

MARIA BONITA MARGARITA

Blanco tequila, orange liqueur, lime juice, served over ice or frozen. Frozen or Rocks | 10.49

PALOMA OAK HILLS

Blanco tequila, Aperol, lime juice, grapefruit soda, salt rim. | 10.49

A PLAYA

Vodka, pineapple, Caribbean liqueur, lime and simple syrup. | 10.49

FROSÉ Rosé wine frozen with strawberries, vodka, and lemon juice | 10.49

MEXICAN COFFEE

Tequila, Kahlua, coffee, dash simple, cinnamon, fresh whipped cream garnished with an orange peel. | 10.49

DON PEPINO

Blanco tequila, mezcal joven, agave, cucumber, lime, cracked pepper. | 10.49

DOÑA GUAYABA Reposado tequila, mezcal joven, agave, guava purée and lime. | 10.49

SANDIA LEMONADA

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

LA FLOR

Reposado tequila, elderflower liqueur, rosewater, lime juice. | 10.49

TAMARINDO MARTINI

Infused tamarindo vodka, chamoy, lime juice, a splash of pineapple juice and simple syrup.. | 10.49

FLIGHTS
Includes three tastings of specialty drinks.

MARGARITA FLIGHT

FROZEN 13 ROCKS 15

Lime, Strawberry and Mangonada

MARIA BONITA FLIGHTS

SANGRIA 14

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

MARIA BONITA SPECIALTY 14

Sandia Lemonada, Don Pepino and La Playa

TEQUILA FLIGHT

CLASE TRADICIONAL 16

Traditional Tequilas: Don Julio, Patrón, Herradura,

CLASE NUEVE GENERACIÓN 19

Next Generatión Tequila El Tequileño, Codigo. El Tesoro

LOS REYES 36

Ultra-premium Tequilas. Clase Azul, Don Julio 1942, Jose Cuervo Reserva, Reserva 44

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

CLASSICOS

Piña Colada 10.79 Mangonada 10.79 Mojito 10.29 Paloma Classica 10.29 Ranch Water 10.29 Mexican Candy 10.29 Mimosa 9.00 Mexican Martini 10.29 Lemon Drop 10.29 Sangria 9.89 Long Island 10.29 Old Fashioned 10.29

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

Modelo Negro Dos XX Michelob Ultra **Bud light** Miller Lite Corona Pacifico Coors Light

WINE BY THE GLASS

Mimosa 9.49 Merlot 9.49 Prosecco 9.49 Cabernet 9.49 Chardonnay 9.49

APPETIZERS

NACHOS	FULL	HALF
SUPER NACHOS	11.49	5.89
BEEF FAJITA	14.79	8.29
CHICKEN FAJITA	12.49	6.49
BEAN AND CHEESE	9.89	5.29

POBLANO NACHOS

Homemade corn tortilla chips topped with chefs special poblano pepper sauce, Monterey Jack cheese pico de gallo, Mexican crema, and cilantro. | Seafood 15.79 | Beef 14.99 | Chicken 12.99

MARIA BONITA SAMPLER

Your choice of four beef, chicken, or mixed fajita nachos, six mini chicken taquitos and four quesadilla halves served with jalapeños, sour cream, guacamole. | 13.79

CEVICHE

Fresh fish cured in fresh citrus juices, mixed with onions, tomatoes & cilantro. topped with avocado and served with crackers. | 13.49

CHICHARRÓN DE RIBEYE

Ribeye chunks fried with a crispy outside and tender inside, served over guacamole, topped, pico de gallo, micro-greens and served with homemade chips. | 12.89

CHIPS AND QUESO

A rich and velvety melted yellow cheese mixed with diced tomatoes & green chilies. | 9.89

QUESO FLAMEADO

Melted cheese mixed with chorizo & served with fresh corn or flour tortillas. | 12.29

SOUPS & SALADS

TORTILLA SOUP

Shredded juicy chicken with tomatoes, onions and fresh cilantro. Topped with corn tortilla strips, cheese & avocado. | Bowl 10.99 Cup 6.29

POZOLE DE PUERCO

Homemade red pozole with tender pork and hominy, garnished with avocado, cilantro, radish, and cabbage on the side. | Bowl 10.99 Cup 6.29

SOUP & FLAUTA COMBINATION

Choice of a cup of home made soup served with a Flauta and a smaller portion of beans.

MARIA BONITA COBB SALAD

Spring mix tossed in housemade poblano ranch dressing, topped with diced tomatoes, avocados, bacon, hardboiled eggs, green onions, queso fresco, tortilla chips. | Beef 14.99 Chicken 13.99 Shrimp 15.49 Salmon 15.89

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. | Beef 14.59 Chicken 13.59 Shrimp 15.49 Salmon 15.89

TEXAS TACO SALAD

Homemade taco bowl filled with shredded lettuce. tomatoes, cheese, guacamole and sour cream. | Picadillo 12.99 | Beef 14.59 | Chicken 13.59 Shrimp 14.99

General Manager:: Eddie Dwyer Executive Chef: Rafael Gonzalez



RIBEYE

Grilled 12oz prime ribeye steak with a beautiful marbling grilled to perfection and dressed with our chimichurri sauce, served with roasted red bliss potatoes and charred grilled vegetables. | 30.99 Served with 3 large grilled shrimp | 33.99

RIBEYE STREET TACOS

Five street tacos served with our tender chopped ribeye, topped with cilantro, onions, queso fresco, lime wedges, a grilled jalapeño, a side of guacamole, and charro beans. | 17.89

BIRRIA PLATE

8 oz of slowly cooked tender brisket served on a bed of yellow corn esquites, topped with red pickled onions, cilantro and served with refried or charro beans and homemade flour or corn tortillas. | 15.49

BIRRIA STREET TACOS

Five Birria tacos served with our tender chopped brisket, topped with cilantro, red pickled onions, queso fresco, lime wedges, a grilled jalapeño, a side of guacamole, birra consommé and charro beans. | 15.89

CILANTRO & LIME SHRIMP PLATE

Eight large grilled shrimp sautéed in cilantro lime sauce, served over a bed of buttered white rice and wilted spinach, garnished with micro greens. | 17.49

MARIA BONITA GRILLED SALMON

Fresh North Atlantic Salmon served with grilled vegetables, red bliss potatoes and topped with your choice of Poblano Sauce | 20.99 Chimichurri Sauce | 20.99 Natural | 19.99

POLLO MILANESSA

Crispy breaded tender chicken cutlet served with black beans white rice garnished with a spinach and pico de gallo salad and avocado fan. | 15.89





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 homemade flour or corn tortillas.

BEEF 16.49

CHICKEN 14.99

MIXED 15.79
Beef and Chicken

SHRIMP 17.89

COMBINATION PLATES

All plates are 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. | 14.49

OAK HILLS DINNER

Two cheese enchiladas topped with cheese and gravy. Served with a bean and cheese chalupa and a crispy or puffy taco. | 14.89

TEX-MEX DINNER

Two cheese enchiladas topped with cheese and gravy, one beef crispy taco and chili con queso. | 13.99

General Manager:: Eddie Dwyer

Executive Chef: Rafael Gonzalez



PLATES

All plates are served with rice, beans, homemade flour or corn tortillas.

PUFFY TACOS

Two golden puffy tacos with your choice of ground beef or shredded chicken, topped with lettuce, tomatoes and cheese. | Chicken 12.99 Beef 13.29

QUESADILLAS

Corn or flour tortilla folded in half, toasted and filled with cheese. | 12.89 Beef 14.69 · Chicken 13.49 · Shrimp 14.99

*Not served with rice and beans.

CHICKEN MONTEREY

Grilled tender chicken breast topped with salsa ranchera and Monterey cheese garnished with avocado slices. | 12.49

ENCHILADAS

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Two enchiladas filled with your choice of cheese, beef or chicken, topped with cheese and homemade gravy. | Beef 12,59 Chicken 12.29 Cheese 11.89

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. | 11.49

NIÑOS PLATES 11 years or younger

CHICKEN NUGGETS

Chicken nuggets with french fries. | 6.29

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

CHEESE ENCHILADA

One cheese enchilada, rice and beans. | 5.89

CARNE GUISADA PLATE

Delicious Mexican beef stew made with chunks of certified Angus beef simmered in chefs blend of specialty seasons until tender in a savory house made gravy. | 13.49

BIRRA QUESADILLA

Corn or flour tortilla folded in half, toasted and filled with cheese and tender brisket Birria, served with birria consommé. | 14.59 *Not served with rice and beans.

CHICKEN FLAUTA PLATE

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

ENCHILADAS DE MOLE

Two shredded chicken enchiladas topped with house made mole sauce, sprinkled with queso fresco and garnished with Mexican crema. | 12.49

ENCHILADAS VERDES

Two shredded chicken enchiladas topped with salsa verde, sprinkled with queso fresco and garnished with Mexican crema. | 12.49

BEVERAGES

SOFT DRINKS | 2.89

Coke Diet Coke, Big Red, Dr Pepper and Sprite

COCA MEXICANA | 2.89

FRESH LEMONADE | 3.29 SWEET TEA, UNSWEET | 2.79 PEACH TEA | 2.89 **COFFEE | 2.49**

CRISPY TACOS

Two crispy tacos filled with your choice of ground beef or shredded chicken, topped with lettuce, shredded cheese and tomatoes. | Beef 12.89 Chicken 12.89

CHILE RELLEÑO

A poblano pepper stuffed with cheese or beef, battered and topped with ranchero sauce and Monterey Jack cheese

Cheese 15.89 Beef 16.99

MARIA BONITA BURRITO

Rice, beans, lettuce, tomatoes, guacamole, and shredded cheese with your choice of beef or chicken fajita wrapped in a 12' tortilla and topped with homemade gravy. | Beef 14.99 Chicken 12.99 Mixed 13.29

SEAFOOD ENCHILADAS

Perfectly grilled shrimp and salmon delicately rolled in white corn tortillas, topped with poblano cream sauce, served with white rice and black beans. | 16.89

ENCHILADAS RANCHERAS

Two soft enchiladas filled with your choice of ground beef or shredded chicken and topped with a ranchero sauce, shredded lettuce and shredded cheese. | Chicken 12.49 Beef 12.89

TACOS

BEAN & CHEESE	2.49
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	

HOME MADE SALSA







MEDIUM Salsa Aguacate Avocado Salsa



Salsa Quemada Roasted Salsa



Desserts

TRES LECHES CAKE

Delicious Mexican vanilla cake soaked in three kinds of milk & topped with light delightful frosting. | 5.29

CHURROS

Homemade sweet Mexican pastry with a crispy outside and soft phyllo dough on the inside, topped with cinnamon and sugar. | 4.79

SOPAPILLAS

Homemade fluffy pastry deep fried until golden brown and topped with some of your choice. Sm 4.29 · Lg 6.89



FLAN

Creamy custard dessert topped with a light caramel sauce, whipped cream, strawberries and pecans. | 4.89

CHOCOLATE CAKE

Two layers of light chocolate sponge cake with a delightful mousse lightly spread between each layer. | 5.89

General Manager:: Eddie Dwyer

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\$8.99 LUNCH SPECIALS

Served Tuesday-Friday 11:00am to 4:00pm All plates are served with rice, beans, homemade flour or corn tortillas.

MARIA BONITA LUNCH FAVORITES

STREET TACOS

Four Ribeye steak street tacos topped with cilantro, onions, queso fresco, sliced limes, a grilled jalapeño, a side of guacamole, and charro beans. | 11.99

CHILE RELLEÑO

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

TEXAS TACO SALAD

Homemade taco bowl filled with shredded lettuce, tomatoes, cheese, guacamole and sour cream. | Picadillo 12.99 | Beef 14.59 | Chicken 13.59 | Shrimp 14.99

FAJITA PLATE

Tender juicy fajitas marinated and flame grilled. served with a jalapeño cheese sausage, grilled onions and red and green bell peppers. Chicken 10.99 Certified Angus Beef 11.99 Mixed 11.49

SAN ANTONIO LUNCH PLATE

Two hand rolled cheese enchiladas topped with house made gravy, cheddar cheese and a delicious beef crispy taco. | 10.29

SOUP & FLAUTA COMBINATION

Choice of a cup of our home made soup served with a Flauta and a small portion of rice and beans. 111.89

\$8.99

CHICKEN FLAUTA PLATE

Three shredded chicken rolled in corn tortillas then fried. Topped with sour cream, guacamole. Monterrey jack cheese & tomatoes.

CRISPY TACO PLATE

Two crispy tacos filled with tender shredded chicken, topped with lettuce, shredded cheese and tomatoes. | Beef 9.99

ENCHILADAS

Two enchiladas filled with cheese, topped with shredded cheese and homemade gravy. Chicken 9.99 Beef 10.49

CHALUPA PLATE

Two bean and cheese chalupas topped with shredded lettuce, diced tomato, and shredded cheddar cheese. | Chicken 9.49 | Beef 9.99

\$9.99

CARNE GUISADA PLATE

Delicious Mexican beef stew made with chunks of certified Angus beef simmered in chefs specialty blend of seasons until tender in a savory house made gravy.

ENCHILADAS RANCHERAS

Two soft tacos filled with shredded chicken and topped with a ranchero sauce. | Beef 10.79

Two golden puffy tacos with shredded chicken, topped with lettuce, tomatoes and cheese. | Beef 10.79

ENCHILADAS VERDES

Two shredded chicken enchiladas topped with salsa verde, sprinkled with queso fresco and garnished with sour cream.

ENCHILADAS DE MOLE

Two shredded chicken enchiladas topped with housemade mole sauce, sprinkled with queso fresco and garnished with sour cream.

NIÑOS PLATES 11 years or younger

CHICKEN NUGGETS

Chicken nuggets with french fries. | 6.29

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 | 2.89

Coke Diet Coke, Big Red, Dr Pepper and Sprite

COCA MEXICANA | 2.89

In the bottle

FRESH LEMONADE | 3.29 SWEET TEA, UNSWEET | 2.79 PEACH TEA | 2.89 **COFFEE | 2.49**

TACOS

BEAN & CHEESE 2.49 **CARNE GUISADA** 5.59 **BEEF FAJITA** 5.99 **CHICKEN FAJITA** 4.99 TACO NORTEÑO 6.49 **CRISPY TACO** 4.89 **PICADILLO** 1499 **BARBACOA** 15.99 *Weekends only

