

# cocktails

**mangaso** cruzan mango rum, mango, lime cube, fresh lime juice, tajin chili rim 13.95

**paloma** milagro silver, lime cube, fever tree grapefruit soda, grapefruit juice, salt rim 12.95

**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 12.95  
{ add coconut, mango or pineapple +1 }

**caipirinha** novo fogo cachaça, muddled lime, simple syrup 13.95

**old fashioned** 14.95

**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

**irrational brewing co.**  
irrational 8

## 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

## 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 13.95

**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 prolijo mezcal, fresh lime juice, tajin chili rim, fruit puree 13.95

**pickanna** montezuma gold, triple sec, fresh lime juice 10.95

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

## sangria

from scratch, red or white  
11/42

## wine by the glass

### white & sparkling

*pinot grigio* **BOTTEGA VINAIA**

trentino, italia 2021 12 18 48

*sauvignon blanc* **EMMOLO**

suisun & napa valleys, ca 2022 13 20 52

*chardonnay* **SCHUG**

sonoma coast, california NV 14 21 56

*prosecco brut doc* **ZARDETTO**

veneto, italia NV 11 44

### red

*pinot noir* **VINUM CELLARS**

monterey co., california 2019 14 21 56

*tempranillo reserva*

**VIÑA BUJANDA**

rioja, españa 2016 13 20 52

*cabernet sauvignon* **TREANA**

paso robles, california 2021 15 23 60

*red wine blend* **PESSIMIST**

paso robles, california 2022 14 21 56

# drink

# 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 14

**platanos de ropa vieja** three plantains, stewed beef, pico de gallo, queso fresco, aji amarillo aioli 14

**tamales** two sweet corn & ricotta tamales, poblano cream sauce 10

**queso fundido** chihuahua cheese, rock shrimp, mexican chorizo, caramelized poblanos & onions, housemade tortillas 17

**p.e.i. mussels** nayarit broth, garlic toast 18

# maya favorites

**roasted chicken** herb marinated chicken, mole, roasted potatoes, poblanos, red peppers 26

**ropa vieja** stewed beef, polenta cake, pico de gallo, queso fresco, aji amarillo aioli 24

**cochinita pibil** achiote marinated pork shoulder, black beans, pickled red onions, serrano-lime salsa, housemade tortillas 24

**cheeseburger\*** wagyu beef, sharp cheddar, brioche, chipotle mayo, tomato, white onions, arugula, french fries 17 { bacon +3 }

**carne asada\*** adobo marinated skirt steak, chimichurri, fingerling potatoes, broccolini, roasted red pepper sauce 32

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

**chile relleno** carrot, chayote, potato, butternut squash and queso fresco stuffed poblano pepper, red pepper-goat cheese sauce, frisee salad 20

**wild mushroom tostada** black beans, guacamole, pico de gallo, sour cream, queso fresco, arugula salad 19

**fire roasted shrimp** adobo glaze, black rice, sweet potato, kale, chipotle mushroom cream sauce 27

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

**guacamole** *made fresh daily* 13

**traditional ceviche\*** tilapia, tomato, onion, cilantro, green olives, serrano, cucumber & jicama slices, valentina 14

**market ceviche** *see server for daily presentation*

**caesar salad** little gem lettuce, toasted garlic crouton, manchego cheese, house caesar dressing 10/16

**maya salad** mixed greens, sweet corn, red onion, red pepper, tomato, black beans, cucumber, tortilla strips, queso fresco, citrus vinaigrette 10/16

{ add: skirt steak +12, grilled chicken +6, salmon +12, adobo glazed shrimp +8 }

# housemade tortillas

**blackened fish tacos** blackened tilapia, crisp cabbage, mango pico, chipotle aioli 18

**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 19

**vegetarian enchiladas** carrot, chayote, turnip, creamy tomatillo sauce, chihuahua cheese, crema fresca, onion, cilantro, queso fresco 18

*\*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 9

**sweet plantains** mole, queso fresco and sour cream 7

**white rice & black beans** queso fresco garnish 6

**brussels sprouts** dates, toasted almonds, house caesar, shaved parmesan 9

**french fries** chipotle mayo 6



maya del sol | oak park

