



207·883·TACO
www.elrayotaqueria.com

EAT IN★TAKE OUT

OPEN 7 DAYS A WEEK FROM 11AM
HAPPY HOUR MON-FRI 4-6PM

IN A HURRY?

CALL AHEAD AND PLACE YOUR TO GO ORDER AND WE'LL
HAVE IT READY AND WAITING WHEN YOU ARRIVE.

DINING IN?

FEEL FREE TO CALL ONE HOUR AHEAD TO GET YOUR
NAME ON OUR WAITING LIST.

ANTOJITOS (APPETIZERS)

**GOLDEN
JET PINEAPPLE – 3.95**
on a stick dusted with chile powder,
salt & lime

FUNDIDO – 7.95
warm cheese dip with cilantro, rajas &
your choice of **mushrooms** or
housemade chorizo
Served with corn chips

**MEXICO CITY STYLE CORN
ON THE COB – 4.95**
basted with chipotle mayonnaise &
dusted with cotija cheese

FRIED PLANTAINS – 4.95
with chipotle mayo

PAPAS FRITAS – 4.50
fried Maine potatoes drizzled
with garlic aioli†

**LOADED PAPAS
FRITAS – 8.95**
fried Maine potatoes topped with
crema, melted monterey jack cheese,
pickled jalapeños, pico de gallo
& scallions

**CORN-JALAPEÑO
FRITTERS – 7.50**
with jalapeño jelly

**FRIED BRUSSEL
SPROUTS – 7.95**
tossed in a chili-lime vinaigrette
with toasted sesame seeds,
red onion escabeche & jalapeños

CHEESE NACHOS – 4.95
with chorizo, shredded pork, grilled
chicken, steak or ground beef – **7.95**

GRANDE NACHOS – 12.95
cheese nachos with chorizo,
shredded pork, grilled chicken,
steak **OR** ground beef and topped
with guacamole, shredded lettuce,
housemade crema, radishes, pickled
jalapeños, cilantro & taquerera salsa

CORN CHIPS – 1.50
w/ salsa – **3.95**
w/ guacamole – **5.95**
w/ salsa & guacamole – **8.95**

QUESADILLAS *flour tortilla filled with monterey jack cheese & crisped on the griddle. Served with pico de gallo salsa.*

CHEESE – 6.95
CHEESE & BEAN – 7.95
GRILLED STEAK – 9.95

SEASONED GROUND BEEF – 8.95
BRAISED MUSHROOMS – 8.95
SHREDDED PORK – 8.95

CHAR GRILLED CHICKEN – 8.95
HOUSEMADE CHORIZO – 8.95
*Add rajas to any quesadilla
(sauteed peppers & onions) – 1.95*

★ FRESH ★ LOCAL ★ SUSTAINABLE ★

We source locally grown and raised ingredients whenever possible and cook with sustainable seafood, naturally raised meats and organic black beans.

†Consuming raw or undercooked eggs or shellfish may increase the risk of food born illness

TACOS

all tacos served on corn tortillas warmed on the griddle and garnished with fresh cilantro

PESCADO – 4.50

grilled achiote seasoned fish fillet, sliced avocado, chipotle mayo & crunchy veggie slaw

AL CARBON – 4.25

char grilled chicken with pico de gallo salsa, cotija cheese, shredded lettuce & radish

BBQ PULLED PORK – 4.25

with veggie slaw, cotija cheese & red onion escabeche

CARNE ASADA – 4.95

char grilled steak with rajas, pico de gallo, shredded lettuce & lime

AL PASTOR – 4.25

slow braised pork with grilled pineapple salsa & shredded lettuce

SETA – 4.25

portobello & crimini mushrooms, monterey jack cheese, crema, rajas, grilled corn salsa & shredded lettuce

CRISPY TACO AMERICANO – 4.25

seasoned ground beef & pico de gallo salsa in a crispy taco shell topped with cotija cheese & shredded lettuce

FRIED SHRIMP – 4.95

fried shrimp, lime cilantro remoulade, lettuce & red onion escabeche

FRIJOLE – 3.95

organic black beans & monterey jack cheese with pico de gallo salsa & shredded lettuce

TACO PLATE – 11.95

choice of any two tacos served with rice & organic black beans topped with crema, cotija & cilantro

SPECIALTY BURRITOS

served on a flour tortilla, not available as \$5 burrito special or burrito box special

FRIED SHRIMP – 12.95

fried shrimp, rice, monterey jack & cotija cheese, crunchy veggie slaw, avocado, lime-cilantro remoulade & cilantro

FRIED SCALLOP – 13.95

fried scallops, rice, monterey jack cheese, crunchy veggie slaw, pico de gallo, avocado, lime-cilantro remoulade & cilantro

CALIFORNIA – 11.95

grilled steak, rice, monterey jack cheese, housemade crema fresca, papas fritas, pico de gallo, guacamole, scallions & pickled jalapeños

PLATAS

CUBANO TORTA – 11.95

mojo roasted pork, carnitas, jack cheese, cotija cheese, house pickles & chipotle mayo on a ciabatta bun. Served with corn chips & salsa.

FRIED SHRIMP TORTA – 11.95

fried shrimp, pico de gallo, cotija cheese, lettuce, lime-cilantro remoulade, red onion escabeche & avocado on a ciabatta bun. Served with corn chips & salsa.

DAILY ENCHILADA – 11.95

served with rice & beans

SHREDDED PORK & SMOKEY CHIPOTLE-TOMATO SAUCE CHILAQUILES – 10.95

corn tortilla chips simmered in salsa with swiss chard garnished with cotija cheese, avocado & crema fresca

CHICKEN & SMOKEY CHIPOTLE-TOMATO SAUCE CHILAQUILES – 10.95

corn tortilla chips simmered in salsa with swiss chard garnished with cotija cheese, avocado & crema fresca

CLASSIC BURRITOS

served on a flour tortilla

POLLO – 9.75

citrus & cumin marinated chicken, rice, organic black beans, monterey jack cheese, housemade crema fresca, guacamole & smokey-chipotle sauce

YUCATÁN – 9.95

grilled achiote seasoned fish fillet, rice, monterey jack cheese, crunchy veggie slaw, avocado, our famous chipotle mayo & cilantro

BISTEC – 9.95

grilled steak, rice, organic black beans, monterey jack cheese, housemade crema fresca, rajas & rancho sauce

AMERICANO – 9.95

seasoned ground beef, rice, monterey jack & cotija cheese, housemade crema fresca, pico de gallo, lettuce & crushed tortilla chips

CARNITAS – 9.75

slow braised pork, rice, organic black beans, monterey jack cheese, housemade crema fresca, rajas & rancho sauce

CHAMPIÑÓN – 9.25

portobello & crimini mushrooms, rice, organic black beans, monterey jack cheese, housemade crema fresca, rajas & grilled corn salsa

FRIJOLE – 8.95

organic black beans, rice, monterey jack cheese, housemade crema fresca, rajas, taquerera salsa & cilantro

ACOMPañAR (SIDES)

RICE & BEANS – 3.95

with crema fresca, cilantro & cotija cheese

SWISS CHARD SAUTÉED WITH GARLIC – 3.95

CORN CHIPS – 1.50

HOUSE PICKLED JALAPEÑOS – .75 / 1.50

GUACAMOLE – 2.25 / 4.50

RICE & BEAN BOWLS

topped with housemade crema fresca, cotija cheese, cilantro, shredded lettuce & radish

BISTEC – 9.95

grilled steak with rajas & ranchero sauce

POLLO – 9.75

grilled chicken with smokey chipotle-tomato sauce & avocado

PESCADO – 9.95

grilled achiote seasoned fish fillet, veggie slaw, avocado & chipotle mayo (no radish, no crema & no lettuce)

CARNITAS – 9.75

our slow braised pork, rajas & ranchero sauce

CHAMPIÑÓN – 9.25

portobello & crimini mushrooms, rajas & grilled corn salsa

FRIJOLES – 8.95

organic black beans, rajas & taquerera salsa

ENSALADAS (SALADS)

VAQUERO SALAD – 9.95

spicy spring mix greens, avocado, sliced beets, chili dusted walnuts, goat cheese & a blood orange vinaigrette

FIESTA SALAD – 9.95

romaine lettuce, red onion escabeche, jicama, sweet peppers, corn, tomatoes, cucumbers, cilantro, pepitas & radish. Garnished with avocado & chips with melted cheese.

SIDE SALAD – 4.95

romaine lettuce, tomatoes, cucumber & agave vinaigrette

Add grilled steak, chicken or fish – add 4.00

CREMA FRESCA – 1.00 / 2.00

WARM CORN TORTILLAS – 3 FOR 1.50

WARM FLOUR TORTILLAS – 3 FOR 1.50

RED ONION ESCABECHE – 1.50

SALSAS

PICO DE GALLO SALSA – 1.25 / 2.50

TAQUERERA SALSA – 1.25 / 2.50

GRILLED PINEAPPLE SALSITA – 1.25 / 2.50

PARA LOS NIÑOS (KIDS MENU)

CHEESE QUESADILLA – 3.95

WITH chicken, ground beef, or beans – 4.95

BEAN, CHEESE & RICE BURRITO – 3.95

WITH chicken or ground beef – 4.95

GROUND BEEF & JACK CHEESE TACO – 3.95

(crispy or soft shell)

PINEAPPLE SKEWERS – 3.95

RICE AND BEANS – 3.95

HOUSEMADE APPLE SAUCE – 3.25

POSTRES (DESSERTS)

KEY LIME PIE – 3.95

COCONUT CUPCAKE – 3.95

DAILY CHOCOLATE CAKE – 4.95

DID YOU KNOW

much of Mexican cuisine is gluten free?



We have used this symbol to denote menu items that **CONTAIN** gluten.

**Despite our best efforts, we are unable to guarantee that any menu item is completely free of gluten. Even our "gluten-free" items may contain trace elements of gluten resulting from shared prep areas and cooking oils.*

MUY LOCAL!

We source locally grown and raised ingredients whenever possible and cook with sustainable seafood, naturally raised meats and organic black beans.

PLANNING A PARTY AT HOME OR THE OFFICE?

Ask us about our Party Menu!
207-494-1000

GRANDE BURRITO BOX

10 fresh & hot burritos to-go for \$90

SATURDAY & SUNDAY BRUNCH

11:00AM - 3:00PM

CHURROS - 4.95
with chocolate dipping sauce

PAPAS FRITAS - 3.95
fried Maine potatoes drizzled with garlic aioli†

GOLDEN JET PINEAPPLE - 3.95
on a stick dusted with chile powder, salt & lime

add housemade chorizo to any egg dish 3.00

MIGAS - 8.95
eggs & corn tortilla scrambled with pico de gallo salsa, rajás, & monterey jack cheese. Served with corn tortillas & papas fritas with garlic aioli†

HUEVOS RANCHEROS - 8.95
fried eggs on corn tortillas with chipotle sauce, organic black beans & cotija cheese. Choice of soft or crispy fried corn tortillas

HUEVOS DIVORCIADOS - 8.95
fried eggs on corn tortillas served with chipotle sauce & salsa verde, organic black beans & cotija cheese. Choice of soft or crispy fried corn tortillas.

BREAKFAST BURRITO - 9.95
filled with scrambled eggs, pico de gallo salsa, Monterey jack cheese & rajás. Served with papas fritas with garlic aioli†

CHILAQUILES & EGGS - 9.95
corn tortilla chips simmered in salsa with swiss chard. Garnished with cotija cheese, avocado & crema fresca and topped with two fried eggs

†Consuming raw or undercooked eggs or shellfish may increase the risk of food born illness

CARRABASSETT COFFEE CO - 1.95
organic El Rayo blend coffee and decaffeinated coffee

TAZO TEA - 1.95
peppermint, black, or chamomile

GOOD EARTH SWEET & SPICY TEA - 1.95
regular & decaffeinated

MICHELADA
beer of choice served over ice with Worcestershire sauce, lime and our housemade hot sauce - **add \$1 to price of beer**

FRESH SQUEEZED ORANGE JUICE - 3.50

BLOODY'S 9.00

BLOODY MARIA
with El Jimador Silver Tequila

Our bloody mix is laced with generous amounts of housemade hot sauce, horseradish, citrus, worcestershire and soy sauce.

BLOODY MARY
with Tito's Vodka

RED SNAPPER
with Bombay Sapphire Gin

CHOOSE YOUR SPIRIT AND FEEL THE BURN.

TEQUILA & MEZCAL

SILVER

AVION	12
CAZADORES	6
CORAZON	9
CORZO	12
DON JULIO	10
EL ESPOLON	7
EL JIMADOR	5
GRAN CENTENARIO	12
HERRADURA	7
KAH	12
MILAGRO	7
PATRON	9

SINGULARLY DELICIOUS & UNIQUE

AGAVE LOCO RESPADO	9
GRAN CENTENARIO ROSANGEL	10
PATRON BURDEOS ANEJO	62

REPOSADO

AVION	13
CAZADORES	7
CORAZON	10
CORRALEJO	12
CORZO	13
DON JULIO	12
EL ESPOLON	7
EL JIMADOR	6
GRAN CENTENARIO	13
HERRADURA	8
KAH	14
MILAGRO	8
PATRON	10

ANEJO

AVION	14
CAZADORES	8
CORAZON	11
CORZO	14
DON JULIO	14
DON JULIO REAL	36
DON JULIO 1942	22
EL ESPOLON	8
EL JIMADOR	7
GRAN CENTENARIO	14
HERRADURA	9
KAH	16
MILAGRO	9
PATRON	11

MEZCAL

JOVEN

EL BUHO	10
MONTELOBOS	10
SCORPION	9
SCORPION TOBALA	20
SCORPION	10

ANEJO

LA FOGATA	13
SCORPION	11
SCORPION TOBALA	25
SCORPION 5 YEAR	30
SCORPION 7 YEAR	36

VINOS

RED OR WHITE SANGRÍA - 8.00/glass

WHITE

KENDALL JACKSON CHARDONNAY - In California, when tropical fruit flavors are married with honey and vanilla then left to linger in toasted oak barrels you get classic American chardonnay. **By The Glass \$8/Bottle \$26**

ADRAS GODELLO - This refreshing and energetic white from Spain is packed with bright fruit flavors suggesting pears and apples. The persistent and harmonious finish encourages you to bring the glass to your lips again and again. **By The Glass \$6/Bottle \$22**

TERRA D'ORO PINOT GRIGIO - An international superstar, Pinot Grigio continues to be the go to white for easy quaffing. The central coast vineyards in Santa Barbara are planted on steep hillsides just east of Highway 101. This juicy, tropical fruit flavored expression of Pinot Grigio is packed with verve. **By The Glass \$7/Bottle \$24**

RED

TOMERO CABERNET SAUVIGNON - From a leading winery in Argentina, this wine has a deep ruby color, strong notes of spices and red fruits with delicate touches of toasted vanilla and coconut introduced by the oak. Well balanced with lively fruit flavors and recognizable tannins. The resulting wine is alive with red fruit and easy to drink. **By The Glass \$7/Bottle \$24**

CEPASANTIGUES RIOJA - 40 year old vines growing in the Rioja Alta region of Spain produce a full bodied wine with hints of plums, cinnamon and cracked peppercorn. Dry and dusty tannins confirm this gem is made from 100% tempranillo grapes. **By The Glass \$8/Bottle \$26**

LANCATAY MALBEC - Hot arid days and cool mountain nights in the foothills of the Andes make for a highly concentrated wine with a touch of violets and cherries. The wine is unfiltered and aged in French oak barrels hinting at toasted hazelnuts on the finish. **By The Glass \$6/Bottle \$24**

TEQUILA FLITES

Here at El Rayo we pour 100% pure agave tequila. For the ultimate tequila tasting experience sample and compare the silver, reposado and anejo tequilas from some of our favorite producers.

MILAGRO silver, reposado & añejo	12
CORAZON silver, reposado & añejo	15
HERRADURA silver, reposado & añejo	17
AVION silver, reposado & añejo	19

COCKTAILS

served on the rocks

**HAPPY
HOUR** | **MON-FRI
4-6PM**

**MARGARITA
DE LA CASA - 8.75**
fresh lime, reposado tequila
& triple sec

BESO - 9.00
hibiscus flower refresco,
silver tequila & triple sec

PASSIONISTA - 9.00
citrus, passionfruit juice,
silver tequila & triple sec

SNAKE BITE - 9.00
jalapeño, cilantro, lime,
silver tequila & triple sec

ANTI VENOM - 9.00
bee pollen, agave nectar, citrus
juice, silver tequila & triple sec

DARK & STORMY - 9.00
Gosling's Black Seal Rum &
our housemade ginger ale

ROSA LIMONADA - 9.00
Tito's Vodka, hibiscus lemonade
& fresh mint

EL RAYO SHANDY - 9.00
silver tequila, lemon, orange,
agave & Dos XX Lager

THE SKINNY - 9.00
Fresca, fresh lime & silver tequila

CAIPIRINHA - 9.00
the national drink of Brazil made
by muddling Leblon Cachaça with
sugar & lime wedges.

HURRICANE - 9.00
Gosling's Dark Rum, Bacardi Light
Rum, passionfruit & fresh citrus

MOJITO - 9.00
Bacardi Rum muddled with
fresh mint & lime

OTRAS BEBIDAS (OTHER BEVERAGES)

FRESH SQUEEZED LEMONADE - 3.50

**APPLE JUICE, PINEAPPLE JUICE,
CRANBERRY OR ORANGE JUICE - 2.50**

MILK AND CHOCOLATE MILK - 2.00

GINGER SMACK REFRESCO - 3.50

HIBISCUS FLOWER & CITRUS REFRESCO - 3.50

POMEGRANATE REFRESCO - 3.50

LIME RICKEY - 3.50

SHIRLEY TEMPLE - 2.50

ORANGINA - 3.00

FRESCA & MEXICAN COKE IN BOTTLES - 2.50

MOXIE - 2.50

FOUNTAIN DRINKS - 2.25

Coke, Diet Coke, Sprite, Ginger Ale, Barq's Root Beer
& unsweetened iced tea

BOTTLED WATER - 1.95

CARRABASSETT COFFEE CO - 1.95

organic El Rayo blend coffee - regular and decaffeinated

TEA - 1.95

CERVEZAS ON DRAFT (BEERS ON DRAFT)

DOS XX AMBER - 5.00

ALLAGASH WHITE - 6.00

DOS XX LAGER - 5.00

FUNKY BOW IPA - 7.00

LONE PINE PORTLAND PALE ALE - 6.00

FEATURED LOCAL DRAFT

ask your server for selection

BOTTLES & CANS \$4

SOL

TECATE

CORONA

PACIFICO

NEGRA MODELO

OMISSION PALE ALE GLUTEN FREE

BUCKLER (NON-ALCOHOL)

MICHELADA - ADD \$1

beer of choice served over ice with Worcestershire sauce,
lime & our housemade hot sauce

16oz