MAYA GRILL

STARTERS

FIESTA NACHOS
House Made Crispy Tortilla Chips, Jalepeno, Diced Tomato, Scallions, Poblano Cream, Jack Cheese, Mexican Crema, Pico de Gallo, Sour Cream • 15

EMPANADA DE BARBACOA
Two Empanadas filled with Barbacoa Beef, with Spicy Ranchero Sauce, Mexican Crema, Cotija Cheese • 15

CHIPS & SALSA
House Made Crispy Tortilla Chips with Freshly Prepared Pico de Gallo • 10
Add Mexican White Queso Blanco • 3

GUACAMOLE
Fresh Diced Strawberries with House Made Crispy Tortilla Chips • 13

SHRIMP MOJO
Pan Roasted Gulf Shrimp, Mojo de Ajo, Plantain Rice, Warm Flour Tortillas • 15

SOUTHWESTERN TORTILLA SOUP
Chicken Broth, Chorizo, Garbanzo Beans, Queso Fresco, Cilantro, Tortilla Strips • 10

SALADS

TRADITIONAL TACO SALAD
Nacho Beef, Monterey Jack Cheese, Avocado, Bell Peppers, Esquites, Black Olives, Pico de Gallo, Mexican Crema, Avocado Dressing served in a Tortilla Bowl • 18.75

FIESTA SALAD
Mixed Green Salad, Red Bell Peppers, Scallions, Queso Fresco, Crispy Tortilla Strips, Pumpkin Seeds, Cilantro Vinaigrette, served in a Toasted Cheese Bowl • 13

ENSALADA CAESAR
Romaine Hearts, Crispy Croutons, Parmesan Cheese, Caesar Dressing, Lime Juice • 13

FAJITA SKILLETS

SIZZLING BEEF SKILLET*
Marinated Grilled Skirt Steak, Bell Peppers and Onions, served with Black Beans, Rice, Pico de Gallo, Lettuce, Sour Cream, Jack Cheese, Guacamole - 28

CHICKEN FAJITA SKILLET
Grilled Chicken Breast, Bell Peppers and Onions, served with Black Beans, Rice, Pico de Gallo, Lettuce, Sour Cream, Jack Cheese, Guacamole • 26

ENTREES

BAJA FISH TACOS
Tempura Battered Cod, Shredded Cabbage, Chipotle Lime Aioli, Pineapple Relish, Lime, Tajin, Flour Tortillas, served with Esquites • 25

QUESADILLA
Jack Cheese, Poblano, Cilantro, Guacamole, Salsa and Sour Cream, served with Esquites
Chicken • 25
Beef • 26

COCHINITA PIBIL
Slow Roasted Pork Shoulder, Black Beans, Sea Salt, Lime Juice, Cotija Cheese, Pickled Onions, Esquites, Flour Tortillas • 28

SOUS VIDE SHORT RIB
Beef Short Rib Tinga, Avocado, Tomato, Red Onion, Cilantro Salsa, served with Plantain Rice • 36

PLANT BASED CHICKEN ENCHILADAS
Corn Tortillas filled with Plant Based Chicken atop Black Beans with Spicy Ranchero Sauce, Vegan Cheese, Shredded Cabbage • 25

CHICKEN ENCHILADAS
Corn Tortillas, Chicken Tinga, Salsa Verde, Mexican Crema, Cotija Cheese, Black Beans, Onion Straws, served with Fried Plantains • 27

ADOBO HALF CHICKEN
Roasted Chicken, Topped with Poblano Cream Sauce, Sesame Seeds, served with Plantain Rice • 28
(contains nuts)

QUESO FUNDIDO BURGER
Half-Pound Burger, House Blended Queso Blanco, Chorizo, Caramelized Onions, Lettuce, Tomato, Sautéed Peppers, served with Seasoned French Fries • 19.50

MONTEREY CHICKEN SANDWICH
Marinated Grilled Chicken Breast, Pepper Jack Cheese, Lettuce, Tomato, Guacamole, Pickle Spear, served with Seasoned French Fries • 19.50

SIDES • 8 •

• Chipotle Brussels Sprouts • Roasted Poblano Potatoes Gratin • Spicy Chili Cheese Fries • Esquites •
• Plantain Rice • Seasoned French Fries • Fried Plantains •

We are happy to discuss with you and attempt to accommodate any dietary, allergy or special diet needs. *All food items are cooked to the recommended FDA food code temperatures.

Notice: Consuming raw or undercooked meats or shellfish increases the risk of foodborne illness, especially if you have a medical condition.

* An 18% gratuity will included on all guest checks for groups of 6 or more.

MAYA GRILL DESSERTS

MANGO OR STRAWBERRY SORBET
Crisp and refreshing · 8

FRIED BABY CHURROS
Dulce de leche ice cream and caramel sauce · 10

IMPOSSIBLE CAKE
Chocolate cake and Mexican flan with chocolate and mango sauces · 11

SPECIALTY BEVERAGES

CUCUMBER LIME MINT AQUA FRESCA
Blended cucumber, lime juice, fresh mint leaves · 8

MOJITO PUNCH
Lemon-lime soda, fresh mint leaves · 7

NON ALCOHOLIC SANGRIA
Fresh fruit juices, sliced orange, lemon, lime and apple, sparkling water · 7

TRADITIONAL MARGARITA FLIGHT
La Clasica, Blood Orange and Horchata Margarita's · 21

PREMIUM MARGARITA FLIGHT
El Diablo, Mango Blueberry Mint and Dragones Top Shelf Margarita's · 31

LA CLASICA MARGARITA
Fresh lime juice, tequila, triple sec
Glass · 11.50 | Pitcher · 46

HAND CRAFTED COCKTAILS

EL DIABLO
Altos reposado tequila, cucumber, jalapeño, fresh lime juice, agave nectar. Infused table side, served on the rocks with hibiscus salt rim · 15

SMOKEY ILLEGAL
Mezcal ilegal, pineapple ginger juice, agave nectar, Ancho Reyes liqueur. On the rocks with black and salt rim · 15

MANGO BLUEBERRY MINT
Elvelo Blanco tequila, Coconut rum, orange juice, mango puree, blueberries and mint. Infused Table Side, served on the rocks · 16

THE BESITO DAIQUIRI
Botran blanco rum, orange liqueur and lime mix · 14

GINGER GIN RICKEY
Uncle Val's gin, spicy ginger shrubs, elderflower liquor, fresh lime & house made simple syrup · 17

OAXACAN OLD FASHION
Iron Smoke Bourbon, Oaxacan spiced oil, muddled Traverse city cherries and chocolate bitters · 19

MAYAN MULE
Elvelo Blanco tequila, grapefruit liqueur, elderflower, lemon juice, cardamon bitters, ginger beer · 15

ANCHO PEPPER JULEP
Wathens single barrel, three chile organic simple syrup, fresh lemon bitters & fresh mint · 17

DRAGONES TOP SHELF
Casa Dragones blanco tequila, Torres orange liqueur, housemade limonada. Served on the rocks with black ant salt rim · 22

TEQUILA

TEQUILA BLANCO
Casa Noble Blanco · 11
Patron Blanco · 15
Ambhar Blanco · 12
Volcan Blanco · 12
Casamigos Blanco · 15
Casa Dragones Blanco · 17

TEQUILA RESPOSADO
Milagro Reposado · 13
Maestro Dobel Reposado · 11
Casa Noble Reposado · 14
Clase Azul Reposado · 27

SPECIALTY TEQUILA
Casa Dragones Joven · 35
Avion Reserva 44 Extra Anejo · 27

MEZCAL
Montelobos Blanco · 11 Illegal Blanco · 10

TEQUILA AÑEJO
Ambhar Añejo 15
Casa Noble Añejo 16
Avion Añejo 17

TRADITIONAL TEQUILA FLIGHT
Volcan Blanco, Casa Noble Reposado, Ambhar Añejo · 21

PREMIUM TEQUILA FLIGHT
Casa Dragones Blanco, Clase Azul Reposado, Avion Reserva 44 Extra Anejo · 33

MEXICAN SANGRIA
Our unique blend of red wine mixed with Tequila, orange liquor, agave nectar and fruit juices | Glass · 11.50 | Pitcher · 46

WINE SELECTIONS

SPARKLING

	GLASS	BOTTLE
Bellafina Rose Moscato	10	40
Domaine Ste. Michelle Brut	10	40

WHITES

	GLASS	BOTTLE
Vina Maipo Chardonnay	10	40
Benvolio Pinot Grigio	10	40
Infamous Goose Sauvignon Blanc	12	48
Meiomi Chardonnay	14	56

REDS

	GLASS	BOTTLE
Vina Maipo Merlot	10	40
Raymond R Cabernet Sauvignon	12	48
Meiomi Pinot Noir	13	52
Zolo Malbec	11	44
Coppola Diamond Merlot	14	56

BEER SELECTIONS

Budweiser	8
Miller Lite	8
Michelob Ultra	8
Coors Light	8
Corona	9
Angry Orchard	9
Yuengling	9
Heineken	9
Blue Moon	9
Sierra Nevada Tropical Torpedo IPA	10
Crooked Can High Stepper IPA	10
White Claw	10

MAYA
GRILL

For children ages 9 and under

Appetizers

Jr Garden Salad $4.00

Fruit Cup $3.50

Entrees

All entrees served with choice of fries or broccoli

Tacos $12.00
Two flour tortillas filled with grilled chicken or ground beef

Quesadillas $12.50
Two flour tortillas filled with Monterey Jack cheese and grilled golden brown

Grilled Chicken Breast $12.00

Chicken Tenders $12.00
Breaded and fried chicken tenderloins

Macaroni and Cheese $12.00
Macaroni pasta in a rich white cheddar cheese sauce

Dessert

Chocolate Brownie $6

Cotton Candy Cheesecake $7