

# MAÍZ

## MEXICAN CANTINA



FRESH IS THE DIFFERENCE.

## STARTERS

**Baked Avocados** – Our bestseller! Ripe Avocados stuffed with pico de gallo, muenster cheese, and bread crumbs. Roasted in the oven and topped with cilantro aioli and fresh cilantro. \$7.99 

**AMAIIZing Nachos** – Crisp house made tortilla chips piled high and loaded with black beans, muenster cheese, pico de gallo, smoked corn, and cilantro. \$7.99 — add Carnitas Pork, Beef or Chicken \$2.00

**Sweet Potato Cakes** – AMAIZing vegetarian favorite. Three grilled cakes made with sweet potato, black beans, smoked corn, cilantro and leeks. Topped with cilantro aioli and fresh cilantro. \$6.99 

**Roasted Jalapenos** – Our unique open faced jalapeno peppers stuffed with cream cheese and house made chorizo topped with bread crumbs, roasted until golden brown and then drizzled with our chipotle cream sauce. One of our most craveable items. \$6.99

**Queso Fundido** – The perfect start to your meal! A sizzling platter layered with refried beans, house made chorizo, and a generous portion of muenster cheese. Topped with fresh pico de gallo and your choice of tortillas. \$7.99

**Chiles Toreados** – Three jalapenos flash fried and tossed in lime and spice. \$3.49

## DIPS

**Guacamole** – Made fresh all day with ripe avocado, tomato, onion, jalapeno, cilantro and lime. \$5.99 

**Smoked Corn Salsa** – We smoke sweet corn in house and blend together with tomatoes, onions, jalapenos, cilantro, and black beans that create a smoky sweet and slightly spicy salsa. \$2.99 

## HOMEMADE SOPAS

**Pozole** – A traditional Mexican soup made with chilies and chicken broth, hominy, and chicken. \$3.99

**Pozole Entrée** – Our house made pozole served in a large bowl, with tostada crisps, diced onion, radish, lettuce, lime, and oregano. \$6.99

**Chicken Tortilla Soup** – Slow roasted chicken, tomato, jalapeno, peppers and smoked corn topped with tortilla strips and queso fresco. \$4.29

 Many of our daily soups are vegetarian. Please ask your server.

## SIDES

Crema (Sour Cream) \$1.00

Street Corn \$1.00

Side Guacamole (2oz) \$1.75

Tortillas \$1.00

Sliced Avocado \$1.50

Pico de Gallo \$1.00

Rice and Beans \$2.49

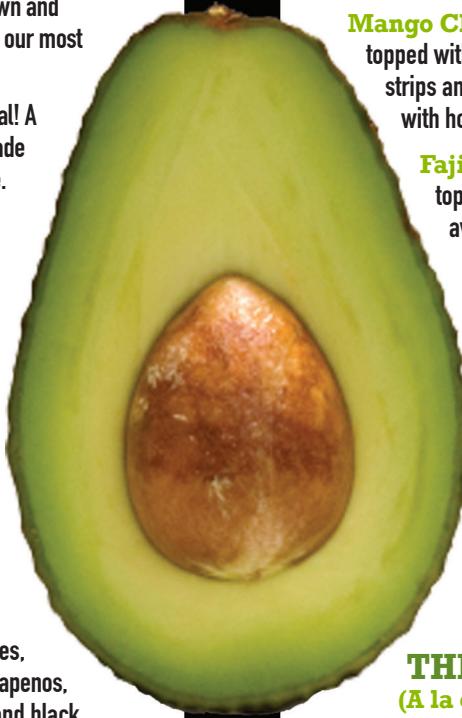
Lettuce, Tomato, or Onion \$0.50

House pickled Jalapenos \$1.00

Chips and Salsa ToGo \$2.00

Rice \$1.49

Ask your server about menu items that are cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.



## FRESH SALADS

**House Salad** – Romaine-Iceberg blend, house pickled onions, smoked corn, and queso fresco topped with chipotle cream. \$2.99 

**Taco Salad** – Romaine-Iceberg blend, choice of seasoned ground beef or grilled chicken, topped with muenster cheese, smoked corn, pico de gallo, chipotle cream, sour cream, and cilantro. Served in a crisp fried flour tortilla bowl. 8.99

**Mango Chicken Salad** – Baby spinach and spring mix topped with smoked corn, tomato, mango salsa, tortilla strips and grilled chicken or blackened tilapia. Served with house made balsamic dressing. \$8.99

**Fajita Steak Salad** – Romaine-Iceberg blend topped with grilled peppers and onions, radish, avocado, pico de gallo, queso fresco, and grilled flank steak. Served with choice of house made balsamic or mustard vinaigrette dressing. \$10.99

**Baja Cobb** – Baby Spinach and spring mix topped with grilled marinated chicken, bacon, avocado, bleu cheese, boiled egg, tomato, cucumber, red onion and cilantro. Served with Dijon mustard vinaigrette. \$9.99

**Ensalada Combo** – add soup to any specialty salad for \$1.99 more.

## THE TACO STAND

(A la carte single tacos \$3.00)

**Taco Meals:** Includes three of the same tacos with your choice of tortilla (soft corn, soft flour, or crunchy corn) and two side dishes (refried beans, black beans, rice, or street corn).

**MAÍZ**  
**iTACO TUESDAY!**  
All Tacos \$2.00 each

### American Style Tacos

– Ground beef or seasoned grilled diced chicken, topped with muenster cheese, lettuce, tomatoes. \$8.99

**Tacos de Papas** – Our savory house made roasted vegetarian hash with Yukon potatoes, peppers, onions, tomato and zucchini. Topped with muenster cheese, lettuce, tomato, and chipotle cream. \$7.99 

**Spicy! Chicken Fresco Tacos** – Grilled diced seasoned chicken, topped with spicy house made slaw, mango salsa, fresh cilantro and a drizzle of habenero-garlic sauce and crema. This one's hot! \$9.49

**Carnitas Tacos** – Delicious pork braised in house with oranges, onion, beer, and tequila then shredded and topped with onion, cilantro and grilled pineapple. \$8.99

**Carne Asada Tacos** – Marinated and grilled flank steak topped with onion, cilantro, and salsa verde on the side. A real authentic treat! \$9.99

**Tacos de Pescado** – Flaky cod battered in Dos XX's beer batter to order. Topped with our fresh mango salsa, spicy slaw and chipotle cream. \$10.49

**Fried Avocado Tacos** – You've never had anything like this! Slices of avocado dusted in corn meal, flour, and sesame seeds, then pan-fried. Topped with tangy slaw, cilantro aioli, fresh cilantro, and spicy seasoning. \$9.99 

## A LA CARTA

\$3 per item

• Tamales • Taco • Enchilada

## ENCHILADAS



Includes three enchiladas, rice and refried beans. \$8.99

### Choose your Style —

1. **Rojas:** Traditional red sauce made with fresh fire roasted tomatoes with a hint of spice.
2. **Verde:** Traditional green sauce made by boiling fresh tomatillos, jalapenos and lime.

### Choose your type, pick one —

1. Cheese and onion.
2. Select either Black Bean and Smoked Corn or Spinach and Mushroom
3. Select one of the following: Carnitas Pork, Ground Beef, Potato Zucchini Hash, or Tinga Chicken.

## AMAIzing Burritos



Fresh flour tortilla stuffed with rice and cheese and topped with lettuce and tomato. Build your own giant burrito \$7.99 plus your additional preferences

1. Choose your beans: black or refried
2. Choose chicken, pork or beef or potato-zucchini hash. (substitute steak or shrimp — \$2.00)
3. Add a sauce inside Rojas, Verde or Jackie's hot sauce
4. Add Fajita veggies — \$1.00
5. Make it a wet burrito — \$1.00. Covered in muenster cheese and rojas sauce, baked in the oven and topped with lettuce, tomato and sour cream.

## MAÍZ ¡ESPECIALIDAD DE LA CASA!

### Grande Quesadilla



**The Best Quesadilla Around!** — A huge fresh flour tortilla stuffed with grilled peppers and onions, a generous amount of muenster cheese, ripe avocado and topped with our famous cilantro aioli (aka DYNAMO sauce) and fresh cilantro. Served with pico de gallo.

#### Plain Cheese

No peppers, onions, or avocados. \$7.99

#### Vegetarian

Choose from our house made black bean and smoked corn salsa or spinach and roasted mushroom. The black bean and corn is a huge favorite. \$8.49

#### Classic Grande Quesadilla

Choose our famous carnitas pork, seasoned ground beef, or tinga spiced shredded chicken. \$8.99 — substitute Steak, Tilapia, or Shrimp — \$2.00.

## FAJITAS

A sizzling platter of onions and tri-colored peppers with your choice of meat, rice, beans, guacamole salad, pico de gallo, muenster cheese, sour cream and choice of tortillas. Jalapeños can be added upon request.

### Fajitas for One:

Chicken - \$12.49

Marinated Flank Steak - \$13.99

Shrimp - \$14.99

Mixed (chicken, steak, and shrimp) - \$15.99

### Fajitas for Two:

A heaping portion of sizzling fajitas with double of each of the sides and toppings.

Chicken - \$20.99

Marinated Flank Steak - \$22.99

Shrimp or Mixed - \$23.99

### Nacho Style Option:

In place of tortillas and cheese on the side, get a plate of our housemade tortilla chips with melted muenster cheese to build your very own fajita nacho creation.

## MEXICAN FAVORITES



**Flautas** — Five fried rolled tacos stuffed with your choice of one filling: potato-zucchini hash, chicken, pork or beef. Topped with shredded lettuce, salsa verde, crema, queso fresco, smoked corn, tomato and cilantro. \$8.99

**Chimichanga** — Giant stuffed burrito deep-fried, with pinto beans and rice, muenster cheese, choice of — potato-zucchini hash, chicken, pork or ground beef. Topped with shredded lettuce, diced tomatoes, crema, and spicy salsa verde. \$9.79

**Sopes** — Two corn meal (masa) patties loaded with black beans, shredded carnitas pork, muenster cheese, pickled onions and cilantro. Served with rice and street corn. \$8.99

**Huevos Rancheros** — two soft corn tortillas topped with black beans, fried eggs, rojas sauce, queso fresco and cilantro. Served with rice \$6.99



**Tamales** — Three house made tamales served in the husk with our famous rojas sauce. Served with rice and beans. Ask your server for the daily tamale choices. \$10.99



**Tostadas** — Two crispy tortillas topped with black beans, muenster cheese, lettuce, tomato, cilantro, and crema. Served with rice. \$6.99 Add chicken, beef or pork for \$2.00



### Chile Rellenos

— Our house specialty! Smoked poblano pepper stuffed when ordered with muenster cheese, dipped in egg white and dusted in flour and pan fried. Served with rice and beans. \$8.99 — Chicken, Pork, Potato Zucchini Hash or Beef - \$9.99 — add a second chile to your meal for only \$2.00

**Pollo Milanesa** — Tender filet of chicken breast pounded thin and hand coated in seasoned breadcrumbs then pan fried and topped with pico de gallo, cucumber and radish, \$10.99 Get it "con queso style" (melted muenster) for \$1.00 more.

**El Gordo Bastardo** — Our chimichanga taken to the extreme. Choose your chimichanga (chicken, beef, potato zucchini hash, or pork), then we add a heap of our house made chorizo sausage, grilled peppers and onions, and top it with melted muenster cheese. Finally we top it all off with spicy salsa verde, lettuce, tomato, and crema. \$10.99

## ENTRÉES

All entrees served with choice of flour or corn tortillas.

**Plato de Carne** — Tender marinated grilled flank steak sliced thin and covered in your choice of rojas or verde sauce. Served with avocado, rice and beans. \$11.99

**Puerco a la Diabla** — Our Carnitas pork sautéed and simmered in a spicy sauce with chipotle peppers, tomatoes, onions and garlic. Served with rice, beans, and guacamole salad. Can be cooked to order for spiciness. \$10.99

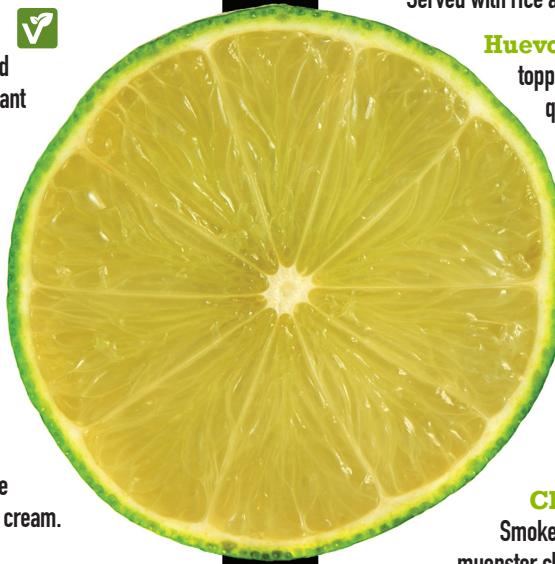
**Mexican Spiced Grilled Tuna** — Yellow fin tuna steak with a house blend of Mexican spices and then chargrilled and topped with fresh mango salsa. Served with black beans, rice, and guacamole salad. \$15.99

**Camarones al a Diabla** — Shrimp sautéed and simmered in a spicy sauce with chipotle peppers, tomatoes, onions and garlic. Served with rice, beans, and guacamole salad. Can be cooked to order for spiciness. \$14.99

**Bisteca a la Mexicana** — Grilled 10 oz Hanger Tender Steak diced and sautéed with onions, tomatoes, peppers, topped with cilantro and fried jalapeno. Served with rice, beans. \$15.99

**Gringo Steak** — Grilled 10oz Hanger Tender Steak topped with sautéed onions and bleu cheese served with rice and beans. \$14.99

**Spicy Pan Seared Tilapia** — Pan seared tilapia coated in a spicy blackening seasoning topped with fresh mango salsa and cool cilantro aioli. Served with rice, beans and guacamole salad. \$10.99



## THE BEST MARGARITAS!

Our house made margarita mix uses fresh squeezed juices.

**House** – Tequila, TripleSec, Lime (on the rocks or frozen) or Strawberry (frozen only) \$5.95. Grande \$9.75 or pitcher \$23.00

Get a pitcher of any of our premium margaritas for \$30

**Coronarita** – A Grande House Margarita with Corona on top. \$11.50

**Prickly Pear** – Tequila, TripleSec, Margarita Mix, Cheri's Cactus Juice. \$6.95 or \$11.25/grande



**Ginger Peach** – Tequila, TripleSec, Housemade Ginger Syrup, and Real Peaches (frozen only). \$7.25 or \$11.50/grande

**Ultimate** – Cazadores Blanco, Grand Marnier, Margarita Mix. \$7.25 or \$11.50/grande

**Presidente** – Hornitos, Patron Citronge, Brandy Floater. \$7.25 or \$11.50/grande

**Patronarita** – Patron Silver, Patron Citronge. \$8.50 or \$13.50/grande

**MAÍZ**ster 55 OZ Margarita – \$19.00

## DESSERTS

**Chocolate Cake Flan** – \$5.99

**Tres Leches Cake** – \$5.99

**Fried Oreos** – served with vanilla ice cream. \$5.99

**River Street Bakery Fresh Cheese Cake and Desserts** – Ask for daily selections. \$5.99



**Go! Ice Cream**

– locally made Sorbets. Ask for daily selections. \$3.99

## JUST FOR KIDS! – \$4.99

Up to 12 years old please. Served with soft drink or juice and choice of one: rice, beans, or apple sauce. Select:

- **Cheese Quesadilla**
- **Bean and Cheese Quesadilla**
- **Two American Style Tacos** – with beef or chicken and cheese
- **Chicken Fingers**
- **Arroz con Pollo** – chicken with rice

**Kid's scoop of ice cream** – \$1.00



Our cuisine is closely tied to modern Mexican culture using a colorful, fresh approach to traditional Mexican cuisine. We shop locally first for produce and are proud of our area partnerships including:

- **Riverstreet Bakery** in Ypsilanti: scrumptious desserts
- **Go! Ice cream** in Ypsilanti: delicious sorbets
- **Tortillas Tita** in Wayne: fresh-made tortillas
- **Ugly Mug Coffee** in Ypsilanti: locally roasted coffees
- **Papa Turt's Hot Sauces** in Fowlerville: extraordinary sauces from mild to spicy

We can also make event planning and gift giving easier with **MAÍZ Catering** and **MAÍZ Gift Certificates**. Please ask your server for details.



734.340.6010

36 East Cross Street, Depot Town, Ypsilanti

[www.maizmexican.com](http://www.maizmexican.com)

## MAÍZ LUNCH SPECIALS

Available Monday-Friday until 3 pm.  
Ask your server for today's specials not listed here.

**\$5.99**

**Mini Nachos**  
(Beef, Pork or Chicken)

**Huevos Rancheros and Rice**

**Breakfast Burrito**  
(Chorizo, scrambled eggs, fajita veggies, tomato)

**House Salad and Bowl of Soup**

**\$6.99**

**Double Decker Tostada**  
(Beef, Pork or Chicken)

**Dos Tacos**  
(Carnitas or American Style – choice of 2 sides – Rice, Beans or Street Corn)

**Dos Enchiliadas**  
(Beef, Pork or Chicken – choice of 2 sides – Rice, Beans or Street Corn)

**Half Mango Grilled Chicken Salad or Taco Salad and Bowl of Soup**

**\$7.99**

**Dos Tacos**

(Pescado or Carne Asada – choice of 2 sides – Rice, Beans or Street Corn)

**MAÍZ Lunch Combo**  
(1 Taco, 1 Enchiliada, and 1 Tamale, choice of 1 side – Rice, Beans or Corn – add \$1.00 for Steak or Fish Taco)

Substitute House Salad or Soup instead of side for \$1.00