



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

ANTOJITOS

GOLDEN JET PINEAPPLE – 3.95

on a stick dusted with chile powder, salt & lime

MEXICO CITY STYLE CORN ON THE COB – 4.95

basted with chipotle mayo & dusted with cotija cheese

FRIED PLANTAINS – 5.95

with chipotle mayo

QUESO DIP – 6.95

warm cheese dip with rajas topped with diced pickled jalapeños and served with corn chips
w/ housemade chorizo – **7.95**

PAPAS FRITAS – 4.95

fried Maine potatoes drizzled with garlic aioli†

LOADED TOT NACHOS – 8.95

fried tater tots topped with crema, melted monterey jack cheese, pickled jalapeños, pico de gallo & scallions

YUCCA FRIES – 6.95

golden fried yucca fries served with a chimichurri aioli† and citrus habanero bbq dipping sauces

CHICKEN TAQUITOS – 8.95

three corn tortillas filled with rajas, jack cheese & chicken, rolled and fried. Topped with lettuce, crema, cotija, pico de gallo & avocado purée

FRIED BRUSSEL SPROUTS – 7.95

tossed in a chili-lime vinaigrette with toasted sesame seeds, red onion escabeche & jalapeños

CORN CHIPS – 1.50

w/ salsa – **3.95**

w/ guacamole – **5.95**

w/ salsa & guacamole – **8.95**

CHEESE NACHOS – 4.95

w/ organic black beans – **5.95**

w/ **choice of** chorizo, shredded pork, grilled chicken, steak **OR** ground beef – **8.95**

Make your nachos **GRANDE** by adding guacamole, shredded lettuce, housemade crema, radishes, pickled jalapeños, cilantro & taquerera salsa **add 4.95**

GRAB & GO BREAKFAST BURRITOS SERVED DAILY UNTIL 11AM

★ ★ ★ **ONLY 5.95** ★ ★ ★

or pair it with a Carrabassett Coffee for only \$6.95

TACOS

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

PESCADO – 4.95

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

AL CARBON – 4.50

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

BBQ PULLED PORK – 4.50

with coleslaw, cotija cheese & red onion escabeche

CARNE ASADA – 4.95

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

CARNITAS – 4.50

slow braised pork with grilled pineapple salsa & shredded lettuce

SETA – 4.50

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

CRISPY TACO AMERICANO – 4.50

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

FRIJOLES – 3.95

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

AVOCADO – 4.95

fried avocado, grilled corn salsa, pickled beet aioli†, veggie slaw, cotija cheese, pickled jalapeño

TACO PLATE – 11.95

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

BURRITOS *† served on a flour tortilla*

POLLO – 9.95

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

YUCATÁN – 10.95

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

CARNITAS – 9.95

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

BISTEC – 10.95

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

BBQ PORK – 10.95

BBQ pulled pork, rice, organic black beans, monterey jack cheese, chipotle mayo, grilled pineapple salsa, veggie slaw, cotija, cilantro, red onion escabeche

**not available for \$5 burritos or burrito platters*

AMERICANO – 9.95

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

CALIFORNIA* – 11.95

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

CHAMPIÑÓN – 9.95

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

FRIJOLES – 8.95

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

AVOCADO – 10.95

fried avocado, rice, organic black beans, monterey jack cheese, grilled corn salsa, pickled beet aioli†, veggie slaw, cotija, cilantro, pickled jalapeño

ENSALADAS (SALADS)

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 & agave vinaigrette.

GRINGO SALAD – 9.95

leaf lettuce, red onion escabeche, pico de gallo, cotija cheese, tortilla strips, corn salsa, avocado puree, and chipotle buttermilk dressing†

SIDE SALAD – 4.95

romaine lettuce, tomatoes, cucumbers & agave vinaigrette

TURN YOUR SALAD INTO A MEAL

w/ grilled chicken, grilled steak, fish or bbq pulled pork **add 4.00**
w/ fried shrimp **add 6.00**

RICE & BEAN BOWLS

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

BISTEC – 10.95

grilled steak with rajás & ranchero sauce

POLLO – 9.95

grilled chicken with smokey chipotle tomato sauce & avocado

AVOCADO – 10.95

fried avocado, grilled corn salsa, pickled beet aioli†, veggie slaw, cotija cheese, cilantro, pickled jalapeño (no crema, no lettuce)

PESCADO – 10.95

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

BBQ PORK – 10.95

BBQ pulled pork, chipotle mayo, grilled pineapple salsita, veggie slaw, cotija cheese, cilantro, red onion escabeche (no crema, no lettuce)

CARNITAS – 9.95

our slow braised pork, rajás & ranchero sauce

CHAMPIÑÓN – 9.95

portobello & crimini mushrooms, rajás & grilled corn salsa

FRIJOLE – 8.95

organic black beans, rajás & taquerera salsa

QUESADILLAS

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

CHEESE – 6.95

CHEESE & BLACK BEAN – 7.95

GRILLED STEAK – 10.95

SEASONED GROUND BEEF – 8.95

BBQ PULLED PORK – 9.95

add rajás to any quesadilla (sauteed peppers & onions) – **1.95**

BRAISED MUSHROOMS – 8.95

SHREDDED PORK – 8.95

CHAR-GRILLED CHICKEN – 8.95

HOUSEMADE CHORIZO – 8.95

DAILY SPECIALS

DAILY SOUP

DAILY ENCHILADA – 12.95

served with rice and beans

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.

ACOMPAÑAR (SIDES)

RICE & BEANS – 3.95

with crema fresca, cilantro & cotija cheese

CORN CHIPS – 1.50

HOUSE PICKLED JALAPEÑOS – .75 / 1.50

GUACAMOLE – 2.25 / 4.50

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

TAQUERERA SALSA

GRILLED PINEAPPLE SALSITA

SMALL 1.25
LARGE 2.50

PARA LOS NIÑOS (KIDS MENU)

for little children - made with an 8" flour tortilla

CHEESE QUESADILLA – 3.95

w/ organic black beans – **4.95**
w/ chicken or ground beef – **5.95**

BEAN, CHEESE & RICE BURRITO – 4.95

w/ chicken or ground beef – **5.95**

GROUND BEEF & JACK CHEESE TACO – 3.95

(crispy or soft shell)

PINEAPPLE SKEWERS – 3.95

HOUSEMADE APPLE SAUCE – 3.25

POSTRES (DESSERTS)

KEY LIME PIE – 3.95

COCONUT CUPCAKE – 3.95

CHOCOLATE LAYER CAKE – 5.95

Food Allergies:

Many of the items on our menu contain or may come into contact with common allergens, including wheat, peanuts, soy, tree nuts, milk, eggs, fish and shellfish.

If anyone in your party has a food allergy, please alert your server before ordering.

While our staff is well-trained and will make every attempt to accommodate special requests, we cannot guarantee any of our menu items are 100% free of allergens, as cross-contamination is always a possibility given that our menu items are made from scratch, and our prep areas are exposed to all the foods we sell.

We take food allergies very seriously at El Rayo and our primary concern is our customer's safety. Please help us understand if you have a food allergy as opposed to a food intolerance. We will do everything we can to accommodate your dietary restrictions, but in the case of severe allergies, we may not be able to safely serve you.

Thank you for understanding.