

MÁS MENU



Ensaladas

- MÁS CHOPPED SALAD** 18
Grilled Chicken, cucumber, black beans, avocado, corn, tomatoes, cilantro, radish, red onions on romain lettuce, topped with tortilla chips and queso fresco in our Más Cilantro Vinaigrette.
- BEETS & ORANGE SALAD** 17
Mesquite Beets, tender greens, orange medallions, roasted pepitas, topped with goat cheese in our Más Tamarind Vinaigrette.

Al Mar (Seafood)

- CAMARONES A LA PLANCHA** 28
8 Jumbo Shrimp Adobada style a la plancha.
- PULPO A LA BRASA** 26
Grilled Spain Octopus, baby potatoes, cherry tomatoes, chimichurri, in Al Mojo De Ajo served with a side of cilantro rice and beans.
- SNAPPER A LA PARILLA (Feeds 2 people)** 55
Grilled Snapper Endobado with corn tortillas, pickled onions, micro cilantro greens served with a side of cilantro rice and beans.

Al Mar Frio

- OYSTERS** 25
Six fresh Oysters on the rocks with a shallot mignonette.
- CEVICHE AMARILLO** 24
Cooked in lime, Shrimp in a Aji Amarillo, mango, and cilantro in lime juice sauce. Served with tostadas.
- CEVICHE BLANCO (Mild or Medium Spicy)** 26
Sea Bass, habanero, cilantro, peppers, red onions, in leche de tigre with a hint of coconut. Served with tostadas.
- CEVICHE VERDE (Mild or Medium Spicy)** 24
Shrimp Ceviche cooked in lime, with cilantro, and red onions in a Thai Chili sauce. Served with tostadas.
- CEVICHE DE PULPO** 26
Tender sliced Octopus, cooked in lime, red onions, kalamata olives, and cilantro. Served with tostadas.

Starters

- STREET CORN (Mild Spicy)** 14
Roasted sweet corn, topped with micro greens, queso fresco, and a side of lime.
- TETELAS** 14
Fried corn tortillas stuffed in queso oaxaca, beans, hoja santa, crema oaxaca, cilantro, micro greens, and pickled red onions. Side of our Más Salsa Roja.
- GUACAMOLE** 16
Fresh avocados, tomatoes, red onions, fresh cilantro, jalapeños, topped with queso fresco and lime juice. Served with Chicharrón.
- QUESO FUNDIDO** 15
Queso fundido mixed with queso chihuahua and queso oaxaca, poblano peppers, mushrooms, topped with chorizo. Side of flour tortillas.
- HONEY CHIPOTLE WINGS (Mild Spicy)** 19
6 Chicken Wings glazed in our Más Chipotle Glaze.
- QUESO BIRRIA PIZZA (8 slices)** 22
12" Flour Tortilla Queso Birria pizza, in chihuahua cheese, our Tio Tilo's Birria with a side of consommé.

Plant Based

- CHILE RELLENO** 18
Chile poblano stuffed with queso, corn, squash, on a bed of our seasoned tomato sauce served with a side of cilantro rice and beans.
- ARTICHOKE CEVICHE** 17
Artichokes, red onions, cilantro, tomatoes, avocado and lime juice
- GRILLED CAULIFLOWER MOLE** 18
Grilled Cauliflower topped with our Más Mole Poblano sauce served with a side of cilantro rice and beans.
- BLACK BEAN TACOS** 15
Three black bean tacos served with our Más Salsa Verde, corn, queso fresco, served with a side of cilantro rice.
- TACOS DE HONGO** 18
Three sautéed mushroom tacos with avocado crema, cabbage slaw, pickled onions, served with a slide of cilantro rice and beans.

If you have a food allergy or intolerance, please let our staff know.

Entrées

All Entree served with side of Tortillas

GRILLED CHICKEN BURRITO 21

Grilled protein of choice, beans, mozzarella cheese, pico de gallo, and guacamole. Side of salsa, cilantro rice and beans. Shrimp additional \$4 Angus Steak additional \$5

ENCHILADAS VERDES SUIZAS (Mild Spicy) 21

Two flour tortilla Enchiladas with Grilled Chicken, creamy green salsa, topped with mozzarella cheese served with a side of cilantro rice and beans.

Angus Steak additional \$5

ENCHILADAS ROJAS SUIZAS (Medium Spicy) 21

Two flour tortilla Enchiladas with Grilled Chicken, creamy chipotle salsa, and mozzarella cheese served with a side of cilantro rice and beans.

Angus Steak additional \$5

ENMOLADAS 19

Two corn tortilla Enmoladas with queso fresco topped with our Más Mole Poblano sauce, served with a side of cilantro rice and beans.

Chicken additional \$3

MÁS MOLE (Mild Spicy) 24

Chicken Leg & Thigh, our traditional Más Mole Poblano served with a side of cilantro rice and beans.

MOLE BLANCO (Mild Spicy) 24

Chicken Leg & Thigh, our Más Mole Blanco served with a side of cilantro rice and beans.

RIBEYE 38

Grilled Angus Ribeye steak, grilled green onions, served with a side of cilantro rice and beans.

SKIRT STEAK & CHILE RELLENO 28

Grilled Angus Skirt Steak, Chile Relleno filled with queso oaxaca in our seasoned tomato sauce served with a side of cilantro rice and beans.

TIO TILO'S BIRRIA 28

Tender 12 hour braised birria in our Más Adobo sauce served with a side of consommé, served with a side of cilantro rice and beans.



Prices are subject to change without notice. Más Mañanitas is not responsible for lost or stolen items. 18% Gratuity will be added for all parties of six (6) or more.

MOLCAJETE (Feeds 3 people) 52

Angus Skirt Steak, Grilled Chicken, Jumbo Shrimp, Chorizo, chile güero, green onions, nopales, queso panela, in our Más Salsa de Molcajete, side of cilantro rice and beans.

POLLO ASADO PLATE (Medium Spicy) 24

Grilled Chicken Breast, green onions, served with a side of cilantro rice and beans.

Kids Menu

MEXICAN SPAGHETTI 8

Creamy tomato sauce spaghetti topped with queso fresco.

BEAN AND CHEESE BURRITO 8

Beans and cheese on a flour tortilla served with a side of rice.

CHEESE QUESADILLA 8

Cheese quesadilla served with a side of French fries.

CHICKEN FINGERS 10

Chicken fingers served with a side of French fries.

Tacos y Más

OCTOPUS TACOS 21

Three Seared Tender Octopus Tacos, queso chihuahua, red cabbage, avocado, crema, topped with our Más Salsa Roja sauce.

SHRIMP TACOS 21

Three Seared Shrimp Tacos topped w/ chipotle aioli, avocado crema, pickled onions, cabbage slaw, on corn tortillas.

GRILLED CHICKEN TACOS 17

Three Grilled Chicken Tacos topped with cabbage slaw, pico de gallo, avocado crema, on corn tortillas.

STEAK TACOS 22

Three Grilled Angus Steak Tacos topped with our charred Más Salsa Verde, sweet corn, micro greens, and queso fresco on corn tortillas.

ANAHEIM STEAK QUESO TACOS 22

Three Grilled Angus Steak Tacos with grilled Anaheim peppers, melted chihuahua cheese, micro cilantro greens, on corn tortillas.

TINGA TAQUITOS 17

4 Shredded Braised Chicken Breast Taquitos, topped in avocado crema, chipotle crema, oaxaca crema, pickled onions, cabbage slaw, & queso fresco on a bed of beans.

BEEF TAQUITOS 18

4 Shredded Beef Taquitos topped in avocado crema, chipotle crema, oaxaca crema, pickled onions, cabbage slaw, & queso fresco on a bed of beans.

HAPPY
HOUR

MIS
MANANITAS

TUES - FRI FROM 4PM TO 6PM

Happy HOUR!

DRINKS:

MÁS HOUSE SHOT	2
MICHELOB ULTRA LIGHT	5
HOUSE OR GUAVA MARGARITA	8
STOP BEING A BEACH	8
LA COTORRA	8

DINE-IN

MINI QUESA BIRRIA PIZZA	10
TACO FLIGHT (CHICKEN, SHRIMP, BEEF)	8
HONEY CHIPOTLE WINGS	8
TETELAS (STUFFED MASA TREAT)	5
LOADED NACHO FRIES	8
CHICKEN QUESADILLA	6

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Más Cocktails

CONEJITO MALO 16

Tequila Reposado, Cointreau, Lime Juice, Ginger, Carrot

CRUZ NEGRA 17

Tequila Blanco, Lime Juice, Real Lychee syrup, Cointreau, Tamarind

MANZANILLA 18

Tequila, Lime, Honey, Chartreuse Liqueur, Mint, Ginger Beer, Chamomile

EL SORULLO 15

Mezcal, Mr. Stacks, Tamarind, Agave, Lime Juice, Chili Mango dried fruit

ESA MORRA 14

Vodka, Coconut Cream, Mr. Stacks Coconut Liqueur, Orange Juice, Aperol, Lime

FULANITO MARTINI 14

Gin, Elderflower, Lime Juice, Cucumber

HORCHATA BORRACHA 15

Vodka, Coconut Tequila, Mr. Stacks Coconut Liqueur, Horchata Juice

LA COTORRA 14

Rum, Pineapple Juice, Lime Juice, Honey, Liquid Egg Whites

LA FARSANTE 15

Tequila Reposado, Cointreau, Lime, Orange Juice, Ginger

LA KALAKA 16

Vodka, Triple Sec, Lime, Blackberry Purée, Blackberries

MARIACHI LOCO 15

Mezcal, Pineapple Juice, Lime Juice, Honey, Orange, Chipotle Chili

ME LA AVENTÉ 16

Mezcal, Mr. Stacks Liqueur, Agave Syrup, Ginger Beer, Lime Juice, Freeze Dried Raspberries, Mint

MEZCALITA 15

Mezcal, Grapefruit, Nectar Agave, Lime Juice, Ginger Beer, Mint

MÁSCOW MULE 15

Vodka, Lime Juice, Agave, Ginger Beer, Mint

OYE MI AMOR 14

Tequila, Guava purée, Guava Juice, Lime Juice, Spicy Syrup

PIÑA TU MADRE 15

Coconut Tequila, Agave Syrup, Coconut Cream, Pineapple Juice, Lime

STOP BEING A BEACH 15

Tequila Blanco, Agave Syrup, Curaçao, Lemon

KATALINA 14

Gin, Peaches, Lavender

POBRE SANDI 14

Aged Rum, Lime Juice, Watermelon, Simple Syrup

TIA COCO 15

Coconut Tequila, Mr Stacks Liqueur, Real Coconut Cream Syrup, Lavender Bloom, Lime Juice, Coconut

COCONUT MARGARITA 18

Coconut Tequila, Cointreau, Lime Juice, Agave, Mint,

TAMARINDO MARGARITA 18

Tequila Blanco, Tamarind Purée, Tamarindo Syrup, Lime Juice

PASSION FRUIT MARGARITA 18

Tequila Blanco, Passion Fruit Syrup, Lime Juice, Mr. Stacks Liqueur, Carribeno Agua Fresca

STRAWBERRY JALAPEÑO MARGARITA 18

Tequila Reposado, Lime Juice, Strawberries, Jalapeño Syrup

MANGO MARGARITA 18

Tequila Reposado, Lime Juice, Orange Liqueur, Mango Syrup

GUAVA MARGARITA 18

Tequila Reposado, Guava Puree, Lime Juice, Agave Syrup

MARGARITA FLIGHT 30

Passion Fruit Margarita, Mango Margarita, Tamarind Margarita, Coconut Margarita

OYSTER SHOT 7

Levanta Muertos Oyster shots (mild or spicy)

MICHELADA 12



MÁS MAÑANITAS PROUDLY SUPPORTS WOMAN OWNED TEQUILAS Y MEZCALES

MÁS MEZCALES

Yola Mezcal
Madre Mezcal Espadín
Bozal Mezcal Cenizo
Bozal Mezcal Madrecuishe
Banhez Mezcal Joven Ensemble

MÁS TEQUILAS

La Gritona Blanco
Mijenta
21 Seeds
Clasé Azul
Don Julio 1942
Don Julio Blanco
Don Julio Reposado
Don Julio Anejo
Casamigos Blanco
Casamigos Reposado
Fortaleza Blanco
Mijenta Blanco
Komos Anejo Cristalino

BEER

12 oz Corona 7
12 oz Pacifico 7
12 oz Modelo 7
12 oz Modela Negra 9
12 oz Michelob Ultra Light 7
12 oz Bluemoon 7
12 oz Boomtown "Bad Hombre"
Lager, 4.8% 9

SOFT DRINKS

Coke 3.5
Diet Coke 3.5
Coke Zero 3.5
Sprite 3.5
Dr Pepper 3.5
Orange Fanta 3.5
Water 3.5

WINE

Whitehaven Sauvignon Blanc, Marlborough, NZ
Kali Heart by Talbots Chardonnay, Monterey, CA
Eluan Rose, Oregon
Mark West Pinot Noir, Central Coast, CA
Franciscan Cabernet Sauvignon, Central Coast, CA

Más Tacos, Más Tequila, Más Vida



Más Desserts

Más Dulce De Leche Brulée

9

Más Churros à la mode topped with Caramel Sauce

8

Más Tres Leches Cake topped in Grand Marnier Meringue

10