



Welcome to Maria Bonita Gourmet Mexican, a family-operated restaurant since 1996. We take great pride in serving only the freshest seafood and meats. The menu emphasizes (non-traditional) Gourmet Mexican which may not be familiar to you, so please ask questions. We can customize most items for vegetarians. We want to do whatever we can to make your dining experience enjoyable.

Thank you for coming to Maria Bonita, and please recommend us to all your family and friends. We hope to see you again soon. —Francisco, Jose, and Alexa

ANTOJITOS (APPETIZERS)

Nachos Crisp tortilla chips covered with jack and cheddar cheeses, tomatoes, onions, beans, sour cream, and guacamole. 8.75

Quesadillas Grilled flour tortillas with jack and cheddar cheeses topped with sour cream and guacamole. 6.95

Spinach Jalapeno Quesadilla Grilled flour tortilla with jack and cheddar cheeses, garlic, onions, spinach, and jalapenos topped with avocado and sour cream. 9.25

Mushrooms Quesadilla Grilled flour tortilla with jack and cheddar cheeses, garlic, onions, jalapenos, and mushrooms topped with sour cream. 9.25

Tacos Suaves 3 soft tacos. Choice of chicken or beef. Served with onions, cilantro, cheese and salsa. 6.50

Black Bean Soup Homemade with rice, garlic and onions. 7.25

Extra salsa 0.95; **Guacamole** 5.50; **Fresh chips and salsa** 3.95;
Chips and guacamole 6.75;

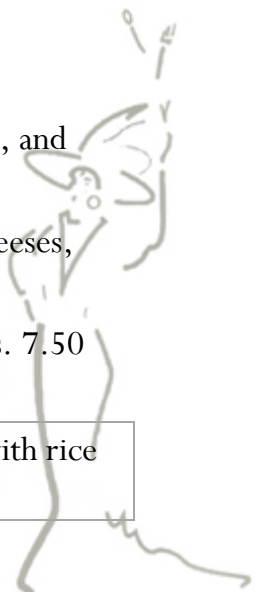
ENSALADAS (SALADS)

Mexican Caesar Salad Crisp romaine lettuce with parmesan cheese, cilantro, and Caesar dressing Oaxaca style. 9.75 Add chicken. 10.95

Fajita Salad Mixed greens, tomatoes, bell peppers, onions, jack and cheddar cheeses, guacamole and sour cream. 8.95 Add chicken. 10.95

House Salad Mixed greens, tomatoes, cilantro, cheese, bell pepper, and onions. 7.50

Kid's menu (10 & under only) Choice of: Bean and cheese burrito, quesadilla with rice and beans, tamal with rice and beans, or soft taco with rice and beans. 7.50





LUNCH ENTRÉES

All lunch items are served with green poblano rice, beans and tortillas.

Camarones (Shrimp)

Ala Mexicana Sautéed shrimp with tomatoes, garlic, onions, cilantro, lime juice, and jalapeno. *10.75*

Al Mojo de Ajo Sautéed shrimp with mushrooms in garlic butter. *10.75*

Al Chipotle Sautéed shrimp with garlic, onions, tomatoes, and chile chipotle. *10.75*

Tacos De Camaron Grilled shrimp with onions, cilantro, and salsa. *9.95*

Pescado (Fish)

Pescado Borracho Grilled Red Snapper topped with a tequila cream sauce. *10.75*

Pescado al Mojo de Ajo Grilled Red Snapper topped with a garlic sauce and mushrooms. *10.75*

Tacos de Pescado 2 grilled White Fish soft tacos with cilantro, onions, and salsa. *9.50*

Carnes (Meat)

Enchiladas 2 corn tortillas stuffed with choice of chicken or cheese. Covered with fresh enchilada sauce. *9.25*

Soft Taco Plate Your choice of beef or chicken, with cilantro, onions, and salsa. *8.95*

Carne Asada Plate Butterfield beef tenderloin grilled and served with onions. *9.50*

Chile Verde Plate Sautéed pork in a tomatillo jalapeno sauce with garlic. *9.50*

Tamales Plate 2 homemade tamales. *8.95*

COMBINATIONS

Served with green poblano rice and beans

Villa Corona Chile relleno and cheese enchilada. *10.95*

Mariposa Chicken enchilada and 2 chicken tacos. *10.95*

Mazatlan. 2 tamales and chicken taco. *10.95*





HOMEMADE DESSERTS

(Non-traditional)

Arroz Azteca Made with chocolate, cream, annatto seed, cinnamon, fennel seed, cloves and chile de arbol. 5.95

Vanilla-Almond Flan 6.50

Mango-Lime Ice Cream 5.95

BEVERAGES

Coke, diet coke, sprite, orange, lemonade, iced tea, milk, horchata, Jamaica, coffee, and bottle water 2.50

Mineral water 3.50

Orange juice 2.75

Cerveza

Sol, Corona, Corona Light, Modelo, Negra Modelo, Pacifico, Dos Equis, Tecate Carta Blanca, Bohemia, Bud Light, Coors Light, Coors (non alcoholic)

Wine

By the glass or bottle. Ask your server for a wine list.

Sangria and Wine Margaritas

Our corkage is \$10.00

*We add gratuity to parties of 8 and up.





LUNCH SPECIALS

All lunch items are served with green poblano rice, beans and tortillas.

Mole Negro Oaxaca Style (sweet black mole) Choice of chicken or pork made with chile mulato, chipotle, chile negro, pecans, almonds, peanuts, sesame seeds, tomatillo, banana, cloves, cinnamon, oregano, garlic, onions, black pepper, chocolate, olive oil, and thyme. *13.95*

Mole Cafe Oaxaca Style (brown mole sweet & spicy) Choice of chicken or pork made with chile guajillo, chile mulato, chile ancho, almonds, peanuts, sesame seeds, pumpkin seeds, chocolate, garlic, oregano, and pepper corns. *13.95*

Mole Amarillo Oaxaca Style (yellow mole spicy) Choice of chicken or pork made with jalapeno, tomatillos, onions, garlic, cilantro, avocado leaves, oregano, cloves, cumin, and pepper corns. *13.95*

Pollo Borracho Grilled chicken breast topped with a tequila cream sauce made with jalapeno, garlic, onions, bell peppers, cream, fresh lime juice, black pepper, and tequila. *12.95*

Tamales Plate. 2 homemade tamales. *8.95*

Huevos Rancheros. 2 eggs topped with a homemade ranchero sauce. *8.95*

Huevos con Nopales. 2 eggs sautéed with tomatoes, onions, garlic, cilantro, and Mexican cactus. *8.95*

Take home some of our best sauces for only \$9.95 (16oz). We offer black mole, brown mole, yellow mole, borracho, Guadalajara, maya, toluca, piccasso, and Chihuahua.

Also, **made to order tamales** make a great compliment to the mole sauces for \$18.95 per dozen (2 dozen minimum order and 2-day preparation time). Consider a **Maria Bonita Gift Certificate** for your family and friends.

All **art** on the walls at Maria Bonita is painted by local artists Edmund E. Lara, Juan Zavala, and Rolando Camarena and is for sale. Please review the collection and learn more about Maria Bonita on our website at **www.MariaBonitaGourmet.com**.

