

may st. cafe

STARTERS

GUACAMOLE

CHEF LUPE'S SECRET RECIPE MADE TO ORDER.

\$7.5

ESCARGOT

CRISPY PHYLLO, GARLIC BUTTER, SEASONAL BERRIES.

\$8.5

QUESADILLA

FRENCH DOUBLE CREAM BRIE & WINTER PEARS, MAY ST. CAFE CHIPOTLE SAUCE,
A CHICAGO MAGAZINE FAVORITE CHOICE.

\$7

QUESO FUNDIDO

MELTED CHIHUAHUA CHEESE, SPICY CHORIZO SAUSAGE, FLOUR TORTILLAS.

\$7

EMPANADAS

OVEN BAKED ARGENTINE STYLE ALLEN BROTHERS PRIME BEEF STUFFED TURNOVERS.

\$7

SOUP

BUTTERNUT SQUASH

CRANBERRIES AND CRÈME.

\$7.5

SOPA DE TORTILLA

GRILLED CHICKEN, SPICY TOMATO BROTH, AVOCADO, SOUR CREAM.

\$7.5

SALAD

EVY'S SPINACH SALAD

SPINACH LEAVES, GOAT CHEESE, AVOCADO, PECANS, RED ONIONS, BALSAMIC.
\$8

CHEF'S SALAD

ARUGULA, BLUE CHEESE, WALNUTS, WARM SAUTEED APPLES, MANGO BALSAMIC.
\$8.5

SEAFOOD

WILD SALMON BLACKSTONE

TEQUILA CHIPOTLE CREAM SAUCE, SPANISH RICE & BLACK BEANS.
\$25

TILAPIA

PAN SEARED, CHOICE OF MASHED POTATO, MANGO TOMATILLO SAUCE.
\$23

SHRIMP DIABLA PASTA

TOMATO CREAM SAUCE AND AS DEVILISH AS YOU LIKE - MILD, MEDIUM OR HOT.
\$22

LA PIÑA DE LA PLAYA DE PUERTO RICO

SHRIMP & SCALLOP SPANISH FRIED RICE MADE WITH
CHIPOTLE COCONUT SAUCE, SERVED IN A HALF PINEAPPLE.
(CAN ALSO BE MADE VEGETARIAN)
\$20

GRILLED LOBSTER TAIL

CHIPOTLE GARLIC BUTTER SAUCE, CHOICE OF MASHED POTATO, ORGANIC VEGETABLES.
MARKET PRICE

CATCH OF THE DAY

ALWAYS SOMETHING GOOD! WE'LL LET YOU KNOW ABOUT TODAY'S SPECIAL

MAY ST. CAFÉ SPECIALTIES

CINNAMON CHIPOTLE CHICKEN FAJITAS

YELLOW SQUASH, ZUCCHINI, PORTABELLO MUSHROOMS, CHIPOTLE CREAM SAUCE.
(CAN ALSO BE MADE VEGETARIAN)

\$20

ABUELA INES' CHICKEN CON MOLE
CHEF LUPE'S MOTHER'S RECIPE. MICHOACAN STYLE WITH APRICOTS, NUTS, CHOCOLATE,
THREE DIFFERENT TYPES OF PEPPERS, PUMPKIN SEEDS & LOVE.

\$18

VEGETARIAN OPTIONS

CHILES RELLENOS A LA LUPITA
POBLANO PEPPER COATED IN AN EGG BATTER, STUFFED WITH CHIHUAHUA CHEESE,
COVERED IN A RICH MICHOACAN TOMATO SAUCE

\$18

PORTABELLO MUSHROOM
GRILLED PORTABELLO MUSHROOM, WILTED GREENS, SAUTÉED ORGANIC
SEASONAL VEGETABLES WITH GOAT CHEESE

\$16

MAY ST. CAFÉ GARDEN SPECIALS
CHEFS MARIO AND LUPE ENJOY GARDENING AND OCCASIONALLY THE FRUITS
OF THEIR LABORS MAKE ITS WAY TO OUR KITCHEN.

MEAT, STEAKS & CHOPS

PORK CHOP
GRILLED BONELESS CENTER CUT PORK LOIN CHOP, CILANTRO MANGO SALSA,
JASMINE COCONUT RICE, CUBAN BLACK BEANS

\$22

LECHON ASADO
SLOW COOKED (GO AHEAD, ASK US HOW LONG) OVEN ROASTED PORK MARINATED
WITH MOJO CRIOLLO PUERTO RICAN SPICES.

\$21

MAY ST. CAFÉ MEXICAN BURGER
10 OZ. ALLEN BROTHERS PRIME BEEF PATTY, CHIPOTLE KETCHUP, FRESH CREMA, AVOCADO,
RED ONIONS & CILANTRO. SERVED WITH YUCA FRIES.

\$15

BEEF TENDERLOIN SKEWERS

BEEF SKEWERS MADE WITH ALLEN BROTHERS PRIME BEEF TENDERLOIN TIPS AND SEASONAL VEGETABLES, SOFRITO RICE AND BLACK BEANS.

\$24

LAMB CHOPS & PESTO PENNE PASTA

FRENCH CUT NEW ZEALAND LAMB CHOPS, PENNE PASTA TOSSED IN A PESTO CREAM SAUCE.

\$25

ALLEN BROTHERS STEAKS

THE GREAT STEAKHOUSE STEAKS® GRILLED MAY ST. CAFE STYLE WITH OUR OWN MIX OF PEPPERCORN SPICES. ALL STEAKS SERVED WITH YOUR CHOICE OF MASHED POTATOES, SAUTÉED MUSHROOMS, GRILLED ASPARAGUS & CRANBERRY BUTTER.

PEPPER STEAK FAJITA

\$25

12 OZ RIB EYE

\$32

12 OZ NEW YORK STRIP

\$36

20 OZ PORTERHOUSE

\$50

SIDES

TOSTONES
(FRIED PLANTAINS)

\$4.5

CHOICE OF POTATO; WASABI MASH, CHIPOTLE MASH, GARLIC MASH, ROASTED NEW POTATOES WITH MAY ST. GARDEN FRESH HERBS, YUCA & SWEET MASH

\$5.5

JASMINE COCONUT RICE OR MAY ST. CAFÉ SOFRITO RICE

\$4

YUCA FRIES

\$4.5

SEASONAL VEGETABLES

\$5

DESSERTS

MAY ST. CAFÉ'S HOMEMADE RICH AND CREAMY FLANS.

MANGO FLAN WITH WILD SEASONAL BERRIES.

\$6

WHITE CHOCOLATE FLAN WITH WILD SEASONAL BERRIES.
(CHEF ART SMITH'S FAVORITE, "THE BEST THING I EVER ATE" ON FOOD NETWORKS)

\$6.5

DOUBLE CHOCOLATE LAVA CAKE
SERVED WARM WITH NATURAL VANILLA ICE CREAM.

\$6.5

PASTEL TRES LECHES
THREE-MILK CHOCOLATE CAKE WITH CRÈME ANGLAISIE.

\$7

POACHED PEAR COMPOTE

\$7.5

ASK ABOUT LA FAMILIA NAVARRO'S HOMEMADE SEASONAL ICE CREAMS AND SORBETS

\$4

AFTER DINNER

FETISH FIELD OF DREAMS MOSCATO

\$10

MIGUEL TORRES AQUA D'OR

\$8

COURVOISIER VSOP

\$12

HENNESSY VS

\$11

HENNESSY VSOP

\$14

HENNESSY XO

\$25

GRAND MARNIER

\$12

GLENMORANGIE SONNALTA PX SINGLE MALT

\$18

THE MACALLON 12 YR SINGLE MALT

\$12

BOWMORE 12 YR SINGLE MALT

\$12

JOHNNIE WALKER BLACK LABEL

\$9

SANTA TERESA RHUM ORANGE LIQUEUR

\$9

FRANGELICO LIQUEUR

\$8

GODIVA CHOCOLATE LIQUEUR

\$9

SAMBUCA

\$7

CHAMBORD

\$7

COFFEE

CAFÈ

\$2.5

ESPRESSO
SINGLE \$3 / DOUBLE \$5

CAPPUCCINO
\$4

CAFÈ CON LECHE
\$4

SIGNATURE COCKTAILS

MOJITO
10 CANE RUM, MUDDLED LIMES AND MINT LEAVES, SUGAR, SPLASH OF SODA.
\$9 ROCKS / \$11 UP

STRAWBERRY MOJITO
10 CANE RUM, MUDDLED STRAWBERRIES & LIMES, MINT LEAVES, SUGAR, SPLASH OF SODA.
\$10 ROCKS / \$12 UP

CITRON COSMO
BELVEDERE CITRUS VODKA, CRANBERRY JUICE, FRESH SIMPLE SYRUP.
\$10

PINA COLADA
10 CANE RUM, FRESH PINEAPPLE, COCONUT MILK ON THE ROCKS.
\$9

SANGRIA
RED OR WHITE
\$8

MARGARITAS

MAY STREET CAFÉ MARGARITA
LOS 3 GARCIAS REPOSADO TEQUILA, GRAND MARNIER LIQUEUR, FRESH SOUR MIX.
\$11 ROCKS / \$13 UP

MARGARITA
LOS 3 GARCIAS SILVER TEQUILA, FRESH SIMPLE SYRUP, FRESH SOUR MIX.
9 ROCKS / 11 UP

MANGO MARGARITA
LOS 3 GARCIAS SILVER TEQUILA, FRESH SIMPLE SYRUP, MANGO PUREE, FRESH SOUR MIX.
\$10 ROCKS / \$12 UP

WINE LIST

BLANCO

BIN CAVA

100 SEGURA VIUDAS BRUT RESERVA, SPAIN
\$9 / \$32

101 FETISH FIELD OF DREAMS MOSCATO '09, AUSTRALIA
\$36

BIN NON-VINTAGE

110 MOËT ET CHANDON IMPERIAL, EPERNAY, 187ML
\$16

111 VEUVE CLICQUOT BRUT, REIMS
\$14 / \$79

BIN ROSE

120 SEGURA VIUDAS BRUT
\$36

BIN SAUVIGNON BLANC

130 CASA LOPOSTOLLE '09, CHILE
\$9 / \$32

131 JACKSON ESTATE GREEN LIP '08, MARLBOROUGH
\$12 / \$44

132 CLOUDY BAY '09, NEW ZEALAND
\$72

BIN RIESLING

140 URBAN '08, GERMANY
\$9 / \$32

BIN CHARDONNAY

150 NAPA STATION '07, NAPA VALLEY
\$10 / \$36

151 TERRAZAS DE LOS ANDES '08, ARGENTINA
\$36

152 SONOMA-CUTRER '06, SONOMA COAST
\$48

153 FLOWERS '07, SONOMA COAST
\$69

BIN PINOT GRIGIO

160 LIVIO FELLUGA '08, FRIULI
\$14 / \$56

BIN WHITE VARIETALS

170 GODELLO ALMA DE BLANCO '08, SPAIN
\$10 / \$36

171 PINE RIDGE CHENIN BLANC/VIONIER '08, OAKVILLE
\$36

172 FERRARI CARANO FUME BLANC '08, SONOMA COUNTY
\$42

173 TERRAZAS RESERVA UNOAKED TORRONTES '08, ARGENTINA
\$56

ROJO

BIN PINOT NOIR

200 SAMANTHA STARR '06, MONTEREY COUNTY
\$9 / \$32

201 AU BON CLIMAT '08, SANTA BARBARA
\$42

202 FLOWERS PERENNIAL '07, SONOMA COAST
\$66

203 BELLE GLOS MEIOMI '08, SONOMA/MONTEREY/SANTA BARBARA
\$74

BIN ZINFANDEL

210 MOSS ROXX ANCIENT VINE '05, LODI
\$13 / \$48

211 SALDO '08, NAPA VALLEY
\$53

212 THE PRISONER '08, NAPA VALLEY
\$84

BIN MALBEC

220 KELTEHUE '09, ARGENTINA
\$9 / \$32

221 DONA PAULA ESTATE '08, ARGENTINA, SHIRAZ / MALBEC
\$44

BIN CABERNET SAUVIGNON

230 ALTO 3 RESERVE ORGANIC '07, ARGENTINA
\$9 / \$32

231 SEAN MINOR 4B '07, NAPA VALLEY
\$36

232 BROADSIDE '08, MARGARITA VINEYARD
\$48

BIN CHEF MARIO'S PRIVATE RESERVE

250 NEWTON UNFILTERED CHARDONNAY '07, NAPA VALLEY
\$98

251 FAR NIENTE CHARDONNAY '08, NAPA VALLEY
\$122

252 BELLE GLOS CLARK & TELEPHONE VINEYARD, PINOT NOIR '08, SANTA BARBARA
\$105

253 PAHLMAYER MERLOT '06, NAPA VALLEY
\$180

254 CAYMUS VINEYARDS CABERNET SAUVIGNON '07, NAPA VALLEY
\$120

255 CHATEAU MONTELENA CABERNET SAUVIGNON '06, NAPA VALLEY
\$120

256 SILVER OAK CABERNET SAUVIGNON '05, ALEXANDER VALLEY
\$180