



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 – 8.95

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 mayo &
dusted with cotija cheese

FRIED PLANTAINS – 6.95

with chipotle mayo

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

FRIED BRUSSEL SPROUTS – 8.95

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

YUCCA FRIES – 7.95

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

CORN CHIPS – 1.50

w/ salsa – 3.95
w/ guacamole – 5.95
w/ salsa & guacamole – 8.95

CHEESE NACHOS – 5.95

w/ organic black beans – 6.95
w/ **choice of** chorizo, shredded pork,
grilled chicken, steak **OR**
ground beef – 9.95

Make your nachos **GRANDE**
by adding guacamole, shredded
lettuce, housemade crema, radishes,
pickled jalapeños, cilantro &
taquerera salsa **add 5.95**

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 – 11.95

SEASONED GROUND BEEF – 9.95

BRAISED MUSHROOMS – 9.95

SHREDDED PORK – 9.95

CHAR GRILLED CHICKEN – 9.95

HOUSEMADE CHORIZO – 9.95

BBQ PULLED PORK – 10.95

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 – 4.95

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 veggie slaw, 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 salsita & 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

FRIJOLE – 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 – 12.95

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

PLATAS

DAILY ENCHILADA – 13.95

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 – 10.95

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

YUCATÁN – 11.95

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

BISTEC – 11.95

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

AMERICANO – 10.95

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

BBQ PORK – 11.95

BBQ pulled pork, rice, monterey jack cheese, chipotle mayo, grilled pineapple salsita, veggie slaw, cotija, cilantro, red onion escabeche

CARNITAS – 10.95

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

CHAMPIÑÓN – 10.45

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, lettuce & cilantro

AVOCADO – 11.95

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

SPECIALTY BURRITOS

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

FRIED SHRIMP – 13.95

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

CALIFORNIA – 12.95

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

FRIED SCALLOP – 13.95

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

ACOMPañAR (SIDES)

RICE & BEANS – 4.95

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 – 11.95

grilled steak with rajas & ranchero sauce

POLLO – 10.95

grilled chicken with smoky chipotle tomato sauce & avocado

PESCADO – 11.95

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

CARNITAS – 10.95

our slow braised pork, rajas & ranchero sauce

BBQ PORK – 11.95

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

CHAMPIÑÓN – 10.45

portobello & crimini mushrooms, rajas & grilled corn salsa

FRIJOLES – 8.95

organic black beans, rajas & taquerera salsa

AVOCADO – 11.95

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

ENSALADAS (SALADS)

GRINGO SALAD – 9.95

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

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, grilled chicken, fish or bbq pulled pork – add 5.00

Add fried shrimp – add 6.00

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

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

RICE AND BEANS – 3.95

HOUSEMADE APPLE SAUCE – 3.25

POSTRES

KEY LIME PIE – 4.50

COCONUT CUPCAKE – 4.50

CHOCOLATE LAYER CAKE – 5.95

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.*

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.

PLANNING A PARTY AT HOME OR THE OFFICE?

Ask us about our Party Menu!

207-883-TACO

GRANDE BURRITO BOX

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

SATURDAY & SUNDAY BRUNCH

11:00AM - 3:00PM

CHURROS - 6.95

with chocolate dipping sauce

PAPAS FRITAS - 4.95

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 - 9.95

eggs & corn tortilla scrambled with pico de gallo salsa, rajas, & monterey jack cheese. Served with corn tortillas & papas fritas with garlic aioli[†]

HUEVOS RANCHEROS - 10.95

fried eggs on corn tortillas with smokey chipotle tomato sauce, organic black beans & cotija cheese. Choice of soft or crispy fried corn tortillas

HUEVOS DIVORCIADOS - 10.95

fried eggs on corn tortillas served with smokey chipotle tomato 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 & rajas. Served with papas fritas with garlic aioli[†]

🌿 BREAKFAST TACO PLATE - 9.95

2 flour tortillas topped with jack cheese, scrambled eggs, pico de gallo, organic black beans, avocado & cotija cheese. Served with tater tots topped with garlic aioli[†]

🌿 BREAKFAST QUESADILLA - 9.95

flour tortilla filled with jack cheese, organic black beans, eggs over hard & rajas. Served with pico de gallo & tater tots topped with garlic aioli[†]

†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**

ALL NATURAL ORANGE JUICE - 3.50

BLOODY'S \$10

BLOODY MARIA

with El Jimador Silver Tequila

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

BLOODY MARY

with Ice Pik Vodka

RED SNAPPER

with Bombay Sapphire Gin

CHOOSE YOUR SPIRIT AND FEEL THE BURN.

TEQUILA & MEZCAL

SILVER

EL JIMADOR	5
CAZADORES	6
EL ESPOLON	6
HERRADURA	7
MILAGRO	7
CORAZON	9
PATRON	9
DON JULIO	10
GRAN CENTENARIO	11
AVION	12
CORZO	12
KAH	12

SINGULARLY DELICIOUS & UNIQUE

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

REPOSADO

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

ANEJO

EL JIMADOR	7
CAZADORES	8
EL ESPOLON	8
HERRADURA	9
MILAGRO	9
CORAZON	11
PATRON	11
GRAN CENTENARIO	13
AVION	14
CORZO	14
DON JULIO	14
KAH	16
DON JULIO 1942	22
DON JULIO REAL	36

MEZCAL

JOVEN

SCORPION	9
EL BUHO	10
MONTELOBOS	10
SCORPION TOBALA	20

REPOSADO

SCORPION	10
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ANEJO

SCORPION	11
LA FOGATA	13
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.

CORAZON silver, reposado & añejo **15**

MILAGRO silver, reposado & añejo **17**

HERRADURA silver, reposado & añejo **17**

AVION silver, reposado & añejo **19**

COCKTAILS \$10

served on the rocks

HAPPY MON-FRI
HOUR | 4-6PM

MARGARITA DE LA CASA

fresh lime, El Jimador Reposado & triple sec

BESO

hibiscus flower refresco, El Jimador Silver & triple sec

PASSIONISTA

citrus, passionfruit juice, El Jimador Silver & triple sec

SNAKE BITE

jalapeño, cilantro, lime, El Jimador Silver & triple sec

ANTI VENOM

bee pollen, agave nectar, citrus juice, El Jimador Silver & triple sec

DARK & STORMY

Gosling's Black Seal Rum & our housemade ginger ale

ROSA LIMONADA

Tito's Vodka, hibiscus lemonade & fresh mint

EL RAYO SHANDY

silver tequila, lemon, orange, agave & Dos XX Lager

THE SKINNY

Fresca, fresh lime & Herradura Silver

CAIPIRINHA

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

HURRICANE

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

MOJITO

Bacardi Rum muddled with fresh mint & lime

OTRAS BEBIDAS

(OTHER BEVERAGES)

ALL NATURAL 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

FRESCA - 3.00

MEXICAN COKE IN BOTTLES - 3.25

FOUNTAIN DRINKS - 2.75

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 - 7.00

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