



MARGARITAS

LA PATRONA

Patron Silver tequila, lime juice, agave and Gran Gala. | 14.49

MARIA BONITA MARGARITA

El Perrito Blanco Tequila, orange liqueur, lime juice, served on the rocks or frozen. | 10.79

LA FLACA MARGARITA

Lalo Blanco tequila, freshly squeezed lime juice and organic agave. | 13.49

LA TOXICA - SPICY MARGARITA

Signature margarita made with infused jalapeño El Perrito Silver tequila, fresh squeezed lime, agave and prickly pear. | 10.79

MEZCALITAS

Mi Campo Silver tequila and 400 Conejos mezcal joven, agave, and lime juice. Watermelon or pineapple puree. | 10.79

SIGNATURE DRINKS

LA PLAYA

Vodka, pineapple, Caribbean liqueur, lime and simple syrup. | 10.79

MANGONADA

Blanco tequila, orange liqueur, lime juice and mango puree, rimmed with chamoy and tajin. | 10.89

SANDÍA LIMONADA

Citrus Vodka, watermelon liqueur, lime juice, muddled watermelon, rimmed with Tajin. | 10.79

STRAWBERRY MOJITO

Rum, fresh strawberries and mint muddled, with lime juice. Garnished with mint, a blueberry and a strawberry slice. | 10.89

DON PEPINO

Blanco tequila, mezcal joven, agave cucumber, lime, cracked pepper. | 10.79

PIÑA COLADA

Frozen, tropical cocktail made with rum, coconut cream, and pineapple juice. | 10.79

ESPRESSO MARTINI

Tequila, Kahlua, coffee, simple syrup, cinnamon, fresh whipped cream garnished with an orange peel. | 10.79

MEZCAL OLD FASHION

Mezcal, agave syrup, orange bitters and angostura bitters. | 10.79

FULLY STOCKED BAR ASK YOUR SERVER

FLIGHTS

Includes three tastings of specialty drinks.

MARIA BONITA FLIGHTS

MARGARITA

Lime, Strawberry and Mangonada
| Frozen 13.29 Rocks 15.29

SANGRIA

Merlot, White, and Prosecco
Served with apples, grapes, and oranges. | 14.29

MARIA BONITA SPECIALTY

Sandía Limonada, Don Pepino and La Playa | 14.29

TEQUILA FLIGHTS

CLASE TRADICIONAL

Traditional Tequilas:
Don Julio, Patrón, Herradura | 16.29

CLASE NUEVA GENERACIÓN

Next Generation Tequilas:
El Tequileño, Codigo, El Tesoro | 19.29

LOS REYES

Ultra-premium Tequilas:
Clase Azul, Don Julio 1942, Jose Cuervo Reserva, Reserva 44 | 36.29

*Due to a tequila shortage, options may vary; best available at bartenders discretion.

TEQUILA SHOTS

Patron Silver 12.00
Don Julio Silver 12.00
El Tesoro 11.00
Clase Azul 25.00

Herradura Silver 12.00
Casamigos 11.00
Los Tres Potrillos 13.00
Avion 44 25.00

CLÁSICOS

Paloma Clásica 10.49
Mexican Candy 10.49
Mexican Martini 10.49
Lemon Drop 10.49
Old Fashioned 10.49

Amaretto Sour 10.49
Mojito 10.49
Ranch Water 10.49
Mimosa 9.49
Long Island 10.49

CERVEZA Draft \$5/7 or Bottled \$6.29/7.29

Dos XX
Michelob Ultra
Miller Lite
Pacifico

Modelo Negra
Bud Light
Corona
Coors Light

WINE BY THE GLASS

Mimosa 9.69
Prosecco 9.69
Chardonnay 9.69

Merlot 9.69
Cabernet 9.69
Sangria 9.89

APPETIZERS

NACHOS

SUPER NACHOS
BEEF FAJITA
CHICKEN FAJITA
BEAN AND CHEESE

FULL	HALF
11.79	5.99
15.29	8.49
12.79	6.59
10.09	5.39

POBLANO NACHOS

Homemade corn tortilla chips topped with chef's special poblano pepper sauce, Monterey Jack cheese, pico de gallo, Mexican crema, and cilantro. | Beef 15.29 Chicken 13.29

QUESO FUNDIDO

Melted cheese mixed with chorizo & served with fresh corn or flour tortillas. | 13.19

CHIPS AND QUESO

Rich velvety melted yellow cheese mixed with diced tomatoes & green chilies. | 10.09 Small 5.39

BROCHETA DE CAMARONES

Four shrimp stuffed with Monterey Jack cheese, jalapeño, and wrapped with bacon. Served with garlic butter sauce, grilled bell peppers and onions. | 15.29

CEVICHE

Fresh mahi mahi fish and shrimp marinated in fresh citrus juices, mixed with tomatoes, onions and cilantro. Topped with avocado and served with homemade tortilla corn chips. | 14.19

CHICHARRÓN DE RIBEYE

Fried Ribeye chunks with a crispy outside and tender inside, served over guacamole. Topped with pico de gallo, micro-greens and served with homemade corn tortilla chips. | 14.19

MARIA BONITA SAMPLER

Your choice of four beef or chicken fajita nachos, six mini chicken taquitos, and four quesadilla halves served with jalapeños, sour cream, and guacamole. | 15.19

SOUPS & SALADS

TORTILLA SOUP

Slow cooked juicy chicken with tomatoes, onions and fresh cilantro. Topped with homemade corn tortilla strips, cheese & avocado. | Bowl 11.29 Cup 6.39

POZOLE DE PUERCO

Homemade red pozole with tender pork and hominy, garnished with cilantro, radish, and cabbage, corn tortilla tostada, and a lime wedge on the side. | Bowl 11.29 Cup 6.39

SOUP & FLAUTA COMBINATION

Your choice of homemade soup served with a chicken Flauta and a portion of beans. | Bowl 15.19 Cup 12.99

COBB SALAD

Spring mix tossed in housemade poblano ranch dressing, topped with diced tomatoes, avocados, bacon, hard-boiled eggs, sliced green onions, queso fresco, and tortilla chips. | Beef Fajita 15.29 Chicken Breast 14.29 Salmon 16.19

MANGO AND SPINACH SALAD

Fresh mango, avocado, toasted almonds, roma tomatoes, queso fresco, on a bed of baby spinach and gently tossed in mango ginger habanero dressing. | Chicken Breast 13.89 Shrimp 15.79 Salmon 16.29

TEXAS TACO SALAD

Homemade taco bowl filled with shredded lettuce, tomatoes, cheese, guacamole and sour cream. | Picadillo 13.29 Beef Fajita 14.89 Chicken Fajita 13.89

HOME MADE SALSA



MILD

Salsa Rojo
Red Salsa



MEDIUM

Salsa Quemada
Roasted Salsa



HOT

Salsa Verde
Green Salsa

MARIA BONITA

CHEF'S CORNER

CARNE ASADA A LA TAMPIQUEÑA NEW

Grilled 6 oz Prime skirt beef steak, topped with red and green bell peppers, and onions. Served with mexican rice, refried beans, and guacamole. Also served with your choice of one enchilada. | 20.29

PLATO DE BROCHETA DE CAMARONES NEW

Six large stuffed shrimp with Monterey Jack cheese, jalapeno, and wrapped with bacon. Served with buttered white rice, black beans and sauteed spinach and garlic butter on the side, | 24.99

RIBEYE

12oz Angus prime ribeye steak seasoned and grilled to perfection, topped with chimichurri sauce. Served with Mexican rice and charro beans. | 26.99
Two brocheta de camaron | 32.99 Two grilled shrimp | 29.99

CILANTRO & LIME SHRIMP

Eight large grilled shrimp sautéed in cilantro lime sauce, served over a bed of buttered white rice and sauteed spinach and a side of black beans, garnished with micro greens. | 18.89

GRILLED SALMON

Fresh North Atlantic Salmon served with buttered white rice and sauteed spinach and a side of black beans. The Salmon is topped with your choice of specialty sauce.
Poblano Sauce | 21.49 Chimichurri Sauce | 21.49 Natural | 21.49

POLLO MILANESA

Crispy breaded tender chicken cutlet served with black beans, white rice garnished with a spinach and pico de gallo salad and an avocado fan. | 16.19

BIRRIA QUESADILLA

Corn or flour tortilla folded in half, toasted and filled with Monterey Jack cheese and tender brisket birria, served with birria consommé. | 14.89



MARIA BONITA FAMOUS FAJITAS

Certified Angus Prime beef tender juicy fajitas marinated and grilled, served with a jalapeño cheese sausage, grilled onions, and grilled red and green bell peppers on a sizzling platter, with frijoles a la charra, rice and homemade flour or corn tortillas.

BEEF 16.99

CHICKEN 15.29

MIXED 16.19

ADD-ON'S

Items below can be added to any plate or entree,

BROCHETA DE CAMARONES

Shrimp stuffed with Monterey Jack cheese, jalapeño, wrapped in bacon. Served with garlic butter.
| 2 Pc 6.00 4 Pc 12.00

GRILLED SHRIMP

Juicy shrimp perfectly grilled to a smokey char, seasoned with a blend of spices. | 2 Pc 4.00 4 Pc 7.49

FAMOUS FAJITAS

3 oz of our tender juicy fajitas
| Beef 5.00 Chicken 4.00

COMBINATION PLATES

Plates served with rice, beans, homemade flour or corn tortillas.

MARIA BONITA

Two cheese enchiladas topped with our delicious gravy & specialty cheese served with your choice of beef fajita, chicken fajita or carne guisada. | 14.79

OAK HILLS DINNER

Two cheese enchiladas topped with our homemade gravy and specialty cheese. Served with a bean and cheese chalupa and a crispy or puffy taco. | 15.19

TEX-MEX DINNER

Two cheese enchiladas topped with cheese and our delicious gravy, one beef crispy taco and chili con queso. | 14.29

DELUXE COMBINATION

Three cheese enchiladas topped with our homemade delicious gravy and specialty cheese, served with a bean and cheese chalupa, crispy taco, and a side of guacamole. | 16.19



STREET TACOS NEW

RIBEYE STREET TACOS

Five street tacos served with angus prime ribeye steak, topped with cilantro, onion, queso fresco and micro greens. Served with lime wedges, a grilled jalapeño, a side of guacamole, and charro beans. | 18.29

BIRRIA STREET TACOS

Five brisket Birria street tacos topped with onion, cilantro and micro greens. Served with lime wedges, a grilled jalapeño, salsa cruda, a side of guacamole, birria consommé and charro beans. | 16.29

SHRIMP STREET TACOS

Five shrimp street tacos lightly breaded with our signature spices, topped with avocado and mango relish served with a small spring mix salad, lime wedges, a grilled jalapeño and a salsa cruda. | 17.29

PLATES Plates served with rice, beans, homemade flour or corn tortillas. *Asterisk indicates plates not serves with tortillas.

CARNE GUISADA PLATE

Delicious Mexican beef stew made with chunks of certified Angus beef simmered in Chef's blend of specialty seasons until tender in a savory house made gravy. | 13.79

QUESADILLAS*

Corn or flour tortilla folded in half, toasted and filled with cheese. | 13.19
Beef 14.99 • Chicken 13.79 • Shrimp 15.29
*Not served with rice and beans.

PUFFY TACOS*

Two golden puffy tacos with your choice of ground beef or shredded chicken, topped with lettuce, tomatoes and cheese. | Chicken 13.29 Beef 13.59

CHILE RELLENO

A poblano pepper stuffed with cheese or beef, battered and topped with ranchero sauce and Monterey Jack cheese. | Cheese 15.89 Beef 16.99

CHICKEN FLAUTA PLATE*

Three shredded chicken flautas rolled in corn tortillas, fried and topped with sour cream, guacamole. Monterey Jack cheese & tomatoes. | 12.49

CHICKEN MONTEREY

Grilled tender chicken breast topped with salsa ranchera and Monterey Jack cheese garnished with avocado slices. | 14.49

EL REY

Grilled Angus beef patty, served on a toasted, buttered sourdough bun. Dressed with mayonnaise and mustard cream, and layered with fresh lettuce, ripe tomato, American yellow cheese, two thick slices of bacon, and topped with a sunny-side-up egg. | 17.49

TEX-MEX

Grilled Angus beef patty, served on a buttered sourdough bun. Stacked with chipotle mayo, fresh lettuce, tomato, Monterey Jack cheese, two strips of bacon, guacamole, and pico de gallo. Garnished with a jalapeño toreado and served with a side of fries. | 17.49

CLASSIC BURGER

Grilled Angus beef patty, served on a buttered sourdough bun. Stacked with chipotle mayo, fresh lettuce, tomato, American yellow cheese and served with a side of fries. | 13.99 Cheese 15.89

ENCHILADAS

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Two enchiladas filled with your choice of cheese, beef or chicken, topped with cheese and homemade gravy. | Beef 12.89 Chicken 12.79 Cheese 12.19

ENCHILADAS VERDES

Two shredded chicken enchiladas topped with our roasted salsa Verde, melted Monterey Jack cheese, and drizzled with Mexican crema. Served with charro beans and Mexican rice. | 12.79

SPINACH AND MUSHROOMS

Sauteed spinach and mushrooms, topped with a creamy poblano sauce and Mexican crema. Served with black beans, white rice, topped with lettuce and pico de gallo. | 11.89

ENCHILADAS DE MOLE

Two shredded chicken enchiladas topped with homemade mole sauce, sprinkled with sesame seeds and drizzled with Mexican crema. | 12.79

TRES HERMANAS

Try our most popular enchiladas, served with one beef enchilada ranchera, one cheese enchilada and your choice of one chicken mole or chicken enchilada verde. | 13.89

NIÑOS PLATES

11 years or younger

CHICKEN NUGGETS

6 Chicken nuggets with french fries. | 6.29

HAMBURGER

Angus beef patty served on a buttered sourdough bun. | 5.89

CRISPY TACO

Beef or chicken crispy taco, rice and beans. | 5.89

CHEESE ENCHILADA

One cheese enchilada, rice and beans. | 5.89

BEVERAGES

SOFT DRINKS | 2.99

Coke, Diet Coke, Big Red, Dr Pepper and Sprite

COCA MEXICANA | 3.09

In the bottle

JARRITOS | 3.09

Pineapple, Mandarin, Grapefruit

LEMONADE | 3.09

SWEET TEA OR UNSWEET | 2.89

PEACH TEA | 3.09

WATERMELON TEA | 3.09

TACOS

BEAN & CHEESE | 2.79

CARNE GUISADA | 5.59

BEEF FAJITA | 5.99

CHICKEN FAJITA | 4.99

TACO NORTEÑO | 6.49

CRISPY TACO | 4.89

PICADILLO | 4.99

BARBACOA* | 5.99

*Weekends only

Desserts

TRES LECHES CAKE

Delicious Mexican vanilla cake soaked in three kinds of milk & topped with light delightful frosting. | 8.09

CHURROS

Homemade sweet Mexican pastry with a crisp outside and soft phyllo dough on the inside, topped with cinnamon and sugar. | 4.89

FLAN

Creamy custard dessert topped with a light caramel sauce, whipped cream, strawberries and pecans. | 6.09

SOPAPILLAS

Homemade fluffy pastry deep fried until golden brown and topped with sauce of your choice. | Small 4.39 Large 6.99

CHEF'S FAMOUS CARROT CAKE

Chef's decadent four-layer homemade carrot cake, with fresh carrots, crunchy pecans, cinnamon, filled and iced with rich cream cheese. | 9.19

CHOCOLATE CAKE

Two layers of light chocolate sponge cake with a delightful mousse lightly spread between each layer. | 8.09

Add a scoop of vanilla ice cream to any dessert \$1.99

