



Mayan Cantina Bar Menu

Margaritas

MARGARITAS ~ \$6.50

FLAVOR MARGARITAS ~ \$7

Made with Mayan's own signature margarita mix. Choose from:

Lime (original)	Kiwi	Peach
Raspberry	Strawberry	Guava
Watermelon	Mango	Banana

PATRON ~ \$17 Reg. – \$25 Macho

Patron White, sweet & sour, Triple Sec, floated with Grand Gala orange liqueur.

CADILLAC ~ \$11.50 Reg. – \$18 Macho

Our house margarita mix floated with Cuervo Gold and Grand Gala orange liqueur

PERFECTA ~ \$14 Reg. – \$21 Macho

1800 Tequila, fresh oranges, limes, lemons, muddled and hand shaken on the rocks. Muy buenas! Ask about our Macho size!

SKINNY MARGARITA ~ \$8.00 Reg. – \$14.50 Macho

Fresh limes, tequila, triple sec, lime juice and club soda hand shaken and served fresh on the rocks!



Beers

On Draft

Dos Equis, Modelo Especial, Negra Modelo, Pacifico.
\$5 Reg. – \$8 macho

Bottled

XX lager and Amber, Modelo Espical and Negra, Pacifico, Tecate (Can). – \$5

Wine Selection

White ~ \$6

Chardonnay ~ White Zinfandel, Johannisberg Riesling

Red ~ \$6

Cabernet Sauvignon ~ Merlot



Tropical

MOJITOS ~ \$8

Silver rum muddled with fresh mint, limes, sweet and sour, topped with soda.

PINA COLADA ~ \$7

Made with rum and house mix coconut and pineapple flavor. Very refreshing! Try it as a CHI-CHI with vodka instead of rum.

DAIQUIRIES (made with Rum) ~ \$7

Raspberry, Strawberry, Guava, Mango and Banana.

MAYAN ICE TEA ~ \$10

Made with Mexican flair! A blend of rum, vodka, gin and tequila, shaken with sweet & sour and pepsi.

MAYAN SANGRIA ~ \$7

Our famous Mayan Sangria is made with a refreshing blend of red wine, brandy and fruit juices. Try one!

LOCO ~ \$10

Sure to drive you crazy! Three types of rum, orange juice and a splash of granadine. Mi vida loca!

Martinis

MAYANTINI ~ \$8

Malibu Rum & pineapple juice, shaken with a splash of cranberry juice and grenadine. Muy bueno!

CARIBBEANTINI ~ \$9

Oh ya mon! Midori Melon liqueur & Malibu Rum shaken to perfection with a splash of pineapple juice.

FRENCH MARTINI ~ \$10

Ooo La La! Absolut Vodka, Chambord, pineapple juice, shaken and garnished with an orange slice.

CRANTINI ~ \$10

Absolut Citron, Cointreau, cranberry juice and a splash of X-rated liqueur. Not your grandma's martini!

Peach Keen ~ \$15

Patron Reposado Tequila and Peach Schnapps, shaken with sweet and sour, cranberry juice and fresh lime.

Warmers

SPANISH COFFEE ~ \$10

President Brandy, Tia Maria liqueur and coffee topped with whipped cream. This beauty has a caramelized sugar and cinnamon rim. Watch them make this one!

HOT APPLE PIE ~ \$9

Hot cider and Tuaca, topped with whipped cream and cinnamon. This isn't your Mama's apple pie!

DULCE DE LECHE ~ \$9

Hot cider, Buttershots and Stoli Vanil with a cinnamon and sugar rim. It'll warm you all over!

MEXICAN COFFEE ~ \$8

Tequila, coffee liqueur and coffee topped with whipped cream. Warms you inside out!





Cantina Appetizers

QUESADILLAS

Two flour tortillas with cheddar and Monterey jack cheese. Your choice of chicken, beef, or picadillo, with tomatoes, green onions, sour cream and guacamole. Reg. \$11.95 – HH 7.95

CHICKEN TAQUITOS

Two flour tortillas stuffed with chicken and Monterey jack cheese, rolled and fried crispy. With tomatoes, green onions, parmesan cheese, sour cream and guacamole. Reg. \$11.95 – HH 7.95

TAQUITOS RANCHEROS

Crisp corn tortillas filled with picadillo, served with tomatoes, parmesan cheese, sour cream and guacamole. Reg. \$8.95 – HH 6.95



CAMARONES A LA DIABLA

Shrimp sauteed lightly in butter with mushrooms, onions, carrots and Mayan's zesty hot salsa. Full and half pound choices.
Full Lb Reg. \$20.95 – Half Lb Reg. \$17.95
Full Lb HH \$17.95 – Half Lb HH \$13.95

MOJO DE AJO

Your choice of shrimp or scallops sauteed in butter, with mushrooms, garlic and crushed red peppers.
Full and half pound choices.
Full Lb Reg. \$20.95 – Half Lb Reg. \$17.95
Full Lb HH \$17.95 – Half Lb HH \$13.95

CHICKEN WINGS

Golden fried chicken wings. Served with ranch dressing for dipping. \$7.95



Taquiza

Street Tacos

3 mini double wrapped corn tortillas with your choice of Asada, Carnitas, or Al Pastor. Sprinkled with cilantro and onions. Reg. \$9 – HH \$7 – Taco Tuesday \$6

Asada Quesadilla

Carne Asada chunks stuffed into a grilled flour tortilla along with cheddar and jack cheese, green onions and tomatoes. Served with sour cream. Reg. \$10 – HH \$8

Asada Fries

Carne Asada chunks sprinkled on to French fried under a bed of melted cheese. Sprinkled with pico de gallo and queso fresco. Served with crema Mexicana. Reg. \$15 – HH \$12

Mayan Queso Dip

Dip into a warm melted American cheese with jalapeño flavor, all baked together and served with fresh tortilla chips. Reg. \$7.95 – HH \$6.95



NACHOS SUPREME

Crispy tortilla chips smothered with beans, jalapeños, and melted cheddar cheese. Garnished with tomatoes, green onions, sour cream and guacamole. Reg. \$9 – HH \$8
Add seasoned ground beef, shredded chicken, or shredded beef.
\$2.50 – Asada \$4

Desserts

Cheesecake ~ \$4.95

Flan ~ \$4.95

Churro's ~ \$3.95



Chocolate Molten Baby Bundt Cake ~ \$6.95