickled jalapeños, crema mexicana, cilantro, poblano queso sauce

ANTOJITOS palate teasers

TOSTADA DE ATUN.....\$15
coriander crusted, seared rare, yellowfin tuna, black bean puree, cabbage slaw, cotija crema, avocado, tajin

AGUACHILE CEVICHE.....\$15
gulf white shrimp, bay scallops, fresh lime juice, cilantro, serrano chile, corn, cucumber, avocado, crispy tostadas

TAQUITOS DORADOS DE POLLO.....\$13
braised chipotle chicken, wrapped in crispy corn tortillas, tomatillo-avocado salsa, 3 quesos blend, queso cotija, cucumbers, greens

MEJILLONES CON CHORIZO.....\$13
mussels, chorizo, tecate, charred tomato-poblano broth, garlic, cilantro, roasted garlic country bread

EMPANADAS DE PICADILLO DE RES.....\$13
ground beef, potatoes, tomato, garlic, pasilla chiles, cilantro, cabbage slaw, avocado-tomatillo sauce

PARA ACOMPAÑAR to accompany

YUCA FRITA.....\$7
fried yucca, house spice, pickled red onions, chipotle aioli

ARROZ Y FRIJOLE NEGROS CON EPAZOTE.....\$7
black beans, epazote, queso cotija, green onions

PLATANITOS MADUROS.....\$7
fried sweet plantains, salsa chingón, crema, queso cotija, cilantro

ESQUITES.....\$7
shucked grilled corn, chipotle, cinnamon, garlic, fresh cilantro, crema cotija, lime

ENSALADAS Y SOPAS salads/soups

ENSALADA CESAR.....\$9
chopped romaine lettuce, herbed chipotle croutons, queso añejo, roasted corn, shaved radish, cesar dressing

ENSALADA DE AGUACATE Y PALMITAS.....\$12
avocado, hearts of palm, ruby red grapefruit, spiced nuts, jicama, radish, scallions, tajin, agave-lime-cilantro dressing

SOPA DE ELOTE Y POBLANO.....\$8
cream of corn and poblano chile soup, roasted wild mushrooms, corn, crema cotija, cilantro,

TACOS

3 tacos served with Mexican rice and beans

TACOS DE PESCADO.....\$18
Mahi Mahi fish tacos, marinated with coriander, cabbage slaw, avocado, salsa verde, cilantro, lime wedge

TACOS DE LENGUA.....\$18
beef tongue tacos, braised 4 hours, habanero-mango salsa, fresh mango, chopped white onion, fresh cilantro

TACOS DE FALDA DE RES.....\$18
creekstone beef brisket tacos, braised 4 hours, pico de gallo, tomatillo-avocado salsa, fresh cilantro

PLATOS FUERTES

main dishes

MEXI-BURGUESA.....\$17
8oz. certified angus beef Patty, dry rubbed, 3 quesos blend, grilled onion, salsa macha, piquillo peppers, chipotle aioli, cilantro, house spiced fries, sesame seed bun

CARNE ASADA DE ARRACHERRA.....\$25
8oz grilled skirt steak, sautéed onions-peppers-zucchini, side salad, guajillo chile-cilantro salsa

PESCADO ZARANDEADO.....\$29
Roasted whole bronzino, pin bone in, parsley sauce, red chile sauce, side salad with agave-lime-cilantro dressing, avocado, lime

COSTILLA DE RES EN MOLE.....\$29
braised beef short rib, wild mushrooms, corn, red rice, huitlacoche salsa, grilled green onions

PECHUGA DE POLLO HORNEADO.....\$19
oven roasted chicken breast, sweet potato & nopalito hash, sofrito, charred tomatillo-coriander sauce,

POSTRES desserts

TRES LECHES.....\$9
Sweet soaked sponge cake, fresh fruit, whipped vanilla meringue, pepitas

CHURROS CON NUTELLA.....\$9
Deep fried pastry dough, stuffed with dulce de leche, rolled in cinnamon sugar, vanilla ice cream, Nutella

FLAN CON CARAMELO.....\$
coming soon, but not yet

ARROZ CON LECHE.....\$
coming soon, but not yet

PARA LOS NIÑOS kids menu

QUESADILLAS.....\$8
3 quesos blend, side salad or side dish

NACHOS.....\$8
crispy corn tortillas, corn, pico de gallo, crema, pickled red onions, queso sauce

2 TACOS.....\$8
Choose 1 taco, side salad or side dish

MEXI-BURGUESA.....\$8
3 queso blend, seasoned fries or side dish, sesame seed bun

BEBIDAS

Drinks

MARGARITAS

glass/pitcher

HOUSE MARGARITA	\$10/\$40
Milagro tequila, fresh lime juice, agave syrup	
SPICY MARGARITA	\$10/\$40
homemade jalapeño infused tequila, lime, agave	
MANGO-TAMARINDO	\$10/\$40
Milagro tequila, tamarind-mango puree, lime, agave	
STRAWBERRY BASIL	\$10/\$40
Milagro tequila, fresh strawberries, basil syrup, lime	
BLOOD ORANGE POMEGRANATE	\$10/\$40
Milagro tequila, fresh squeezed blood orange, fresh pomegranate, lime, orange liqueur	
MEZCAL MARGARITA	\$10/\$40
Silencio mezcal, gran gola, lime, lemon, agave	

PALOMA

HOUSE PALOMA	\$10
Milagro tequila, grapefruit juice, lime juice, soda	
SPICY	\$10
homemade jalapeño tequila, grapefruit, lime, soda	
PEACH	\$10
Milagro tequila, peach liqueur, grapefruit, lime, soda	
TAMARINDO	\$10
Milagro tequila, Jarritos de tamarindo, grapefruit, lime, soda	

PUNCHES

SEASONAL PISCO PUNCH	\$10
Ask your server	

MCMX CÓCTELES ARTESANALES

Handcrafted Cocktails

CHINGÓN	\$12	LA PRIMAVERA	\$12
scotch, mezcal, cocchi vermouth, angostura bitters		pisco, tequila, grapefruit bitters, thyme syrup	
INIELES	\$12	AMOR LOCO	\$12
mezcal, red wine, fresh lemon, simple syrup, egg whites		half sangria, half house margarita	
EL OLVIDO	\$12	CALIENTE	\$12
Fernet Branca, mezcal, grilled pineapple syrup, chocolate bitters		gin, mezcal, cava, fresh blackberries, lemon, simple syrup	
AGUAS VERDES	\$12	PASIONES	\$13
pisco, green chartreuse, fresh cucumber, green apple, cilantro, lemon, cucumber bitters		spiced rum, tequila, grilled strawberry, lemon, simple syrup	

SANGRIA

glass/pitcher

RED red wine, tequila, grapefruit juice, orange juice, orange liqueur, fresh fruit	\$9/\$35
WHITE white wine, tequila, guave, orange liqueur, pineapple, fresh fruit	\$9/\$35

VINO ROJO

Red Wines

MONTE TON	\$9/\$36
garnacha, 2016, Spain	
VEGA SINDOA	\$9/\$36
cabernet sauvignon, 2014, Spain	
SIERRA CANTABRIA	\$11/\$44
tempranillo, 2014, Rioja Spain	
ANDELUNA 1300	\$10/\$40
malbec, 2016, Argentina	
VINUM	\$7/\$28
pinot noir, 2014, Monterey, CA	

ESPUMOSAS Y ROSADOS

Sparkling Wines & Roses

MUGA	\$9/\$36
garnacha rose, 2016, Spain	
DIBON	\$10/\$40
cava "Brut Reserva", Spain	
MARQUES DE GELIDA	\$49
"Brut Gran Reserva", Spain	

VINO BLANCO

White Wines

SANTA LUZ	\$9/\$36
chardonnay, 2015, Chile	
DE MARTINO	\$9/\$36
sauvignon blanc, 2016, Chile	
SANTA JULIA	\$8/32
pinot grigio, 2017, Argentina	
BURGANS	\$10/\$40
albarino, 2016, Spain	
MILBRANDT	\$10/40
Reisling, 2015, Columbia Valley, WA	

TEQUILA

Blanco | Reposado | Anejo

ArteNOM	\$12 \$16 \$18
SIETE LENGUAS	\$12 \$14 \$15
DON JULIO	\$13 \$14 \$15
1800	\$11 \$13 \$14
MILAGRO SILVER	\$10
PATRON SILVER	\$13

Tequila Flight: Siete Lenguas
Blanco, Reposado, Anejo (1 oz each) **\$21**

MEZCAL

Blanco | Reposado | Anejo

DON AMADO	\$12 \$16 \$18
ILEGAL MEZCAL	\$12 \$14 \$15
FIDENCIO CLASCIO JOVEN	\$12
LOS AMANTES	\$13 \$15
VAGO	\$12 \$15
SILENCIO ESPADIN	\$10

Mezcal Flight: Don Amado
Blanco, Reposado, Anejo (1 oz each) **\$21**

CERVEZAS

Beer in cans & bottles **\$6**

CORONA EXTRA lager, Mexico
TACATE lager, Mexico
BLUE MOON belgian style wheat ale
MILLER LITE light pale ale
FLYING DOG "Agave Cerveza", Blonde Ale, MD
MAHOU lager, Spain
GUINNESS stout, Ireland
ANGRY ORCHARD apple cider, NY

CERVEZAS

Beer on draft **\$7**

DOS EQUIS lager especial, Mexico
DOS EQUIS amber lager, Mexico
PACIFICO pilsner, Mexico
DC BRAU "The Corruption", IPA, DC
FLYING DOG "Blood Line", Blood Orange Ale, MD
TECATE LIGHT light lager, Mexico
MODELO ESPECIAL pilsner, Mexico
MODELO NEGRO vienna dark lager, Mexico

HOST YOUR PRIVATE EVENT AT MAYAHUEL

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