



Restaurant Week

Dinner \$35 | Tuesday - Sunday | 4pm to Close

ENTRADAS

Choice of personal size

BIRRIA NACHOS

Homemade tortilla chips topped with slowly cooked brisket birria, melted jack cheese, pico de gallo, Mexican crema, and cilantro. Served with birria consome.

CHICHARRON DE RIBEYE

Crispy tender fried ribeye chunks served over guacamole, topped with pico de gallo, micro-greens, and homemade chips.

BACON WRAPPED SHRIMP

Two large, cheese-stuffed shrimp wrapped in crispy bacon, placed atop a bed of grilled onions and vibrant red and green bell peppers.

PLATE FUENTE

Choice of

FAJITA PLATE

Juicy fajitas paired with a jalapeño cheese sausage, grilled vegetables, frijoles a la charra, rice, and fresh flour or corn tortillas. Beef | Chicken | Mixed |

CARNE ASADA A LA TAMPIQUEÑA

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

MARIA BONITA COMBINATION

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

CILANTRO LIME SHRIMP

Eight large grilled shrimp sautéed in cilantro lime sauce served over a bed of buttered white rice and wilted spinach, garnished with micro greens.

POSTRE

Choice of personal size

TRES LECHES BREAD PUDDING

Homemade tres leches bread pudding topped with fired roasted meringue and almond praline.

CRÈME BRÛLÉE

Rich, smooth-textured vanilla bean custard topped with caramelized sugar.

RECOMMENDED COCKTAIL PAIRING

MEZCALITA | \$10.49

CARAJILLO | \$10.49

MARIA BONITA MARGARITA | \$10.49

Dine-In Only - No Substitutions



Restaurant Week

Lunch \$20 | Tuesday - Friday | 11am to 4pm

ENTRADAS

Choice of personal size

BIRRIA NACHOS

Homemade tortilla chips topped with slowly cooked brisket birria, melted jack cheese, pico de gallo, Mexican crema, and cilantro. Served with birria consome.

MINI PORK CARNITA FLAUTAS

Two mini pork belly carnitas flautas rolled in corn tortillas and fried. Completed with salsa cruda, Mexican cream, and pico de gallo.

QUESO FUNDIDO CON CHORIZO

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

PLATE FUENTE

Choice of

FAJITA PLATE

Juicy fajitas paired with a jalapeño cheese sausage, grilled vegetables, frijoles a la charra, rice, and fresh flour or corn tortillas. Beef | Chicken | Mixed |

ENCHILADAS VERDES

Two shredded chicken enchiladas topped with salsa verde, sprinkled with queso fresco, and garnished with Mexican crema.

RIBEYE STREET TACOS

Four chopped ribeye street tacos, topped with cilantro, onions, queso fresco, lime wedges, a grilled jalapeño, a side of guacamole, and charro beans.

SAN ANTONIO LUNCH

Two hand-rolled cheese enchiladas topped with house-made gravy, cheddar cheese, and a delicious beef crispy taco.

POSTRE

Choice of personal size

TRES LECHE BREAD PUDDING

Homemade tres leches bread pudding topped with fired roasted meringue and almond praline.

CRÈME BRÛLÉE

Rich, smooth-textured vanilla bean custard topped with caramelized sugar.

RECOMMENDED COCKTAIL PAIRING

MEZCALITA | \$10.49

CARAJILLO | \$10.49

MARIA BONITA MARGARITA | \$10.49

Dine-In Only - No Substitutions



Restaurant Week

Brunch \$25 | Saturday & Sunday | 9am to 4pm

Enjoy 1 Free Mimosa

with every 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

One fresh corn gorditas topped with barbacoa, onion, and cilantro. Served with roasted salsa on the side.

QUESO FUNDIDO CON CHORIZO

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

PLATE FUENTE

Choice of

MOLLETES

Butter-toasted bolillo bread topped with chorizo, refried beans, melted white cheese, Pico de Gallo, Mexican Crema, cilantro, and two sunny-side-up eggs.

TORTA DE CHILAQUILES

Creamy chilaquiles verdes served on buttered, toasted Mexican bolillo, drizzled with Mexican crema, cilantro, and pickled red onions. Topped with two sunny-side eggs and an avocado fan.

HUEVOS RANCHEROS

Two sunny-side-up eggs topped with our delicious Ranchero sauce served with Maria Bonita hash browns and refried beans.
Barbacoa | Carne Guisada | Bacon

CHURRO PANCAKES

Fluffy buttermilk homemade pancakes, topped with churro bites, drizzled with cajeta, and sprinkled with cinnamon sugar.

POSTRE

Choice of personal size

TRES LECHES BREAD PUDDING

Homemade tres leches bread pudding topped with fired roasted meringue and almond praline.

CRÈME BRÛLÉE

Rich, smooth-textured vanilla bean custard topped with caramelized sugar.

RECOMMENDED COCKTAIL PAIRING

MEZCALITA | \$10.49

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