FROM THE BAR \$14

MEXICAN MULE

Teguila & lime meets fresh spice ginger beer.

SALSA SUNRISE

Tequila shaken with pineapple & citrus, topped with Tajin and a dash of grenadine.

BLOODY MARIA

A twist on the Bloody Mary with tequila, tomato juice, lime, & spices, served over ice with a garnish.

HORCHATA RUSSIAN

Creamy, cinnamon spice delight! A twisted dessert cocktail.

CLASSIC PALOMA

Tequila, fresh grapefruit juice, lime, and a splash of sparkling soda over ice with a smoked salt rim.

THE SMOKEHOUSE

Smoky mezcal mixed with fresh squeezed grapefruit juice and a splash of club soda.

EL NOCTURNO

Our own take on the espresso martini with rich espresso, tequila, tequila crema, and a hint of spice.

SPICY MANGO

Mango puree and jalapeno collision. A little sweet, a little spicy, and finished with Tajin rim.

ALL COCKTAILS CAN BE MADE AS A MOCKTAIL

BAR TASTING FLIGHTS

ENJOY FOUR TASTINGS WITH EVERY FLIGHT

(COMING SOON)

MARGARITA PASSPORT • TEQUILA TASTER
TOP SHELF TEQUILA TASTER

MARGARITAS \$14

HANDY-RITA

A timeless classic, just like its namesake. Tequila, fresh lime, and orange liqueur, served on the rocks with a salted rim.

SPICY DOWNEASTER

Tequila, Jalapeno, house-made blueberry syrup, and fresh lime—sweet, tart, and packing serious heat.

THE LAST SIP

Habanero, tequila, fresh lime, and a honey drizzle.

ADD Mezcal · Grand Marnier · Dark Rum

MATCHA SMOKE

Fusion of mezcal, matcha, and zesty lime, with a hint of pineapple juice and agave nectar for a touch of sweetness.

CUCUMBER OASIS

A bright and breezy mix of cucumber, tequilla, coconut, and a splash of fresh lime.

STRAWBERRY CITRUS

Refreshing blend of strawberry and tequila with a splash of citrus.

TEQUILA 2 OZ POURS

JAJA Blanco · Reposdao · Anejo **DON JULIO 1942** Mezcal

HORNITOS Plata · Blanco · Reposdao ILLEGAL MEZCAL Joven

CASAMIGOS Blanco · Reposdao · Anejo · Mezcal

ASK THE BAR FOR LATEST TEQUILA LIST & PRICING

BOTTLES, CANS & WINE

MODELO ESPECIAL \$7 MODELO NEGRA \$7 PACIFICO \$7 MILLER LITE \$4 CORONA EXTRA \$7 CORONA LIGHT \$7 CORONA PREMIER \$7 CORONOA NON-ALC \$7

PREMIER PROSECCO \$6

DOWNEAST CIDER \$6 CHARDONNAY \$10 SAV BLANC \$10 PINOT NOIR \$10 CABERNET \$10 LAS CAMPANAS \$10

DRAFTS

ALLAGASH WHITE · BELGIAN · 5.2% · \$8

MILLER LITE · LITE LAGER · 4.17% · \$6

LONE PINE PALE ALE · IPA · 5.2% · \$8

SEBAGO STRATISFIED · IPA · 7.5% · \$8

BRICKYARD SOULSHINE · MEXICAN LAGER · 4.7% · \$8

BRICKYARD SPICY · MEXICAN LAGER · 4.2% · \$8

BRICKYARD SUMMIT TRAIL ALE · RED ALE · 5.7% · \$8

BRICKYARD SMOKE · MEXICAN LAGER · 5.2% · \$8



MEXICAN GRILL



executive continues

367 MAIN ST • YARMOUTH, ME 207-780-2200

STARTERS

Served with fresh house made chips.

HOUSE SALSA 💠\$8 Fresh tomatoes blended with charred onion, garlic, and fire roasted peppers garnished with cilantro with a zest of lime.

QUESO\$10

Creamy, melted, three-cheese blend gueso, served with fresh house-made tortilla chips.



GUACAMOLE • \$10

Freshly mashed avocado with sea salt and lime, served with house-made tortilla chips.

HOUSE SMOKED WINGSSM. \$14 / LG. \$20

Crispy, fall off the bone seasoned smoked wings tossed in your choice of any of the below sauces.

CHOOSE FROM: BUFFALO • BBQ • THAI SRIRACHA • CHIPOTLE BBQ



LOADED NACHOS\$10

A mountain of our house-made tortilla chips layered with fire-roasted veggies, a melty blend of cheeses, and your choice of protein below.

+\$4.00 TO YOUR NACHO ADD

Chorizo · Chicken · Steak · Shrimp · Pork Belly

ELOTE CORN •\$10

Grilled corn on the cob with a chipotle mexican crema, cotija cheese, fresh lime, and house spice rub.

GRILLED SHRIMP SKEWER\$12

Shrimp seasoned with our house rub, flame-grilled, and finished with a bright splash of fresh lime.

PICANTE STEAK SKEWER.....\$14

Tender steak tips marinated in fiery Pequin peppers for a bold, spicy kick.

SALSA BAR **FLIGHTS** MADE FRESH IN HOUSE 🐠





FOR \$10 **FOR \$15**

SERVED WITH HOUSE-MADE CHIPS

CLASSIC ROJA

MOLE

MEDIUM

CLASSIC

VERDE

MAPLE

MANGO

CORN MEDIUM

SMOKED

ROASTED HATCH

MEDIUM

KOREAN GOCHUJARU

PINEAPPLE HABANERO

HOT

KIDS MENU \$8 PER ORDER

CHICKEN TENDERS WITH KETCHUP RICE, BEAN, & CORN BOWL 🐠 MAC N' CHEESE (§) ♦ • CHEESE NACHOS ♦

2 MINI CHEESE QUESADILLAS 😭 💠

DESSERTS \$8 PER ORDER

HOT

HOUSE-MADE CHURRO WITH DIPPING SAUCES

HOUSE SPECIALTIES

TACOS

Choice of two, fresh house-made organic corn or flour tortillas. OUR FLOUR TORTILLAS CONTAIN GLUTEN.
GLUTEN FREE? TRY OUR CORN TORTILLA!

QUESADILLAS

Grilled house-made flour tortilla filled with mexican cheese blend, and specialty fillings 🔒

BURRITOS

House-made flour tortilla filled with Mexican rice, Oaxaca cheese blend, and heirloom Mexican beans. 😭

BOWLS RICE OR SALAD

Choice of Mexican-style rice or crispy lettuce, layered with Oaxaca cheese blend and heirloom Mexican beans.



AL PASTOR

A Mexico City Favorite - juicy pork slow cooked with adobo marinade. pineapple, onion, and cilantro with spices for a balance of sweet heat.

CARNE ASADA

Smoked and flame grilled skirt steak with garlic, pickled red onion, cotija cheese, and cilantro. Bold, juicy, and full of flavor.

CUBANO

Roasted pork, savory grilled ham, pickled vegetables, and banana pepper mustard sauce topped with cotija cheese and cilantro. A Zesty Cuban-Mexican fusion.

KOREAN BBQ

Sweet and savory marinated chicken with sesame garlic, onion, cotiia, and cilantro. Sweet, salty, and packed with flavor - a global flavor mash-up.

POTATO 0

Spiced potatoes with a crispy exterior and fluffy inside - seasoned with cumin and guajillo spices topped with chipotle sauce, seasoned garbanzo beans, cojita, and cilantro.

CHICKEN TINGA

Smoked chicken slow cooked in chipotle tinga sauce with onion, cotiia cheese, onions, and lime juice. Smoky and just the right amount of spicy.

BAJA PESCADO

Golden fried haddock topped with tangy crema, pickled red onion, and cilantro. Coastal favorite from Mexico to California.

AMERICAN

Ground prime beef with Mexican taco seasoning finished with cheddar cheese, onion, pickled peppers, and sour cream.



Herb-packed crispy falafel with seasoned garbanzo beans, tzatziki sauce, pickled red onions, cotija cheese, and cilantro.

TOFU TIKKA



Smoked tofu marinated in tikka masala sauce topped with garbanzo beans. pico de gallo, cotija cheese, and cilantro.

BEEF BIRRIA

Slow braised beef in a rich juicy complex spiced broth topped with onion, cotija cheese, and lime juice.

CARNITAS

Slow cooked pork that's rich and juicy with crispy edges, braised until golden and tender topped with verde sauce, onion, cotija cheese, and cilantro.



VEGETARIAN



ONTAINS GLUTEN

Majority of items on the menu are gluten-free, so we've marked the few menu items or choices that DO contain gluten with symbol