



APPETIZERS

NACHOS GRANDE

\$12

Heaping portion of tortilla chips, black beans, melted jack cheese, corn salsa, pico de gallo, sour cream, queso, and guacamole.

Add Chicken Tinga, Grilled Chicken, Carne Asada, Ground Beef, Barbacoa, Chorizo, Bison or Carnitas +\$6 or Grilled Shrimp +\$8

QUESO AND CHIPS

\$11

A blend of melted cheeses topped with fire roasted green chilis.

Add Ground Beef or Chorizo +\$4

GUACAMOLE AND CHIPS

\$12

House made guacamole made with mashed avocados, tomatoes, onions, lime, and cilantro.

HATCH VALLEY GREEN CHILI FRIES

\$14

French fries smothered with Maya's Hatch Valley Pork Green Chili and shredded jack cheese.

SOUTHWEST ROLLS (4)

\$14

Stuffed with chicken tinga, Monterey jack cheese, corn salsa, and black beans. Served with Chipotle Ranch dressing.

QUESADILLA

\$9

Asadero cheese, sautéed mushrooms and spinach in a jumbo tortilla. Served with sour cream, guacamole and pico de gallo.

Add Chicken Tinga, Grilled Chicken, Carne Asada, Ground Beef, Barbacoa, Chorizo, Bison, or Carnitas +\$6 or Grilled Shrimp +\$8

SOUPS

CHICKEN LIME TORTILLA SOUP

\$8

Garnished with tortilla strips and a dollop of sour cream.

HATCH VALLEY PORK GREEN CHILI

\$10

Choice of mild, hot or half and half. Served with shredded jack cheese and house tortilla chips.

HATCH VALLEY VEGETARIAN GREEN CHILI (VEGAN AND GLUTEN-FREE)

\$8

Served with house tortilla chips (also vegan and gluten-free)

20% gratuity added to parties of 6+

STREET TACOS

Street Tacos served on corn tortillas

CARNE ASADA

\$5

Marinated seasoned steak, caramelized onions, smoked cotija, Mexican slaw, and house made Chimichurri sauce.

BARBACOA

\$4.5

Slow roasted barbacoa, smoked asadero cheese, Mexican slaw, pico de gallo, and cilantro crème.

CHICKEN TINGA

\$4.5

Chicken tinga, queso, avocado crème, pico de gallo, cilantro, and green onion.

SHRIMP

\$5.5

Sautéed shrimp, avocado creme, cilantro, queso fresco, and Mexican slaw.

CARNITAS

\$4.5

Braised pork, corn salsa, avocado crème, shredded jack cheese, and cilantro.

VEGGIE

\$4

Sautéed spinach, grilled bell peppers, caramelized onions, roasted mushrooms, spicy peppers, Mexican slaw, and avocado crème. Topped with queso.

SALADS

HOUSE SALAD

\$10

Mixed greens, tomato, Mexican slaw, red onion, and avocado slices, served with your choice of dressing; Ranch, Cilantro Ranch, Bleu Cheese, Balsamic Vinaigrette, Honey Sambal Vinaigrette, or Tequila Chipotle

Add Carne Asada, Blackened Shrimp or Grilled Chicken +\$7

TACO SALAD

\$16

House tortilla shell, mixed greens, seasoned ground beef, black beans, corn salsa, queso fresco, and Tequila Chipotle dressing.

CHICKEN TINGA COBB

\$16

Chicken tinga on a bed of mixed greens, black beans, corn salsa, candied bacon, sliced egg, avocado, tomato, queso fresco, and served with Ranch dressing.