



**TACO
MAMACITA**

WWW.TACOMAMACITA.COM

★ ★ ★ ★ ★ **FIRST BITES** ★ ★ ★ ★ ★

VEGAN/GLUTEN-FREE CHIPS AVAILABLE UPON REQUEST

✓ CHIPS AND SALSA \$4.99

Your choice of one of our house-made salsas: roasted tomato, mango or salsa verde. Served with tortilla chips.

APPETIZER SAMPLER \$10.99

Guacamole, queso cheese dip and your choice of salsa. Served with tortilla chips.

✓ FRESH GUACAMOLE NOW! \$8.99

Avocado, jalapeño, tomato, onion, cilantro. Served with tortilla chips.

✓ SALSA SAMPLER \$8.99

Mango jalapeño, salsa verde and roasted tomato salsa. Served with fresh tortilla chips.

CHIPS CON QUESO \$6.99

White cheese dip served with tortilla chips.

NACHO MAMA \$10.99

Tortilla chips, jack cheese, queso, black beans, corn, lettuce, tomatoes, cilantro, sour cream, and jalapenos.

(Add chicken or brisket for \$2.50)

MEMPHIS NACHOS \$11.99

Tortilla chips, smoked BBQ pork, white onion, jack cheese, queso, chopped dill pickle, dry rub, jalapeño corn slaw, barbecue sauce.

SLOPPY NACHOS \$11.99

Our secret recipe seasoned ground beef, diced tomatoes, jalapeños, queso, monterey jack cheese, sour cream and Fritos piled on top of a single layer of tortilla chips.

SOUP & SALADS

CHICKEN TORTILLA SOUP \$8.99

Roasted chicken, tomato, avocado, queso fresco, lime, cilantro, house made broth, tortilla strips.

✓ VEGAN TORTILLA SOUP \$7.99

Diced tomato, avocado, lime, cilantro, house made roasted tomato veggie broth.

MEXICAN CHOPPED SALAD \$5.99

Lettuce, roasted corn, hearts of palm, chickpeas, petite red beans, diced tomatoes, tortilla strips, jicama, choice of house-made dressing.

This item can be made vegan upon request.

GRANDE CHOPPED SALAD \$10.99

Lettuce, roasted corn, hearts of palm, chickpeas, petite red beans, diced tomatoes, tortilla strips, jicama, roasted chicken, choice of dressing.

This item can be made vegan upon request.

CALIFORNIA COBB SALAD \$11.99

Lettuce, roasted chicken, blue cheese, avocado, applewood bacon, tomatoes, tortilla strips, egg, choice of house-made dressing.

OUR HOUSE-MADE DRESSING SELECTION:

Honey Lime Vinaigrette • White Balsamic Vinaigrette **✓** • Jalapeno Ranch • Smoked Chili Vinaigrette

★ ★ ★ ★ ★ **OTHER STUFF** ★ ★ ★ ★ ★

TACO BOWL \$12.99

Choose your favorite taco and we will build it as a bowl on a bed of lettuce.

ROASTED PERUVIAN CHICKEN \$12.99

1/2 chicken slow roasted in peruvian marinade, chipotle cream sauce, jalapeno lime sauce, choice of two sides.

✓ VEGAN

★ ★ ★ ★ ★ TACOS ★ ★ ★ ★ ★

UNLESS SPECIFIED OTHERWISE, ALL TACOS ARE SERVED ON FLOUR TORTILLAS

SHRIMP PO'BOY BLT **\$4.25**
Creole fried shrimp, spicy remoulade sauce, lettuce, pepperoncini, bacon, pico de gallo, oregano, jalapeño lime mayo.

TACO ROYALE **\$4.99**
Double-stacked taco filled with roasted chicken, salsa verde, lettuce, pico de gallo, chorizo, creamy black bean, chipotle cream sauce.

CARIBBEAN JERK **\$4.25**
Roasted Caribbean jerk chicken, cabbage, mango salsa, refried black beans, spicy jerk sauce, peach aioli.

CALIFORNIA CLUB **\$4.25**
Roasted chicken, applewood bacon, lettuce, guacamole, pico de gallo, jalapeño lime mayo, chipotle cream sauce.

LOADED GYRO **\$4.25**
Thinly sliced lamb, lettuce, authentic baja white sauce, pepperoncini peppers, cucumber, pico de gallo and feta cheese.

THE MEMPHIS **\$4.25**
Smoked BBQ pork, white onion, chopped dill pickle, jalapeño corn slaw, dry rub, barbecue sauce.

OY VEY **\$4.25**
Chipotle beef brisket, ranchero sauce, lettuce, pico de gallo, jack cheese, guacamole, chipotle cream, escabeche.

VEGETARIAN JERK **\$3.99**
Sweet plantains, cabbage, mango salsa, refried black beans, spicy jerk sauce, peach aioli.

AVOCADO (V) **\$3.99**
Avocado, lettuce, pico de gallo, salsa verde, fresh escabeche.

VEGAN JERK (V) **\$3.99**
Cabbage, mango salsa, ripe plantains, jerk sauce, petite red beans.

BAJA FISH **\$4.25**
Panko breaded fish, cabbage, baja sauce, pico de gallo, radishes.

GENERAL HOMEBOY **\$4.25**
Panko breaded shrimp, sweet Thai chili sauce, cabbage, radish, green onions, cilantro.
Served mild or spicy!

BLACK BEAN **\$3.99**
Our homemade black bean veggie patty, lettuce, avocado, pico de gallo, salsa verde, crema, feta cheese, cilantro.

KOREAN BBQ **\$4.25**
Beef brisket, pickled red onion, Korean bbq sauce, sriracha mayo, cabbage, cilantro, radish.

HOT CHICKEN **\$4.99**
Double-stacked blue corn and flour tortillas, queso, spicy slaw, fried chicken, honey hot sauce, bread and butter pickles and cilantro.

FREAKIN VEGAN (V) **\$3.99**
Green chile rice, petite red beans, crispy lettuce, pico de gallo, fresh escabeche and guacamole.
Served in a flour tortilla.

STEAKHOUSE **\$4.25**
Slow-cooked beef brisket topped with horsey sauce, chopped green onions, Bourbon BBQ sauce and fried onions.

SLOPPY JOSE **\$4.25**
Mama's version of a Sloppy Joe. Seasoned ground beef, queso melt, jalapeños, monterey jack cheese, sour cream and Fritos.

SIDES

CHARROS BEANS **\$3.00**
CHIPOTLE TURNIP GREENS **\$3.00**
MEXICAN STREET CORN **\$3.50**
JALAPENO CORN SLAW **\$3.00**

GREEN CHILI RICE **\$3.00**
BLACK BEAN & CORN SALAD **\$3.00**
SWEET POTATO FRIES **\$4.00**
PLANTAINS **\$3.50**

ANY 2 TACOS AND A SIDE ~ \$10.99

ENCHILADAS

BRISKET RANCHEROS \$10.99

Corn tortillas, chipotle braised brisket, mild tomato ranchero sauce, sour cream, escabeche, cilantro, jack cheese, choice of one side.

ENCHILADAS SUIZAS \$10.99

Corn tortillas, roasted peruvian chicken, poblano cream sauce, sour cream, cilantro, jack cheese, choice of one side.

① VEGAN ENCHILADAS \$9.99

Corn tortillas, green chile rice, sweet roasted yellow corn, diced tomato, black beans, cilantro, topped with salsa verde, choice of one side.

GRINGO ENCHILADA \$11.99

Flour tortilla filled with refried beans, beef brisket, queso, chorizo, ranchero sauce, escabeche, jack cheese, sour cream, cilantro, queso melt, choice of one side.

VEGGILADAS \$9.99

Corn tortillas filled with a mixture of sweet yellow corn, tomatoes, green chili rice and black beans topped with a poblano cream sauce, crumbled feta cheese, cilantro, sour cream, choice of one side.

\$5 ELVEZ & EL CAMINO - WEDNESDAYS 4PM TO CLOSE
1/2 PRICE SANGRIA - SUNDAYS 11AM TO CLOSE

SPECIALTY DRINKS

THE ELVEZ The classic margarita. Silver tequila, house-made sweet and sour, Triple Sec and fresh squeezed lime juice. **\$8**

CADILLAC The top shelf margarita in this joint. Altos Reposado, Grand Marnier, house-made sweet and sour, orange juice and fresh squeezed lime juice. **\$9.5**

EL CAMINO The bad-ass budget margarita. Gold tequila, Triple Sec, house-made sweet and sour, orange juice, and fresh squeezed lime juice. **\$8**

STRAWBERRY MARGARITA Silver tequila, Triple Sec, house made sweet and sour, fresh strawberry puree and fresh squeezed lime juice. **\$9.5**

BLACK CADILLAC A Smooth version of our Cadillac Margarita. Anejo, Grand Marnier, house-made sweet and sour mix and fresh squeezed lime juice. **\$10**

SKINNY MARGARITA Silver tequila, our homemade Splenda sweet and sour and fresh squeezed lime juice. **\$9**

CHIPOTLE BLOODY MARY Vodka and our (spicy) house-made bloody mary mix. **\$7**

MICHELADA Tecate beer and our spicy house-made bloody mary mix or lime juice served over ice in a salt-rimmed glass. **\$5**

PASSION FRUIT SANGRIA Red and white wines, passion fruit juice, orange liquor and fresh fruit juices. **\$7/\$18**

MAMARONA Our house-made El Vez served with a 7oz Corona. **\$10**

DURTY MIGUEL 12oz. can of PBR accompanied by a tequila chaser. Not recommended as your first drink. **\$5**

MOJITO Bacardi Limón Rum, fresh-squeezed lime juice, simple syrup, crushed mint and club soda. **\$8**

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