

Maria's Lunch Specials

Monday

GREEN CHILE CHICKEN CASSEROLE 7.75
A generous portion of chicken, smothered in green chile, cheese and layered with yellow corn tortillas, then slow-baked as a casserole. Served with refried beans and Spanish rice.

Tuesday

PULLED PORK TACOS 7.75
Lean and tender pulled pork layered into a taco shell, with cheddar cheese and topped with shredded lettuce and tomatoes; but, the real taste treat happens when you douse your taco in our special, freshly made taco sauce (salsa). Served with refried beans and Spanish rice.

Wednesday

CHICKEN FRIED STEAK 7.95
This old Southwestern favorite is made with Black Angus beef lightly coated in our special batter and deep fried in canola oil 'til crisp and golden. Served with calabacitas and green chile mashed potatoes.

Thursday

NM GREEN CHILE WITH SIRLOIN TIPS 7.95
We take fire roasted, New Mexico green chile and simmer it with tender, lean chunks of sirloin, add a few spices and serve it in a bowl with all its broth and flavor. Kind of Hot, but, Oh! So Good!

Friday

BEEF STUFFED SOPAIPILLA 7.25
Fresh, house-made sopaipilla stuffed with lean ground beef, cooked to juicy perfection, topped with red or green chile.

Deserts

MARIA'S ORIGINAL FLAN 5.00
Made fresh in our own kitchen from scratch, using only the very highest quality ingredients!

NATILLAS 5.00
Our own stove-top pudding, from an old Spanish recipe, passed down for generations.

MEXICAN CHOCOLATE MOUSSE 5.00
A chocoholic's dream! We cheat a bit... because we use imported Belgium chocolate (not Mexican chocolate) and add a touch of cinnamon.

MARGARITA CHEESECAKE 5.00
Tequila and lime are in the ingredients (don't fret, the alcohol cooks off). You'll love the flavor and it's made for us exclusively by Angel's in Santa Fe.

KAHLUA CHEESECAKE 5.00
A layer of white Kahlua cheesecake and a layer of chocolate cheesecake covered with a dark chocolate ganache icing. Made for us exclusively by Angel's in Santa Fe.

Beverage List

REGULAR OR DECAF FRENCH ROAST	2.50
We serve Organic Café Aroma	
HOT TEA	2.50
FRESHLY BREWED ICED-TEA	2.50
HOT CHOCOLATE	2.75
MILK	2.50
PERRIER OR EVIAN	3.25
LEMONADE	2.75
COCA COLA, DIET COKE, SPRITE, DR. PEPPER OR GINGER ALE	2.50
CRANBERRY, GRAPEFRUIT, PINEAPPLE, ORANGE JUICE	3.50

Maria's Draft Beers

Blue Corn Brewery
END OF TRAIL BROWN ALE
American style Brown Ale
5.5% ABV

Chama River Brewing
CLASS VI GOLDEN LAGER
Pilsner style brewed with 100% German malt
5.5% ABV

Marble Brewing
IPA
Fragrant citrus aroma and snappy hop character
6.8% ABV

Marble Brewing
RED ALE
Bold and bright, blended with caramel and malt
6.5% ABV

\$5.00 EACH PER PINT

We Also Serve
DOS EQUIS LAGER
\$5.50 per pint

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