



MARACAS

Bar & Grill

good food...good times!

+501 322-1800
+501 614-0081



MARACAS

Bar & Grill

THIRSTY?



WHERE'S THE
[BEER?]

**Good Food,
Good Times**

Ask your bartender to prepare
you a concoction of your choice!

LOCAL BREWS



BELIKIN BEER	\$4
BELIKIN LIGHT	\$4
BELIKIN STOUT	\$4
LIGHTHOUSE LAGER	\$4

IMPORTED BREWS

Heineken	\$6
Red Stripe	\$6
Smirnoff	\$6
Landshark	\$5
Guinness	\$5

MIXED DRINKS

- CUBA LIBRE
DARK RUM, COKE,
LIME WEDGE \$6
- PANTY RIPPER
COCONUT RUM,
PINEAPPLE JUICE \$7
- CAMPECHANA
DARK RUM, SODA
WATER, COLA \$6
- SCREW-DRIVER
HYPER VODKA,
ORANGE JUICE \$7
- CAPE CODDER
HYPER VODKA,
CRANBERRY JUICE \$7

COCKTAILS

- AMARETTO SOUR
LILLIFIELD AMARETTO,
SOUR MIX \$9
- SOUR SANGRIA 15
HYPER VODKA, RED
WINE, LIME, SPRITE
- AMARETTO TWISTER
LILLIFIELD AMARETTO,
SOUR MIX, CRANBERRY \$9
- BELIZEAN BREEZE \$7
HYPER VODKA,
CRANBERRY, OJ
- SEA BREEZE \$7
HYPER VODKA,
CRANBERRY, PINEAPPLE
- COSMOPOLITAN \$12
ABSOLUT VODKA,
LILLIFIELD, LIME,
CRANBERRY
- SWEET POISON \$9
COCONUT RUM,
BLUE CURACAO
LIGHT RUM, PINEAPPLE
JUICE
- POLAR BEAR \$10
VODKA, SPRITE,
BLUE CURACAO

Signature
DRINK

EL
Gran Mestizo



\$7

KEEP EM !!! COMING

MARGARITAS

CLASSIC \$12

Jose Cuervo Gold, Lillifield Triple Sec, Lime

ADD ANY FLAVOR (+\$2)

Chamoy | Pineapple | Tambram
Grapefruit | Strawberry | Cranberry
Mango



ASK ABOUT OUR BEERITAS!

ask for it frozen, or on the rocks!

- 10** SEA BREEZE
ABSOLUT VODKA
CRANBERRY
GRAPEFRUIT
- 12** STRAWBERRY
DAIQUIRI
WHITE RUM, LIME
STRAWBERRIES
- 10** SALTY DOG
ABSOLUT VODKA,
GRAPEFRUIT, LIME, SALT
- \$9** MINT MOJITO
WHITE RUM, SODA
WATER, MINT
- 12** WHISKEY SOUR
BLACK LABEL WHISKEY
SOUR MIX, SODA WATER
- 12** PINA COLADA
COCONUT RUM &
CREAM, PINEAPPLE
- 12** BELIZEAN
HURRICANE
LIGHT & DARK RUM,
ORANGE, PINEAPPLE,
LIME & SUGAR
- \$10** WALKING ON
THE MOON
GRENADINE, BLUE CURACAO
VODKA, LIME, MINT
- \$10** BOMB POP
VODKA, SPRITE, BLUE CURACAO, GRENADINE
- \$10** BLUE HAWAIIAN
WHITE RUM, BLUE
CURACAO, PINEAPPLE
JUICE
- \$12** BLACK RUSSIAN
HYPER VODKA,
KAHLUA, COKE
- \$12** WHITE RUSSIAN
HYPER VODKA,
KAHLUA, MILK
- \$10** RUM RUNNER
DARK RUM, NA'LU'UM
ORANGE, PINEAPPLE
- \$10** BLUE LAGOON
HYPER VODKA
BLUE CURACAO, LEMONADE
- 12** TOM COLLINS
BOMBAY GIN, SODA WATER,
LIME & SUGAR
- \$12** GILLIGAN'S
ISLAND
HYPER VODKA, PEACH
SCHNAPPS, ORANGE,
CRANBERRY
- \$12** DIRTY LIL VIRGIN
SILVER & COCONUT RUM,
PEACH SCHNAPPS, OJ
SPRITE

- 12** BETTY BOOP
DAQUIRI MIX, PEACH SNAPS
VODKA, WHITE RUM, OJ
- \$12** GINGER CAPERINA
WHITE RUM, GINGER CUT
LIME SQUEEZE, SIMPLE SYRUP
- \$12** DIRTY BANANA
KAHLUA, BAILEYS
VODKA, BANANA
- 12** GIN SUNDAY
GIN, CRANBERRY JUICE,
STRAWBERRY JUICE
- 12** STRAWBERRY FIZZ
STRAWBERRIES, GRAPEFRUIT
JUICE, VODKA, LIME JUICE,
SIMPLE SYRUP
- \$12** HAPPY COLADA
COCONUT RUM, BLUE
CURACAO, PINEAPPLE JUICE
- \$10** PALOMA
BLANCA
JOSE CUERVO,
GRAPEFRUIT & LIME
- \$15** LONG ISLAND
ICE TEA
TEQUILA, RUM, GIN,
VODKA, TRIPLE SEC
SOUR MIX
- \$12** POISON IVY
MELON LIQUER,
VODKA, SOUR MIX
- 12** AFTER-SEX
VODKA, BANANA
LIQUER, OJ
GRENADINE
- 12** BUBBLEGUM
VODKA, PEACH
SCHNAPPS, OJ
BANANA LIQUER

SHOTS, SHOTS, SHOTS

SHOTS

JAGERMEISTER \$10
FIREBALL \$10
JOSE CUERVO GOLD \$9
JOSE CUERVO SILVER \$12
DON JULIO SILVER \$12

BATCHES

KAMIKAZE \$25
SERVES 5
VEGAS BOMB \$35
SERVES 4
JAGER BOMB \$35
SERVES 4

SHOOTERS

DUCK FART \$10
BLUE MESSIAH \$10
BLOW JOB \$9
BELIZEAN HEAT \$9
PEPPERMINT \$8
666 \$12 | ABC \$12
BLUE BALLS \$8
TIKI-TORCH \$10
RED-HEADED BABE \$12
CHERRY BOMB \$1

IMPORTED

with any mixer

WHISKEY

BLACK LABEL 12
DOUBLE BLACK 14
BUCHANAN'S 12 12
BUCHANAN'S 18 14
JACK DANIELS 10
CROWN ROYAL 10
JIM BEAM 10

RUM

BACARDI SOLERA 9
BACARDI ANEJO 9
CAPTAIN MORGAN 9
PRIVATE STOCK 10
RON ZACAPA 23 12
APPLETON ESTATE 9

LIQUEUR

DISARONNO 10
KAHLUA 9
BAILEY'S 10

VODKA

ABSOLUT 10
CIROC 12
GREY GOOSE 12

GIN

BOMBAY 12
TANQUERAY 12

COGNAC

HENNESSY 14



MARACAS BAR & GRILL

Charbroiled Burgers

Beef 6 oz \$16 Make it a double + 6

Fish fillet grilled or deep fried 19

Grilled lobster, lemon butter 19

Grilled shrimp, lemon butter 19

Grilled veggie patty 16

Chicken fillet, grilled or fried 18

Charbroiled



MARACAS BEEF & BACON 24

Damn Good! Beef, bacon, sliced happy cow cheese, shredded cheddar, Romaine, fresh tomatoes, grilled onions & pickles

CHOLESTEROL KING 24

Beef, bacon, shredded cheddar, and a fried egg

BUFFALO RANCH CHICKEN BURGER 24

Crispy, breaded & deep fried chicken fillet dredged in our house made buffalo sauce and topped with Ranch dressing

All grilled burgers smothered with mayo and mustard; topped with crunchy Romaine lettuce, tomatoes and grilled onions; accompanied with Coleslaw and fries



ADD TO ANY BURGER

\$3

Grilled pineapple
2 slices Bacon

Shredded Cheddar cheese

\$2

Ranch dressing
Tartar sauce

Jalapeños
Mushrooms

MARACAS BAR & GRILL

Charbroiled Steaks

PORTERHOUSE 14 - 16 OZ 60

PORTERHOUSE OVER 1 LBS 70

RIBEYE 11-14 OZ 60

NEW YORK STRIP 8-10.9 OZ 40

NEW YORK STRIP 11-14 OZ 45

2 GRILLED HONEY BBQ

PORK CHOPS 3/4' THICK 35

BABY BACK RIBS 40

1 pound of baby back ribs grilled and basted in slow cooked BBQ sauce and local spiced rum

T BONE STEAK 14 - 16 OZ 40

SIRLOIN STEAK 8-10.9 OZ 40

SIRLOIN STEAK 11 - 14 OZ 45

*All steaks accompanied with Chimichurri sauce served with roasted veggies & garlic bread
...and your choice of garlic linguine pasta or baked potato
+\$5 make it a loaded baked potato*



MAR Y TIERRA 50

When two worlds meet! 8-10.9 oz grilled Picanha, NY Strip or Sirloin, 3 oz grilled garlic butter shrimp, mashed potato & roasted veggies

PARRILLADA PARA 2 PERSONAS 86

Grilled Picanha steak, 2 honey bbq pork chops, 2 pollo asado, 2 smoked sausages, flour tortillas, beans, salsa & roasted veggies.

WHATSAPP 614-0081

DRINKS

NATURAL JUICES *(made fresh daily)* **5**

Orange, Pineapple, Watermelon,
Soursop

OTHER JUICES **5**

Horchata, Tambran, Cranberry

CARBONATED *(non-alcoholic)* **2** PET **3**

Coca Cola, Sprite, Fanta (red, orange, grape)
Schweppes (ginger, soda water, tonic)

H₂O *(bottled water)*

500ml **2** | 1L **3**

SHAREABLE

SKILLET CHEESY FRIES & GRAVY **18**

Cheesy, loaded seasoned fries baked to perfection in a hot cast iron skillet with sautéed onions & sweet pepper.

Add grilled chicken fillet, diced **+10**

Add beef strips, diced **+12**

Add shrimp, conch, or lobster **+12**

ORANGE WALK CLASSIC SALPICON

A mixture of freshly chopped tomatoes, onions, and cilantro marinated in lime juice; with grilled then smoked diced protein of your choice.

Chicken **22** | Pork **22**

NACHOS

Tortilla chips layered with creamy cheese dip, meat of choice, shredded lettuce, and a dollop of cream with a side of salsa and jalapeño

Veggie **20** | Diced chicken **22** | Ground beef **22**

CYNDI'S FAVOURITE CEVICHE

A mixture of freshly chopped tomatoes, onions, and cilantro. Marinated in lime juice with seafood(s) of your choice and a ramekin of hot habaneros.

conch, shrimp, or lobster.

1 seafood **21** | 2 seafood **31** | 3 seafood **41**

SMOKED SAUSAGE **16**

2 grilled pork sausages served with a side of honey mustard, coleslaw & a flour tortilla

POPCORN SHRIMPS **26**

Plump fried shrimps, crispy French fries with a side of tartar sauce or chipotle cream.

Add sweet coconut flakes **+4**

Onion Rings **14**

Carrot, celery sticks & ramekin ranch dressing

SOUPS & SALADS

NATHANIEL'S FAVOURITE CHICKEN SOUP **18**

Grilled chicken fillet strips in a broth of veggies. Served with white rice and a side of chopped cilantro and onions topped with a roasted habanero and wedge of lime.

MAKE IT A RICH VEGGIE SOUP **16**

SOPA DE MARISCO

Seafood of your choice in a broth of veggies. Served with white rice and a side of chopped cilantro and onions topped with a roasted habanero and wedge of lime.

Fish, Shrimp, Conch, or Lobster

1 seafood **24** | 2 seafood **32** | 3 seafood **40**

TOSSED GARDEN SALAD **10**

Romaine & iceberg lettuce, steamed broccoli and cauliflower, cucumber, tomatoes, carrots, sweet pepper slivers, onion slivers & ranch dressing.

Grilled chicken **+10** | Grilled shrimp **+12**

MAYA MESTIZO CLASSICS

FROM NORTHERN BELIZE

BELIZEAN RICE & BEANS

A Belizean classic! Served with fried ripe plantain, potato salad, curtido, and protein of your choice.

Stewed chicken quarter **14**

Grilled chicken fillet **18**

Grilled fish fillet **20**

Beef strips **22**

Whole fried fish **2.25/oz**

Our stewed and grilled meats are served with onions and sweet pepper.

*"One cannot think well, love well,
sleep well, if one has not dined well."*

-Virginia Woolf

PLATILLO DE TACOS

4 tacos hechos de tortillas de maíz pringadas con aceite de oliva, la carne picada con tiritas de pollo. Servido con salsa de tomate, crema de chipotle & crema de ajo.

Veggie **18** | Sautéed Chicken **18** | Lobster **20** |

Shrimp **20** | Fish **20** | Beef strips **20**

FAJITAS

Charred on our 1-inch iron. Served with sautéed sweet peppers & onions, frijoles, pico de gallo and a giant flour tortilla.

Your choice of chicken or pork strips **22**

Shrimp, Lobster, or Beef strips **24**

THE GOOD GOODS

CHICKEN WINGS **18**

6 pieces of meaty bone-in wings and drumettes tossed in the flavour of your choice. Served with coleslaw and seasoned fries.

BBQ or Teriyaki (ask for it HOT!)

Lemon Pepper or Buffalo or naked

Garlic Parmesan or Honey Garlic Ginger **20**

QUESADILLAS

Our house made 12" flour tortilla stuffed with diced grilled meat, grated cheddar and mozzarella cheese, grilled onions and sweet pepper. Served with sour cream and pico de gallo.

Chicken **20** | Lobster **24** |

Shrimp **24** | Beef strips **24**

DEEP FRIED CHICKEN QUARTER **16**

Crispy, deep fried chicken quarter served with French fries, garlic bread & coleslaw

FISH & CHIPS **22**

Battered strips of fried fish fillet cooked to a crisp. Served with coleslaw, seasoned fries, and tartar sauce.

CHICKEN TENDERS **18**

Hand breaded, golden fried strips of chicken fillet. Served with coleslaw, seasoned fries, and BBQ sauce.

*"Don't be satisfied with stories,
how things have gone with others.
Unfold your own myth"*

-Rumi

DINNER

POLLO A LA PLANCHA **26**

With creamy cilantro and fried plantain

CHICKEN PICCATA **26**

Pan seared chicken fillet in a white wine, lime, butter sauce with capers.

LEMONY PARMESAN CHICKEN **26**

Breaded, pan fried, tangy chicken fillet

STEWED LOBSTER **26**

Choose your sauce!

creamy garlic butter or basil spicy marinara

SAUTÉED FISH FILLET **28**

Choose your sauce!

creamy garlic butter or basil spicy marinara

HONEY GARLIC SHRIMP **30**

Sautéed shrimp in honey, garlic slivers of onions & sweet pepper

GARLIC BUTTER or LEMON BUTTER SHRIMP **30**

A classic choice! Sautéed shrimp in garlic butter or lemon butter, sliver of onions & sweet pepper

FRIED SHRIMP **30**

Battered & deep fried with a side of tartar sauce.

Dinner meals are served with

a side of roasted veggies & garlic bread

...and your choice of garlic linguine pasta or

baked potato **+\$5 make it a loaded baked potato**

HOT CURRY 🍛

West Indian style. A marinade of fresh cilantro, onions, potato, habanero, coconut milk, pineapple chunks Served with white rice and fried plantain

Chicken **28** | Fish **28** | Lobster **28** | Shrimp **30**

"Part of the secret of success is to eat what you like and let the food fight it out inside."

-Mark Twain

PASTAS

Served with garlic bread.

LINGUINE ALFREDO

House-made Alfredo sauce over linguine pasta and your choice of:

Veggie **26** | Chicken **28** | Shrimp **30** | Lobster **30**

BEEF LASAGNA **28**

Lasagna pasta in traditional meat sauce, topped with mozzarella cheese

Belize Fisheries Department

Lobster season opens June 15th to February 14th

Conch season opens October 1st to June 30th

ask us about **DESSERT**

We have a rotating dessert menu...ask your server what's available today!

À LA CARTE

CHARGRILLED

12 -14 oz PICANHA, T-BONE STEAK,
9 - 11 oz NEW YORK STRIP or
SIRLOIN STEAK **30**

RIB-EYE STEAK or
PORTERHOUSE STEAK **35**

with a side of chimichurri

GRILLED, FRIED, LEMON BUTTER, SPICY MARINARA SAUCE, OR CREAMY GARLIC SAUCE

LOBSTER MEAT **14**
SHRIMP **14**

CHICKEN FILLET **10**
FISH FILLET **14**

1/4 STEWED or FRIED CHICKEN **8**

PORK SALPICON **10**

GRILLED OR SAUTÉED BEEF STRIPS **12**

2 - 3/4" HONEY BBQ PORK CHOPS **15**

16 oz HONEY BBQ RACK OF BABY BACK RIBS **18**

*Pre-cooked weights

FRIED PLANTAIN **2**
4 sweet slices

GARLIC MASHED POTATO **5**
Garlic buttered, salted & topped with herbs

GARLIC BREAD **6**
A bread bun sliced, buttered & grilled

CREAMY MASHED POTATO **8**
Buttered, folded in half & half cream
& a dash of herbs

FLOUR TORTILLA **2**
1 Fresh baked 12" tortilla

BAKED POTATO **6**
Buttered, salted & topped with half & half cream

FRENCH FRIES **8**
1/2 ORDER **6**
Crispy fried and tossed in seasoning and herbs

LOADED BAKED POTATO **12**
Buttered, salted & topped with cheddar cheese, sour
cream & bacon crisps

COCONUT WHITE RICE **5**
Fluffy with that delicious coconut taste

GARLIC LINGUINE PASTA **10**
Garlic buttered, salted, dash of white wine & topped with
parmesan cheese & oregano

RICE & BEANS **5**
Belizean favourite!

ALFREDO LINGUINE PASTA **12**
Buttered, tossed in Alfredo sauce, dash of white wine &
topped with parmesan cheese & oregano

STEW BEANS & COCONUT WHITE RICE **5**
Delicious coconut taste & fresh beans

TOSSED GARDEN SALAD **10**
Romaine & iceberg lettuce, steamed broccoli
and cauliflower, cucumber, tomatoes,
carrots, sweet pepper slivers, onion slivers &
ranch dressing.

GRILLED VEGGIES **8**
Broccoli, cauliflower, carrots, pumpkin & corn,
buttered, seasoned & tossed with chives

*“People who love to eat are
always the best people.”*

Julia Child

WARRIOR OR HUMANIST?

Before there were borders, Belize formed part of what is now Yucatan Peninsula.

Present day Northern Belize is dominated by the Mestizo culture. We are descendants of the Central Lowland Maya and one famous Spanish Conquistador called Gonzalo Guerrero. Though Mexico claims him as their own, glyphs at Santa Rita in Corozal portray the Mayan Ruler Nachan Ka'an as governing all that territory, including present day Chetumal, Mexico.

Shipwrecked in 1511, Gonzalo Guerrero and crew were taken captives by Nachan Ka'an. Guerrero eventually became a friend of Nachan Ka'an and immersed himself in the Mayan culture. He taught the Mayas the military tactics of the Spanish Conquistadores. In gratitude, Nachan Ka'an gave Guerrero his daughter Zasil Ha as wife. They bore 3 children and the Mestizo culture was born.

"Hermano Aguilar, yo soy casado y tengo tres hijos. Tienenme por cacique y capitán, cuando hay guerras, la cara tengo labrada, y horadadas las orejas. ¿Que dirán de mi esos españoles, si me ven ir de este modo? Idos vos con la bendición de Dios, que ya veis que estos mis hijitos son bonitos, y dadme por vida vuestra de esas cuentas verdes que traeis, para darles, y diré, que mis hermanos me las envían de mi tierra."

-Gonzalo Guerrero's response to Hernan Cortez' messenger, who paid a ransom for his freedom