

MARIA BONITA Restaurant Week

Dinner \$35- Served Tuesday thru Sunday from 4pm to Close

ENTRADAS

Choice of personal size:

CHICHARRON DE RIBEYE

Fried Ribeye chunks with a crispy outside and tender inside, served over guacamole, topped with pico de gallo, cilantro micro greens, and served with homemade chips.

MAHI MAHI AND SHRIMP CEVICHE TOSTADA

Fresh Mahi Mahi and shrimp marinated in fresh citrus juices, mixed with onions, tomatoes and cilantro, topped with avocado and cilantro.

MOZZARELLA NACHOS

Homemade torilla chips, layered with our specialty creamy poblano sauce, roasted bell peppers and fresh mozzarella cheese.

SHRIMP BROCHETTE

Three shrimp wrapped in bacon and stuffed with Monterrey Jack cheese and jalapeño. Served with garlic butter sauce.

PLATE FUENTE

Choice of:

RIBEYE STEAK

12 oz prime ribeye steak grilled to perfection and topped with chimichurri sauce. Served with mexican rice and charro beans.

SALMON

Fresh North Atlantic Salmon topped with your choice of our housemade sauce: poblano, chimichurri sauce or natural. Served with white rice and black beans.

CRISPY DELUXE COMBINATION

Two cheese enchiladas topped with our delicious gravy and specialty cheese served with your choice of two of the following: a crispy taco, flauta, chalupa or puffy taco. Served with Mexican rice and refried beans.

CARNE ASADA A LA TAMPIQUEÑA

6oz Prime beef skirt steak, topped with bell peppers and onions. Served with Mexican rice, refried beans and guacamole. Also served with an enchilada of your choice.

POSTRE

Choice of personal size:

CARROT CAKE

Chef's homemade specialty carrot cake layered with a smooth cream cheese icing filled with Pecans and carrots.

CHURROS

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

SOPAPILLAS

Homemade pastry deep fried until golden brown and topped with powdered sugar.

RECOMMENDED DRINK PAIRING

MARIA BONITA MARGARITA

Our signature margarita served frozen or on the rocks, blanco tequila, orange liqueur, sugar, lime juice, salted rim, topped with our signature rose petal \$10.49

Restaurant Weeks is a city-wide, collaborative mission to raise funds to support our local hospitality industry, this offer can not be combined with any other offer or discount.

Dine-In Only - No Substitutions

MARIA BONITA

Restaurant Week

Lunch \$20- Served Tuesday thru Friday from 11am-4pm

ENTRADAS

Choice of personal size:

CHICHARRÓN DE RIBEYE

Fried Ribeye chunks, with a crispy outside and tender inside, served over guacamole, topped with pico de gallo and micro greens. Served with homemade chips

MAHI MAHI AND SHRIMP CEVICHE TOSTADA

Fresh Mahi Mahi and shrimp marinated in fresh citrus juices, mixed with onions, tomatoes and cilantro, topped with avocado and cilantro.

MOZZARELLA NACHOS

Homemade corn torilla chips, layered with creamy poblano sauce, roasted bell peppers and fresh mozzarella cheese.

PLATE FUENTE

Choice of:

RIBEYE STREET TACOS

Three Ribeye street tacos topped with cilantro, onions, queso fresco, sliced limes, a grilled jalapeño, a side of guacamole and charro beans.

BIRRIA STREET TACOS

Three Birria tacos topped with onion, cilantro and micro greens. Served with lime wedges, a grilled jalapeño, salsa cruda, guacamole, birra consommé and charro beans.

POLLO MILANESA

Crispy breaded tender chicken cutlet served with black beans and white rice. This dish is garnished with spinach and pico de gallo salad and an avocado fan.

AUTHENTIC MEXICAN ENCHILADAS

Chicken enchiladas coated with Spanish chile pasilla and ancho sauce, garnished with Mexican crema, queso fresco, a roasted jalapeño, and topped with an avocado fan. Served with Mexican rice and refried beans.

POSTRE

Choice of personal size:

CARROT CAKE

Chef's homemade specialty carrot cake layered with a smooth cream cheese icing filled with Pecans and carrots.

CHURROS

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

SOPAPILLAS

Homemade pastry deep fried until golden brown and topped with powdered sugar.

RECOMMENDED DRINK PAIRING

MARIA BONITA MARGARITA

Our signature margarita served frozen or on the rocks, blanco tequila, orange liqueur, sugar, lime juice, salted rim, topped with our signature rose petal \$10.49

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MARIA BONITA

Restaurant Week

Brunch \$25 - Served Saturday and Sunday from 9am to 3pm

Enjoy a free mimosa

or Strawberry Mint Bellini - Virgin

with every restaurant week brunch purchase.

ENTRADAS

Choice of personal size:

AVOCADO TOAST

Freshly baked brioche bread topped with Brie cheese spread, sliced avocado, diced tomato, olive oil and locally grown micro greens.

BARBACOA GORDITA

Corn gordita topped with barbacoa, onion and cilantro. Served with roasted salsa.

CHICHARRÓN DE RIBEYE

Fried Prime Angus Ribeye chunks with a crispy outside and tender inside, served over guacamole, topped with pico de gallo and micro greens. Served with homemade chips

PLATE FUENTE

Choice of:

CHURRO PANCAKE BREAKFAST

Two mini churro pancakes served with two sunny side-up eggs, bacon and Maria Bonita hashbrowns.

RIBEYE STREET TACOS

Three Ribeye street tacos topped with cilantro, onions, queso fresco, sliced limes, a grilled jalapeño, a side of guacamole and charro beans.

BIRRIA STREET TACOS

Three Birria tacos topped with onion, cilantro and micro greens. Served with lime wedges, a grilled jalapeño, salsa cruda, guacamole, birra consommé and charro beans.

BRISKET BIRRIA CHILAQUILES

Brisket Birria Chilaquiles Verdes garnished with Monterrey Jack cheese, pico de gallo, cilantro, Mexican crema, and red pickled onions, topped with eggs sunny side up. Served with refried beans and Maria Bonita hashbrowns.

MARIA BONITA BRUNCH MOLLETES

Toasted bolillo, frijoles de fiesta (refried beans with Mexican chorizo), Jack cheese, two sunny side eggs, pico de gallo, mexican crema, cilantro and a side of bacon.

OAK HILLS LUNCH

Two cheese enchiladas topped with cheese and gravy. Served with a bean and cheese chalupa and a crispy or puffy taco.

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MARIA BONITA

Restaurant Week

POSTRE

Choice of personal size:

CARROT CAKE

Chef's homemade specialty carrot cake layered with a smooth cream cheese icing filled with pecans and carrots.

CHURROS

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

SOPAPILLAS

Homemade pastry deep fried until golden brown and topped with powdered sugar.

RECOMMENDED DRINK PAIRINGS

MARIA BONITA MARGARITA

Our signature margarita served frozen or on the rocks, blanco tequila, orange liqueur, sugar, lime juice, salted rim, topped with our signature rose petal \$10.49

SANDIA LEMONADA

Citrus Vodka, watermelon liqueur, lime juice, muddled watermelon, rimed with Tajin. 10.49

MARIA BONITA MARGARITA FLIGHT

Maria Bonita's signature margarita served frozen or on the rocks
Lime, Strawberry, Mango. -- Frozen \$13 or On The Rocks \$15

MIMOSA FLIGHT

Orange, pineapple and grapefruit juice \$13

BUBBLES IN A BOTTLE

Select three: fresh squeezed orange juice, orange-pineapple juice, blood-orange juice, grapefruit or cranberry.

HOUSE \$20 PREMIUM \$30

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