



Open Daily at Noon
Full Menu till Late
Drinks & Snacks till Midnight Plus

2234 2nd Avenue
Seattle, WA 98121

COMIDA

SHARABLE/STARTERS

CORN TORTILLA CHIPS

Complimentary house fried chips served with Mama's OG salsa

AVAILABLE UPON REQUEST:

SALSA VERDE: Tomatillo & avocado

MOLCAJETE: Fire-roasted chili & tomato

SALSA FUEGO: Smoked habanero & honey cream

HOUSEMADE GUACAMOLE & CHIPS \$7

HOUSEMADE QUESO & CHIPS

Chorizo, Jalapeno, Tomato \$6

NACHOS

"AS HIGH AS THE SPACE NEEDLE"

Three cheese blend, beans, tomato, scallion, jalapeño \$11 full order/\$7 half order

ADD Chicken \$2 / Marinated skirt steak* \$3

Mojo pork \$2 / Seasonal veggie \$1.50

POSOLE

Tomato based broth with hominy. Served with cilantro lime slaw, chicken carnitas, & chips \$9

SPICY TORTILLA SOUP

Served with crispy tortilla strips and diced avocado \$7 cup/ \$9 bowl

CLASSIC TACO SALAD

Lettuce, tomato, shredded cheese, pickled red onion, choice of meat or veggies, avocado slices, Served with Mama's OG or chipotle cream

\$11

CHILE RELLENO

Filled with cheese, rice, and beans and smothered in Mama's OG Salsa.

Served with dirty rice and pinto beans \$12

QUESADILLAS

Made with Oaxaca cheese blend & flour tortillas

CHICKEN CARNITAS

Scallion, cilantro, molcajete salsa \$8.50

MOJO PORK

Scallion, cilantro, beans, chipotle crema \$9

CARNE ASADA *

Scallion, cilantro \$10

SHRIMP & CHORIZO *

Jalapeno, molcajete salsa \$10

ENCHILADAS

Served with dirty rice and pinto beans

QUESO FRESCO

Queso fresco & onion rolled in a flour tortilla. Covered with molcajete & melted cheese \$12

PORK MOLE

Mojo pork rolled in a flour tortilla & smothered with mole and melted cheese (contains peanuts) \$13

CHICKEN & BEAN

Chicken carnitas & pinto beans rolled in a flour tortilla & smothered with chile verde and melted cheese \$13

TACOS

Corn or flour tortillas Gluten-Free with Corn Tortilla

3 TACO COMBO

Your Choice of tacos served with our dirty rice and pinto beans \$12

add \$2 for Carne Asada or Avocado Tacos

CHICKEN CARNITAS

Pickled onions, cilantro, molcajete salsa

BREAKFAST TACO *

Egg, chorizo, molcajete salsa, cheese, onions

MOJO PORK

Scallion, cilantro, pineapple salsa

ADOBO ROCKFISH TACOS

Cabbage Slaw, Lime, Tomato

CARNE ASADA

Onions, cilantro

CRISPY AVOCADO & BEAN

Molcajete Salsa, chipotle crema

MAMA'S FAMOUS WET BURRITOS

Made with flour tortillas

Available gluten free as a lettuce bowl

Served with dirty rice and pinto beans

CHICKEN CARNITAS

Dirty rice, beans, & chicken carnitas in a flour tortilla. Covered in molcajete \$11

MOJO PORK

Dirty rice, pinto beans, & mojo pork in a flour tortilla. Smothered in salsa verde \$12

CACTUS & VEGGIES

Dirty rice, pinto beans, peppers, onions, & pickled cactus in a flour tortilla. Covered in Mama's salsa \$11

"THE ELVIS" *

Dirty rice, pinto beans, & marinated steak in a flour tortilla. Covered in Mama's OG salsa & melted cheese topped with avocado \$15

BREAKFAST ANY TIME *

Scrambled eggs, chorizo, dirty rice, & pinto beans in a flour tortilla. Covered with melted cheese \$12

FAJITAS

Corn or flour tortillas

Served with dirty rice and pinto beans

GUAJILLO TEQUILA SHRIMP *

Peppers, onions \$15

JERKED CHICKEN

Pineapple, peppers, onions \$13

SPICY BEEF *

Peppers, onions \$15

VEGETARIAN

AVAILABLE GLUTEN FREE

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs might increase your risk of foodborne illness.

BEBIDAS

TEQUILA & MEZCAL

We have over 70 tequilas and 10 mezcals, ask your server for your favorite and we likely have it. Full bar with all the normal stuff.

FEATURED COCKTAILS

HOUSE FROZEN MARGARITA

Lunazul tequila, your choice of flavors (peach, watermelon, or mango), salted rim and garnished with a lime wedge \$8

MAMA'S HOUSE MARGARITA

Lunazul tequila, triple sec, housemade sweet & sour, salted rim, garnished with lime wedge \$8

— Upgrade with your favorite premium! —

MAMA'S HOUSE SPICY MARGARITA

House infused jalapeno tequila, triple sec, house sweet & sour \$9

MAMA'S CADILLAC MARGARITA

add Grand Marnier float \$10

MAMA'S MEZCAL MARGARITA

Monte Alban, triple sec, house sweet & sour \$9

CLOONEY'RITA

Casamigos Blanco \$13

FRESA DIABLA

Jalapeno-infused tequila, triple sec, housemade sweet & sour, strawberry simple syrup \$8

MAMA'S RED SANGRIA

House red wine, brandy, triple sec, citrus fruits \$8/ carafe \$15

MAMA'S WHITE SANGRIA

House white wine, peach simple syrup, pineapple juice, triple sec, seasonal fruits \$8/ carafe \$15

MEZCAL SPARKLER

Monte Alban, lime juice, sparkling wine \$10

PALOMA

Jose Traditional Silver tequila, grapefruit soda, splash of grapefruit juice \$10

HOUSE MOJITO

White rum, fresh muddled mint, housemade lime sour with cilantro or cucumber \$8

MEXICAN BULLDOG

Our house frozen margarita with a bottle of Corona \$10

BEERS ON TAP

\$6 each

Dos Equis Amber, Belltown Brewing Speakeasy IPA, Belltown Brewing rotating tap, Rotating seasonal tap

BOTTLES/CANS

\$5 each

Corona or Corona Light, Miller Lite, Tecate (16 oz can), Dos Equis Lager, Pacifico, Negra Modelo, Modelo Especial, Rainier (16 oz can), Fremont Interurban IPA (12 oz can), No 6 Cider (16 oz can),

WINE

House red or white \$5

SERVICE CHARGE

Thank you for your patronage. In order to provide all of our team members with living wages and comply with federal, state, and local law, Mama's Cantina will add a 20% Service Charge to your bill. 58% of the Service Charge will go directly to your server as a commission. If you are served by a bartender, 60% of the Service Charge collected from your check will go directly to your bartender as a commission. The remainder of the service charge will be retained by Mama's Cantina, and will be used toward paying employee wages, benefits, and discretionary bonuses, as well as private dining fees and B&O taxes attributable to the service charge. If you have any questions regarding this policy or concerns regarding your service, please speak to a manager. Again, thank you for your business, and we wish you a happy 2017.