

cocktails

mangaso cruzan mango rum, mango, lime cube, fresh lime juice, tajin chili rim 14.95

paloma tromba tequila, lime cube, fever tree grapefruit soda, grapefruit juice, salt rim 13.95

pepenito cruzan citrus, cucumber, fresh lime juice, habanero, chipotle rim 13.95

el jengibre absolut pears, muddled ginger, habanero, fresh lime juice 13.95

mojito bacardi superior, lime, mint, simple syrup, soda 13.95
{ add coconut, mango or pineapple +1 }

caipirinha novo fogo cachaça, muddled lime, simple syrup 13.95

old fashioned 15.95

maya classic buffalo trace, ch amargo de chile, simple, angostura, orange peel, luxardo cherry

oaxacan prolijo mezcal, ch amargo de chile, milagro añejo, hella chocolate bitters, simple, orange peel, luxardo cherry

draft beer

modelo especial 7

dos equis amber 7

revolution anti-hero ipa 7

marz community brewing
rotating handle 10

rotating craft beer
see server for selection 7

packaged beer

stella artois 7

corona extra 7

xingu 7

pacifico 7

miller lite 5

miller high life 3

athletic brewing n.a.

cerveza athletic 7

irrational lager 6

spirit free

la jamaica hibiscus, chipotle salt rim, fresh thyme 8

virgin mangaso mango puree, fresh lime juice, lime, tajin rim 7

jarritos mandarin or guava 4

topo chico 4

bottled mexican **coke** 4

margaritas

cakuhla milagro silver, cointreau, fresh lime juice 14.95

coyopa milagro reposado, torres, fresh lime juice 14.95

cozanna milagro añejo, grand marnier, agave nectar, fresh lime juice 15.95

zipakna del maguey puebla, torres, bitters, fresh lime juice 14.95

fruta picante serrano-infused tequila or bozal mezcal, fresh lime juice, tajin chili rim, fruit puree 13.95

pickanna montezuma gold, triple sec, fresh lime juice 11.95

fruit purees: prickly pear, mango, strawberry, guava, cucumber +1

sangria

from scratch, red or white
12/44

wine by the glass

white & sparkling

vinho verde **CASAL GARCIA**
portugal 2022 11 17 44

sauvignon blanc **EMMOLO**
suisun valley, ca 2023 14 21 56

chardonnay **SCHUG**
sonoma coast, california 2023 15 22 60

prosecco brut doc **ZARDETTO**
veneto, italia NV 12 48

red

pinot noir **VINUM CELLARS**
monterey co., california 2022 15 22 60

tempranillo **TARANTAS**
valencia, españa 2019 11 27 44

cabernet sauvignon **TREANA**
paso robles, california 2021 16 24 64

red wine blend **EDUCATED GUESS**
napa valley, california 2022 14 21 56

drink

see server for our WINE by the bottle list

appetizers

nachos mango-braised beef, cheddar, black beans, jalapeños, tomatoes, crema fresca, scallions 15/19

sopes de tinga three corn masa cups, chicken tinga, pico de gallo, queso fresco, crema fresca 16

platanos de ropa vieja three plantains, stewed beef, pico de gallo, queso fresco, aji amarillo aioli 15

tamales two sweet corn & ricotta tamales, poblano cream sauce 11

queso fundido chihuahua cheese, rock shrimp, mexican chorizo, caramelized poblanos & onions, housemade tortillas 18

mussels cilantro-basil broth, fennel, grape tomatoes, garlic-ciabatta toast 22

guacamole *made fresh daily* 14

traditional ceviche* tilapia, tomato, onion, cilantro, green olives, serrano, cucumber & jicama slices, valentina 15

market ceviche *see server for presentation* MP

caesar salad chopped romaine hearts, toasted garlic crouton, manchego cheese, house caesar dressing 11/17

maya salad mixed greens, sweet corn, red onion, red pepper, tomato, black beans, cucumber, tortilla strips, queso fresco, citrus vinaigrette 11/17

{ add: skirt steak +12, grilled chicken +7, salmon +12, adobo glazed shrimp +9 }

maya favorites

roasted chicken adobo marinade, roasted potatoes, poblanos & red peppers, house mole 28

ropa vieja stewed beef, polenta cake, pico de gallo, queso fresco, aji amarillo aioli 26

cochinita pibil achiote marinated pork shoulder, black beans, pickled red onions, serrano-lime salsa, housemade tortillas 26

cheeseburger* wagyu beef, sharp cheddar, brioche, chipotle mayo, tomato, white onions, lettuce, french fries 18 { bacon +3 }

carne asada* adobo marinated skirt steak, chimichurri, fingerling potatoes, broccolini, roasted red pepper sauce 34

center cut filet* cabrales bleu cheese, asparagus, mashed potatoes, habanero-sangria reduction 48

calabaza butter & brown sugar roasted half acorn squash, mushroom risotto, serrano-butter sauce 24 { *add: skirt steak +12, grilled chicken +7, adobo glazed shrimp +9* }

wild mushroom tostada black beans, guacamole, pico de gallo, sour cream, queso fresco, frisee salad 21

fire roasted shrimp adobo glaze, black rice, sweet potato, kale, pickled red onions, chipotle mushroom cream sauce 28

salmon calabacitas, roasted sweet corn, spinach, poblano cream sauce 29

housemade tortillas

blackened fish tacos blackened tilapia, crisp cabbage, mango pico, chipotle aioli 19

beef barbacoa tacos habanero aioli, cilantro, onion, radish, salsa taquera 19

chicken enchiladas hand pulled chicken, mole, chihuahua cheese, crema fresca, onion, cilantro, queso fresco 22

vegetarian enchiladas carrot, chayote, turnip, creamy tomatillo sauce, chihuahua cheese, crema fresca, onion, cilantro, queso fresco 21

**consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs, may increase your risk for foodborne illness, especially if you have certain medical conditions.*

***a 3% surcharge is added to all checks to help offset rising operating costs.*

sides

elote mexican street corn, chipotle aioli, tajin 12

sweet plantains mole, queso fresco and sour cream 8

white rice & black beans queso fresco garnish 8

french fries chipotle mayo 6



maya del sol | oak park

