

MARIA BONITA® Restaurant Week

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

ENTRADAS

Choice of a personal size

BROCHETA DE CAMARONES

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

CHICHARRON DE RIBEYE

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

CEVICHE

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

PLATO FUERTE

Choice of

RIBEYE STREET TACOS

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

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 |

BIRRIA QUESADILLA

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

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.

POSTRE

Choice of a personal size

CARROT CAKE

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

TRES LECHES CAKE

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

RECOMMENDED COCKTAIL PAIRING

LA PATRONA | \$14.49

LA FLACA | \$13.49

CARAJILLO | \$10.79

MARIA BONITA MARGARITA | \$10.79

This offer is priced per person, and cannot be combined with any other offer or discount

Dine-In Only - No Substitutions

MARIA BONITA

Restaurant Week

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

ENTRADAS

Choice of a personal size

CEVICHE

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

FAJITA NACHOS

Tortilla chips topped with beans and melted cheese and sprinkled with our famous fajitas. | Beef or Chicken

CHIPS AND QUESO

Rich velvety melted yellow cheese mixed with diced tomatoes & green chilies.

PLATO FUERTE

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 |

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.

CARNE GUISADA PLATE

Delicious Mexican beef stew made with chunks of certified Angus beef simmered in chef's specialty blend of seasons until tender in a savory homemade gravy.

SAN ANTONIO LUNCH

Two hand-rolled cheese enchiladas topped with homemade gravy, cheddar cheese, and a delicious beef crisp taco.

POSTRE

Choice of a personal size

CHURROS

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

SOPAPILLAS

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

RECOMMENDED COCKTAIL PAIRING

DON PEPINO | \$10.79

SANDÍA LIMONADA | \$10.79

MARIA BONITA MARGARITA | \$10.79

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Dine-In Only - No Substitutions

MARIA BONITA Restaurant Week

Brunch \$25 | Saturday & Sunday | 9am to 4pm
Offer not valid for parties of 8 or more - not valid for large groups

PRE - BRUNCH

Choice of

STRAWBERRY MOJITO

Rum, strawberries & mint muddled, with lime juice garnished with mint, blueberries & a strawberry.

ESPRESSO MEXICAN MARTINI

Tequila, Kahlua, coffee, agave, cinnamon, fresh whipped cream garnished with an orange peel.

MARIA BONITA MIMOSA

Prosecco, freshly squeezed orange juice and a splash of Grand Gala.

SANDÍA LIMONADA

Citrus Vodka, watermelon liquor, lime juice, muddled watermelon and Tajin rim.

ZERO PROOF - STRAWBERRY BLUEBERRY MOJITO

A refreshing blend of club soda, lime juice, mint, and muddled blueberries & strawberries.

ENTRADAS

Choice of a 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 gordita topped with barbacoa, onion, and cilantro.

CHICHARRON DE RIBEYE

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

CHIPS AND QUESO

Rich velvety melted yellow cheese mixed with diced tomatoes & green chilies.

PLATO FUERTE

Choice of

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.

HUEVOS RANCHEROS

Two sunny-side-up eggs topped with our ranchero sauce. Served with Maria Bonita hash browns & refried beans. Your choice of Barbacoa | Carne Guisada | Bacon

CHURRO PANCAKES

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

MARIA BONITA COMBINATION

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

HAMBURGUESA - EL REY

Grilled Angus beef patty, served on a buttered toasted, sourdough bun. Topped with lettuce, tomato, American cheese, two thick slices of bacon, and topped with a sunny-side-up egg, dressed with mayonnaise & mustard cream.

BIRRIA OR BARBACOA BENEDICT

Homemade corn gordita, topped with our tender, juicy brisket birria or barbacoa, poached eggs, topped with hollandaise sauce, and served with diced potatoes.

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