

RESTAURANT SAINTE-MARIE

LIVE MUSIC
GREAT PRIZE GIVEAWAYS

MEXICAN FIESTA

CINCO DE MAYO
TASTE OF MEXICO
AUTHENTIC CUISINE
MONDAY MAY 5TH
(705) 321-2912

APPETIZERS

GUACAMOLE AND CHIPS \$13

Avocado, Pico de Gallo, fresh lime juice and chips

MEXICAN STREET CORN \$11

Sweet corn covered in a Tajin mayo and Cotija cheese topped with lime

HOUSE MADE JALAPENO POPPERS \$16

Bacon wrapped jalapeño stuffed with cream cheese, served with house made chipotle

FLAUTAS \$16

Tightly rolled fried corn tortilla filled with chicken and cheese, topped with lettuce, sour cream and cotija cheese. Served with a side of House made sauce

MR NACHOS \$25

Crispy house made tortilla chips, garlic cream beans, cheddar and mozzarella cheese, ground beef, Pico de Gallo and jalapeños

TASTE OF MEXICO PLATTER TO SHARE \$30

Flautas, Mexican street corn, beans, guacamole, jalapeño poppers and chips, served with house made sauces

SHARABLES

CANCUN PLATTER \$47

Pastor tacos, street corn, flautas, beans and a burrito served with house made hot sauces

TEQUILA CITY \$47

Birria tacos, Quesabirria, street corn, flautas, jus and housemade sauce

CLASSICS

BURRITO AND FRIES \$18

Rice, beans, chicken, cheese, sour cream and chipotle with a side of house made hot sauce

CHIMICHANGA AND FRIES \$20

Deep fried burrito, rice, beans, chicken, cheese, sour cream and chipotle with a side of house made hot sauce

TIKI TACO BOWL \$18

Shredded lettuce, taco beef, Pico de Gallo, sour cream and salsa served in a tortilla bowl

TIKI TACO BOWL \$20

Taco beef, rice, beans, lettuce, sour cream and chipotle served in a tortilla bowl

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MAINS

BIRRIA

\$25

Authentic Mexican dish of beef marinated in red peppers mixture, onions and cilantro, served with plantain, tortilla, rice and beans

COCHINITA PIBIL (YUCATAN PORK)

\$25

Authentic dish from Yucatan Mexico. Pork in Achiote and red chili mixture baked for six hours, served with rice, beans, fried plantain, tortilla and pickled onions

GREEN ENCHILADAS

\$25

Chicken and cheese inside a corn tortilla topped with garlic green tomatillo sauce, white onion topped with sour cream and cilantro

CHICARRON

\$25

Fried pork belly with rice, beans, guacamole hot tortilla and lime

EMPANADAS

\$25

Ground beef, potato and cheese wrapped in a hand made corn dough topped with lettuce, sour cream, cotija cheese and pickled onions served with a side of beans

TACOS

BIRRIA TACOS

\$20

Authentic Mexican Birria, onions and cilantro served with jus and a side of house made hot sauce.

YUCATAN PORK TACOS

\$20

House made Yucatan pork, onions and pickled onions. Served with a side of hot sauce

TINGA TACOS

\$20

Chicken, onion and garlic marinated in a housemade chipotle sauce, cilantro and a side of hot sauce

FISH TACOS

\$20

Crispy fish, coleslaw, Pico de Gallo, cheese and side of hot sauce

SHRIMP TACOS

\$25

Cheese, Pico de Gallo, caramelized onions and guacamole served with a side of hot sauce

SIDES OF HOUSE MADE HOT SAUCE

\$2

Red sauce (mild)
Creamy Habanero (medium)
Green Sauce (hot)