

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



2234 2nd Avenue  
Seattle, WA 98121  
www.mamascantina.com

## COMIDA

### APPS & SHARED PLATES

#### CHIPS & SALSA BAR ◊ ↓

Our Tortilla Chips & a Selection of Fresh Housemade Salsas \$1

#### CHIPS & GUACAMOLE

Traditional Guacamole Housemade Daily \$7

#### TACOS DE PAPAS

3 Corn Tortillas filled with Seasoned Potato & Fried. Served with Tomato, Pickled Onions, Cabbage, Mama's Sauce, & Queso Fresco \$6

#### HOUSE FRIED CHICHARRONES

Tossed in Chile Powder & Served with Pico de Gallo & Lime \$6

#### NACHOS GUADALAJARA

House Blend of Cheeses, Salsa Verde, Tomatoes, Green Onions, Jalapenos, Cilantro, & Frijoles \$7

Add your choice of Meat \$3

#### BACON WRAPPED JALAPENOS

Four Fried Jalapenos wrapped in Bacon & Stuffed with Queso Fresco. Served with Our Salsa de Fuego \$10

#### TAQUITOS CON CHORIZO Y PAPAS

4 Hand Rolled Corn Tortillas filled with Chorizo, Potato, & Poblano Rosas. Served with Cabbage, Tomatoes, Pickled Onions, Sour Cream, and Queso Fresco \$10

### SOPA Y ENSALADA

#### CLASSIC POSOLE

Tomato & Guajillo Broth & Hominy. Served with Cabbage, Pickled Onions, Radishes, & 3 Tacos de Papas. Your Choice of Chicken or Pork Carnitas \$13

#### SPICY TORTILLA SOUP

Served with Crispy Tortilla Strips & Avocado \$8

Add Chicken for \$3

#### ENSALADA DE NOPALES

Grilled Cactus Strips tossed with Lettuce, Tomatoes, Bell Peppers, Red Onions, & Queso Fresco in a Honey-Cilantro Dressing \$9

### HOUSE SPECIALTIES

#### TORTA AHOGADA

Frijoles & Carnitas on a Rustic French Roll Soaked in Hot Sauce & Tomato Sauce & Topped with Red Onions \$13

#### OAXACAN MOLE CON POLLO

Chicken Thighs Simmered in Our Traditional Housemade Pepitas Mole, Served Plate Style with Pinto Beans, Rice, & Corn Tortillas \$15

#### PLATOS DE CAMARONES:

Served Plate Style with Pinto Beans, Rice, Fresh Guacamole, Crema, & Corn Tortillas \$18

**AL MOJO:** Prawns Sauteed in Garlic Butter & Mushrooms

**A LA DIABLA:** Prawns & Mushrooms Sauteed in a Spicy Chipotle Lime Sauce

#### TOSTADAS DE TINGA

2 Fried Corn Tortillas topped with Chicken Tinga, Beans, Cabbage, Queso Fresco, & Crema \$10

#### CASTILLA DE CERDO EN SALSA VERDE

Slow Roasted Pork Ribs finished with Our Salsa Verde. Served Plate Style with Rice, Beans, & Corn Tortillas \$14

### MEATS

#### CARNE ASADA

Marinated & Grilled Flank Steak

#### PORK CARNITAS

Slow Roasted Pork Shoulder

#### AL PASTOR

Pork Marinated with Guajillo & Ancho Chiles, & Pineapple then Slowly Roasted until Tender

#### CHICKEN TINGA

Chicken Braised with Chipotle, Tomato, & Onions

#### ROASTED VEGETABLES

Mushrooms, Squash, Onions, & Tomatoes rubbed with Garlic, Cumin, Coriander, & Paprika and Caramelized in our Ovens

#### WEEKLY BARBACOA

Mesquite Roasted Weekly on Our Caja China. Please ask your Server for this weeks selection.

### BURRITOS

#### MAMA'S BURRITO

Flour Tortilla filled with your choice of Meat or Roasted Vegetables, Pinto Beans, Rice, Shredded Cheese, Lettuce, Pico De Gallo, and finished with Sour Cream \$12

Make it Wet: Smother it in Enchilada Sauce & Cheese \$2

#### ELVIS BURRITO

The Mama's Original! A Flour Tortilla filled with Carne Asada, Cheese, & Roasted Vegetables. Covered in Mama's Sauce, Cheese, & Avocado \$15

#### CAMARONES BURRITO

Flour Tortilla filled with Shrimp sauteed in our Spicy Muerte Sauce, Cabbage, Roasted Vegetables, Rice, & Pinto Beans. Covered in Avocado Creme & Queso Fresco \$17

**AVAILABLE SATURDAY & SUNDAY 11:30-4:**

#### BREAKFAST BURRITO

Eggs, Tomatoes, Onions, Jalapenos, Beans, Cheese, Sour Cream & Choice of Chorizo or Nopales. \$12

Make it wet \$2

### TACOS

#### MAMA'S TACOS

Three Tortillas (Corn or Flour) filled with your choice of Meat or Roasted Vegetables, Lettuce, Cilantro, & Queso Fresco \$12

#### LENGUA TACOS

Traditional Beef Tongue Braised Spicy & Tender with Onions, Cilantro, Radish, & Salsa Verde \$13

#### TACOS DE NOPAL

Three Corn Tortillas filled with Oven Roasted Cactus, Pico de Gallo, Chipotle Crema Sauce, & Queso Fresco \$12

#### BLACKENED FISH TACOS

Three Corn Tortillas with Blackened Cod, Cabbage, Radish, & Avocado Crema \$14

### ENCHILADAS

#### MAMA'S ENCHILADAS

Two Corn Tortillas filled with your choice of Meat or Roasted Vegetables & Our Blend of Cheeses. Smothered in Mama's Enchilada Sauce & Queso Fresco. Served with Rice & Pinto Beans \$15

### SIDES

RICE & PINTO BEANS \$3

GUACAMOLE \$4

CORN OR FLOUR TORTILLAS \$3

#### 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.

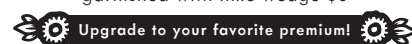
### FEATURED COCKTAILS

#### HOUSE FROZEN MARGARITA

Lunazul tequila, your choice of flavors (peach, raspberry, Strawberry 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



#### MAMA'S HOUSE SPICY MARGARITA

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

#### MAMA'S CADILLAC MARGARITA

Maestro Dobel Diamante tequila, Grand Marnier float \$10

#### MAMA'S MEZCAL MARGARITA

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

#### CLOONEY'RITA

Casamigos Blanco \$13

#### FRESA DIABLA

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

#### CUCUMBER ANGELITA

Gran Centenario Reposado tequila, housemade sweet & sour, fresh cucumber & mint \$10

#### MAMA'S RED OR WHITE SANGRIA

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

#### 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 Coronita \$10

### BEERS ON TAP

Dos Equis Amber or Lager, Belltown Brewing rotating tap, Rotating local tap

### BOTTLES/CANS

\$5 each

#### DOMESTIC:

Rainier, Miller Lite, Seattle Cider Semi Sweet

#### IMPORT:

Corona & Corona Light, Dos Equis Amber & Lager, Modelo Especial, Negra Modelo, Pacifico, Tecate

### WINE

House red or white \$5

### NON-ALCOHOLIC

Mexican Coke \$5

Jarritos Mexican Soda \$5

(Strawberry, Mandarin, Tamarind, Grapefruit, & Fruit Punch)

Topo Chico Mineral Water \$4

Soft Drinks \$3

Blue Star Coffee \$2

#### 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.