



207-494-1000

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 – 6.95

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

CHILE FRITAS – 7.95

an El Rayo favorite! Fried shishito
peppers dusted with sea salt

PAPAS FRITAS – 3.95

fried Maine potatoes drizzled with
garlic aioli†

FRIED PLANTAINS – 4.95

with chipotle mayo

SWEET & SPICY PEPITAS – 2.95

pumpkin seeds roasted with chile pepper,
toasted cumin, cinnamon & sugar

CORN-JALAPEÑO FRITTERS – 5.95

with jalapeño jelly

DAILY SOUP – 4.95

CHIPS – 1.25

w/ salsa – 3.75

w/ guacamole – 5.75

w/ salsa & guacamole – 8.25

CHEESE NACHOS – 4.25

with chorizo, shredded pork, grilled
chicken, ground beef, or organic black
beans & grilled veggies – 5.95

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

SALSAS

SMALL 1.25

LARGE 2.50

PICO DE GALLO SALSA

CORN SALSA

*SALSA VERDE

TAQUERERA SALSA

*RANCHERO SAUCE

OUR FAMOUS CHIPOTLE DIPPING SAUCE

GRILLED PINEAPPLE SALSITA

*SMOKEY CHIPOTLE-TOMATO SAUCE

*Served warm

★ 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 – 3.95

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

AL CARBON – 3.95

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

BBQ PULLED PORK – 3.95

with coleslaw, cotija cheese & red onion escabeche

MACHACA BEEF – 3.95

shredded braised beef & rajas, crema, diced white onion and red cabbage slaw

AL PASTOR – 3.95

slow braised pork with grilled pineapple salsa & shredded lettuce

SETA – 3.95

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

CRISPY TACO AMERICANO – 3.95

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

FRIJOLES – 3.50

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

VERDURAS – 3.95

chile dusted grilled vegetables with taquerera salsa, red onion escabeche & shredded lettuce

TACO PLATE- 10.95

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

QUESADILLAS

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

CHEESE – 6.50

CHEESE & BEAN – 7.50

MACHACA BEEF – 9.25

SEASONED GROUND BEEF – 8.50

BRAISED MUSHROOMS – 8.50

SHREDDED PORK – 8.50

CHAR GRILLED CHICKEN – 8.50

HOUSEMADE CHORIZO – 8.50

VERDURAS – 8.50

Add rajas (onions & peppers) to any quesadilla – 1.95

PLATAS

BBQ PORK TORTA – 8.95

crunchy veggie slaw, grilled pineapple & chipotle mayo on a ciabatta bun, served with warm corn chips

FRIED FISH SANDWICH – 10.95

achiote seasoned fish fillet, avocado sauce, chipotle mayo & crunchy veggie slaw on a ciabatta bun, served with warm corn chips

DAILY EMPANADA – 11.95

a delicious pastry dough filled with savory or sweet ingredients served with rice & beans

MAINE LOBSTER ROLL – MKT PRICE

fresh Maine lobster, lemon epazote aioli on toasted hot dog bun served with a side salad

BURRITOS

all natural flour tortilla filled with rice, organic black beans, monterey jack cheese & housemade crema fresca

POLLO – 8.95

citrus & cumin marinated chicken with guacamole & smokey chipotle-tomato sauce

YUCATÁN – 9.50

grilled achiote seasoned fish fillet, crunchy veggie slaw, avocado, rice (no beans), our famous chipotle mayo & cilantro

CARNITAS – 8.95

slow braised pork & caramelized onions with rancho sauce

MACHACA – 9.75

shredded braised beef & rajas, salsa verde

CHAMPIÑÓN – 8.95

portobello & crimini mushrooms, rajas & taquerera salsa

FRIJOLES – 8.50

organic black beans & cheese with caramelized onions, taquerera salsa, shredded lettuce & cilantro

VERDURAS – 8.95

chile dusted grilled vegetables with sweet plantains & taquerera salsa

At **El Rayo** we are committed to flavorful and healthy cooking. We go to great lengths searching the region for the highest quality produce and other ingredients. Aside from the jalapeños we preserve ourselves, cans and jars are rare in the **El Rayo** kitchens.

Our staff spends their days chopping, dicing, marinating, braising & simmering.

**Real food made with fresh ingredients...
We hope you can taste the difference!**

ACOMPañAR (SIDES)

RICE & BEANS – 3.95

with crema fresca, cilantro & cotija cheese

SWISS CHARD SAUTÉED WITH GARLIC – 3.95

CORN CHIPS – 1.25

HOUSE PICKLED JALAPEÑOS – .75 / 1.50

GUACAMOLE – 4.50

RICE & BEAN BOWLS

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

VERDURAS – 8.95

chile dusted vegetables & taquerera salsa

MACHACA – 9.75

shredded braised beef & rajas, salsa verde

POLLO – 8.95

grilled chicken with smoky chipotle-tomato sauce & avocado

PESCADO – 9.50

grilled achiote seasoned fish fillet, coleslaw, avocado & chipotle mayo

CARNITAS – 8.95

our slow braised pork, caramelized onions & ranchero sauce

CHAMPIÑÓN – 8.95

portobello & crimini mushrooms, rajas & taquerera salsa

ENSALADAS (SALADS)

EL MERCADO SALAD – 8.95

spinach, jicama, orange slices & toasted almonds tossed with sweet peppers, red onion escabeche & chile vinaigrette

FIESTA SALAD – 8.95

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

Add shredded beef, chicken or fish – add 4.00

SIDE SALAD – 3.95

romaine lettuce, tomatoes, cucumber & agave vinaigrette

CREMA FRESCA – .95 / 1.95

WARM CORN TORTILLAS – 3 FOR 1.50

WARM FLOUR TORTILLAS – 3 FOR 1.50

RED ONION ESCABECHE – 1.50

PARA LOS NIÑOS (KIDS MENU)

CHEESE QUESADILLA – 2.50

WITH chicken, ground beef, or beans – 3.50

BEAN, CHEESE & RICE BURRITO – 2.50

WITH chicken or ground beef – 3.50

GROUND BEEF & JACK CHEESE TACO – 3.75

(crispy or soft shell)

PINEAPPLE SKEWERS – 3.95

RICE AND BEANS – 3.95

HOUSEMADE APPLE SAUCE – 2.75

POSTRES (DESSERTS)

PEPITA & RICE KRISPIE SQUARE – 2.95

layered with housemade cajeta

KEY LIME PIE – 3.95

COCONUT CUPCAKE – 3.25

MEXICAN CHOCOLATE PUDDING – 3.95

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. Your choice of any of our burrito fillings \$85

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

all egg dishes are made with eggs from Bowden's Farm

add housemade chorizo to any egg dish 2.00

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 - 8.95
filled with scrambled eggs, pico de gallo salsa, Monterey jack cheese. 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 .50 to price of beer**

FRESH SQUEEZED ORANGE JUICE - 3.50

BLOODY'S 8.50

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
EL ESPOLON	7
EL JIMADOR	5
GRAN CENTENARIO	12
HERRADURA	7
KAH	12
MAESTRO DOBEL DIAMOND	12
MILAGRO	7
PATRON	9

SINGULARLY DELICIOUS & UNIQUE

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

REPOSADO

AVION	13
CAZADORES	7
CORRALEJO	12
CORAZON	10
CORZO	13
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
EL JIMADOR	7
EL ESPOLON	8
GRAN CENTENARIO	14
HERRADURA	9
KAH	16
MILAGRO	9
PATRON	11
DON JULIO	14
DON JULIO REAL	36
DON JULIO 1942	22

MEZCAL

JOVEN

DEL MAGUEY CHICHICAPA	14
DEL MAGUEY VIDA	9
MIJES	13
SCORPION	9
SCORPION TOBALA	20
MONTELOBOS	10
ILEGAL	15

REPOSADO

SCORPION	10
ILEGAL	18

ANEJO

LA FOGATA	13
SCORPION	11
SCORPION TOBALA	25
SCORPION 5 YEAR	30
SCORPION 7 YEAR	36
ILEGAL	20

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 \$24**

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 \$24**

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

NIETO RESERVA BONARDA - A rising star in the wine world, this full bodied inky red from Argentina plays well with our robustly seasoned foods. You'll find subtle hints of the three c's; chocolate, cherries and coffee on a well structured finish. **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 \$24**

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 8.50

served on the rocks

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

MARGARITA DE LA CASA

fresh lime, reposado tequila & triple sec

BESO

hibiscus flower refresco, silver tequila & triple sec

PASSIONISTA

citrus, passionfruit juice, silver tequila & triple sec

SNAKE BITE

jalapeño, cilantro, lime, silver tequila & triple sec

ANTI VENOM

bee pollen, agave nectar, citrus juice, silver tequila & triple sec

DARK & STORMY

Gosling's Black Seal Rum & our housemade ginger ale

ROSA LIMONADA

Tito's Vodka, hibiscus lemonade & fresh mint

EL SUEÑO

Jack Daniels Tennessee Whiskey, fresh citrus, agave syrup & a splash of soda

EL JARDIN

Bombay Sapphire Gin, cucumber and fresh mint

THE SKINNY

Fresca, fresh lime & silver tequila

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)

FRESH SQUEEZED LEMONADE - 3.50

APPLE, PINEAPPLE, CRANBERRY JUICE - 2.50

MILK AND CHOCOLATE MILK - 2.00

GINGER SMACK REFRESCO - 3.50

HIBISCUS FLOWER & CITRUS REFRESCO - 3.50

POMEGRANATE REFRESCO - 3.50

CUCUMBER MINT REFRESCO - 3.50

LIME RICKEY - 3.50

SHIRLEY TEMPLE - 2.00

ORANGINA - 1.95

FRESCA & MEXICAN COKE IN BOTTLES - 1.95

FOUNTAIN DRINKS - 1.95

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

STELLA ARTOIS - 6.00

ALLAGASH WHITE - 6.00

FUNKY BOW IPA - 7.00

BUD LIGHT - 4.00

FEATURED LOCAL DRAFT

ask your server for selection

BOTTLES & CANS \$4

SOL

TECATE

BOHEMIA

DOS XX LAGER

CARTA BLANCA

PACIFICO

NEGRA MODELO

OMISSION PALE ALE GLUTEN FREE

BUCKLER (NON-ALCOHOL)

MICHELADA - ADD .50

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

16oz