



modern mexican kitchen & tequileria

ENHANCEMENTS

for the 2 for \$49 special

TRADITIONAL GUACAMOLE 14
*serrano / tomato / onion / cilantro
cotija cheese
add tuna* \$5 / add bacon \$3*

MEXICAN SHRIMP + CRAB COCKTAIL \$16
avocado / spicy tomato broth / cucumber / pico de gallo

ADDITIONAL APPETIZER 10

ADDITIONAL DESSERT 7

MAYA DOUBLE BARREL MARGARITA 14
*Maya's signature tequila
fresh-squeezed citrus*

LOCAL BREW & MEZCAL 8
local Crazy Mountain draft / shot of Buho mezcal

BOTTLE OF HOUSE WINE 26
*Stone Cellars
pinot grigio / cabernet*

FEATURED TEQUILA FLIGHT 20
blanco / reposado / añejo

ANTOJITOS

starters

QUESO FUNDIDO 14
*melted cheese / warm tortilla / pico de gallo
morita salsa
add chorizo \$2 / add steak \$3*

CHICKEN FLAUTAS 14
*salsa verde / salsa roja / crema fresca
cotija cheese / pickled onions / black beans*

ZUCCHINI MASA QUESADILLA 16
*Oaxaca cheese / rajas / tomatillo salsa
crema fresca / tomato salsa*

MEXICAN CORN ON THE COB 8
chile mayo / cotija cheese / lime

TORTILLA SOUP 10
*pulled chicken / avocado / panela cheese
crema fresca*

MIXED GREENS SALAD 12
*carrots / ficama / red onion / radish / pepitas
cucumber / grilled panela / chipotle vinaigrette*

ENTRÉES

TACOS

3 corn tortillas - add rice & black beans for \$5

CHICKEN TINGA 14
*shredded lettuce / pico de gallo / crema fresca / black
bean purée*

BRISKET ADOBODO 15
chipotle cabbage slaw / avocado / pickled onion

GRILLED MAHI-MAHI 16
*tomato / roasted corn
avocado / chipotle cabbage slaw / lime*

ENCHILADAS

SHREDDED CHICKEN 24
*roasted tomato sauce / chihuahua cheese
crema fresca / black bean / pico de gallo / shredded
lettuce*

CRAB & SHRIMP 25
lump crab / shrimp / corn / spinach / roasted peppers

MAS

sides

MEXICAN RICE & BLACK BEANS 8

VEGETABLE QUINOA 8

CARAMELIZED CAULIFLOWER 8
raisin puree / caper poblano salsa verde

ROASTED ASPARAGUS 11
truffle chimichurri

RUSSET POTATO PUREE 9
Oaxaca cheese

ESPECIALIDADES

chef's specials

+ ROASTED RED BIRD CHICKEN 26
*mole poblano / caramelized plantains / corn tortillas
cauliflower purée / pickled onion / sesame seeds*

*CARNE ASADA 29
*achiote-marinated flat iron steak / black bean purée
chile pulla sauce / chicharron gordita
panela cactus pico / bacon wrapped fresno*

SLOW-ROASTED PORK CARNITAS 28
*pork shoulder / avocado puree
requesón cheese / blue corn tortilla / black bean
pickled vegetable citrus salsa*

COLORADO BASS 30
*tomato salad / smoked chili beurre blanc
roasted vegetable quinoa / poblano cream*

MAYA BURGER 17
*Oaxaca cheese / fire roasted poblano
house fries / brioche bun*

DESSERTS 9

+ MEXICAN FRIED ICE CREAM
*cafeta, pistachio, and vanilla ice cream
banana / vanilla whipped cream*

+ CINNAMON CHURROS
spiced chocolate / cafeta / vanilla cream

+ TRES LECHES CAKE
*blood orange Grand Marnier sauce / white choc-
olate mousse*

ASSORTED GELATO / SORBETS

GELATO-SORBET
seasonal selection

*Please inform your server of any allergies
*Consumption of raw or partially-cooked foods may be harmful to your
health
20% gratuity will be added to parties of 5 or more.
+Dish contains gluten*