



# MAYAN Street Food

PLEASE ORDER WITH A SERVER OR BARTENDER

## SNACKS

**GUACAMOLE** (VG) (GF) \$7  
avocado | corn-pico de gallo | corn tortilla chips

**FRIJOL COLADO (BLACK BEAN DIP)** (S) (GF) (VGM) \$7  
black beans | chorizo | Chihuahua cheese  
corn tortilla chips

**EMPANADAS (2PC)** (V) (GF) \$7  
black beans | Chihuahua cheese | chile aioli | queso fresco |  
cilantro

**SPICY BEER CHEESE** (V) \$8  
pico de gallo | jalapeño sauce | corn tortilla chips

**JICAMA SALAD** (V) (VGM) (GF) \$7  
jicama | oranges | cucumbers | cilantro | pickled onions |  
honey-chile vinaigrette

## TRUCK SPECIALTIES

**NACHOS LOCOS** (GF) \$10  
corn tortilla chips | shredded chicken | black beans |  
beer cheese | pickled jalapeños | sour cream | pico de gallo

**BORACHO BURGER** \$9  
Foko locally-made bun | burger | beer cheese | chile aioli |  
greens | pickled onions

## SWEETS

**CHURRO BITES** \$6  
Mexican chocolate sauce

## SALBUTES (S)

Mayan puffy tacos made with fresh masa  
**choice of 2 per order**

All topped with pico de gallo, greens, queso fresco,  
jalapeño sauce on side

**SLOW-ROASTED PORK** (GF) \$10

**BLACK BEANS + GUACAMOLE** (GF) (VG) \$10

**CHORIZO + BLACK BEANS** (GF) \$10

**SMOKED SALMON** (GF) \$10

## TACOS

**2 tacos per order**

All served with cilantro, onions, Mexican rice & chile aioli

**BEER-BATTERED FISH** (S) \$11

**SLOW-ROASTED PORK** \$11

## BURRITOS

Order a burrito bowl to make it gluten-free

All rolled with black beans, Mexican rice, Chihuahua cheese  
& chile aioli

**VEGGIE** (V) (VGM) broccoli | cauliflower | shishito peppers \$9

**CHORIZO, EGG & CHEESE** \$9

## QUESADILLAS

All served with guacamole & chips, topped with sour cream

**CHEESE** (V) \$6

**SHREDDED CHICKEN** \$9

(S) = Signature Mayan dishes (V) = Vegetarian (GF) = Gluten-free (VG) = Vegan (VGM) = Vegan modifiable



# MAYAN *Street Food*

Mayan Café owners Bruce Ucán & Anne Shadle welcome you to their Mayan Street Food (truck) at Gravely Brewing Co. Here, we serve authentic Mayan street food to pair with Gravely's hand-crafted beers. 4-star chef Ucán, a native of Mexico's Yucatan Peninsula, began his culinary career with a food truck in Louisville in 1996, later opening a restaurant on NuLu's East Market Street where it has thrived for over 20 years. At Gravely, you can be sure you're getting a unique music experience complimented by hand-crafted food, all washed down with fresh beer in the world's first music brewery.

## **HOURS**

Tues - Thurs 3-9

Fri 3-9:30

Sat 12-9:30pm

