



TACO
MAMACITA

Hamilton Place
CHATT  TENN

First BITES

GLUTEN FREE CHIPS +\$1

ADD HOMEMADE CORN TORTILLAS +\$2

V VEGAN ***** VEGAN OPTION AVAILABLE

V **CHIPS & SALSA** **\$5 / \$10**

Choose 1 or 3 salsas. Served with tortilla chips

Salsa options:

- Fire Roasted Tomato
- Salsa Verde
- Fresh Mango
- Pineapple Habanero
- Diablo

MAMA'S SMOKIN' WINGS..... **\$14.99**

Crispy chicken wings tossed in our chipotle honey sauce. Served with pickled red onion, cilantro, celery, carrots, and your choice of smoky blue cheese or jalapeño ranch.

***** **GUACAMOLE** **\$8.99**

Made fresh with avocado, tomato, onion, cilantro, cotija cheese, and served with tortilla chips. **Vegan option available*

CHIPS & QUESO **\$7.99**

Our famous white cheese dip served with tortilla chips.
Add Chorizo for +\$3

SLOPPY QUESO **\$11.99**

Our famous queso with Sloppy Jose beef and cilantro. Served with corn tortilla chips and soft flour tortillas.

NACHO MAMA **\$11.99**

Tortilla chips, queso, jack cheese, shredded lettuce, red + green salsas, pico de gallo, cilantro, jalapeños, black beans and sour cream.

Add: Roasted Chicken +\$5, Carnitas +\$5, Barbacoa +\$5

Add: Guacamole +\$3

SLOPPY NACHOS **\$14.99**

Mama's secret recipe seasoned ground beef, diced tomato, jalapeños, queso, jack cheese, sour cream, Fritos, tortilla chips.

QUESABIRRIA NACHOS **\$16.99**

Tortilla chips, beef barbacoa, mole rojo, guacamole, pickled red onion, pickled fresno, queso chihuahua + queso melt, chipotle crema, pico de gallo.



SOUP & SALAD

CHICKEN TORTILLA SOUP \$8.99

Homemade broth, roasted chicken, tomato, avocado, queso fresco, lime, cilantro, tortilla strips
**Vegan option available*

POZOLE \$10.99

Spicy verde broth, slow-cooked pork, hominy, avocado, cilantro, pickled fresno, radish, fresh jalapeño, pico de gallo, lime, tortilla strips, sour cream **Vegan option available*

MEXICAN CHOPPED SALAD \$7.99

Lettuce, roasted corn, hearts of palm, chickpeas, black beans, diced tomato, tortilla strips, jicama, choice of house made dressing. *Make it Grande: Rotisserie Chicken +\$5*
**Vegan option available*

ENSALADA CUBANO \$14.99

Slow-cooked pork carnitas, arugula, cabbage, pickled red onion, radish, jalapeno, black beans, cherry tomato, cilantro, avocado, cotija. Served with mojo dressing. **Vegan option available*

CALIFORNIA COBB SALAD \$13.99

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

SOUP + CHOPPED SALAD \$14.99

Your choice of Chicken Tortilla Soup or Pozole and a Mexican Chopped Salad

DRESSING OPTIONS:

- HONEY LIME VINAIGRETTE * JALAPEÑO RANCH
- SMOKY BLUE CHEESE * WHITE BALSAMIC VINAIGRETTE

TACOS *Auténticos*

SERVED ON HOMEMADE CORN TORTILLAS
TRADITIONALLY TOPPED WITH PICO DE GALLO, SALSA VERDE, ONION, CILANTRO, AND LIME. CHOICE OF ONE SIDE ITEM. MIX + MATCH TWO OR THREE TACOS.

2 FOR \$15 3 FOR \$19

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|---------------|
| CARNE ASADA |
| POLLO ASADO |
| MEZCAL SHRIMP |
| CARNITAS |
| BARBACOA |

MAKE IT TOSTADA STYLE
CRUNCHY CORN SHELL,
CHARROS BEANS, QUESO
CHIHUAHUA AND AVOCADO.
+ \$1.5 PER TACO

MAKE IT DORADO STYLE
CRISPY GRIDDLED FLOUR
TORTILLAS, QUESO CHIHUAHUA
AND CREAMED CHARROS BEANS.
+ \$1 PER TACO

MAMA'S O.G. Tacos

**MIX & MATCH
YOUR FAVORITES!**

**SERVED ON
FLOUR TORTILLAS**

1 TACO	\$4.99
1 TACO + SOUP/SALAD	\$12.99
2 TACOS + SIDE	\$12.99
3 TACOS	\$13.99

"ROYALE STYLE" YOUR TACO FOR +\$1

TURN IT INTO A BOWL FOR \$13.99

TACO ROYALE: double-stacked taco with queso, roasted chicken, salsa verde, lettuce, pico, chorizo and chipotle crema

BAJA FISH: panko breaded fish, cabbage slaw, baja sauce, pico, pickled fresno, radish

GENERAL HOMEBOY: Panko crusted shrimp, sweet Thai chili sauce, cabbage, radish, green onion, cilantro. Served **mild** or **spicy**

SHRIMP PO BOY BLT: Creole fried shrimp, spicy remoulade, lettuce, pepperoncini, bacon, pico, oregano and jalapeño lime aioli

CALI CLUB: Roasted chicken, applewood bacon, lettuce, avocado, pico, jalapeño lime aioli and chipotle crema

KOREAN BBQ: Beef barbacoa, pickled red onion, Korean bbq sauce, sriracha mayo, cabbage, cilantro, radish.

HOT CHICKEN: Double-stacked taco with queso, spicy slaw, fried chicken, chipotle honey hot sauce, jalapeño lime aioli, b+b pickles and cilantro

SLOPPY JOSE: Mama's version of a sloppy joe. Seasoned ground beef, queso melt, jalapeños, monterey jack cheese, diced tomato, sour cream and Fritos.

AVOCADO: Fresh avocado, cabbage, Mama's chipotle honey hot sauce, pico, pickled red onion, cilantro, jalapeño lime aioli **Vegan option available*

BLACK BEAN: Our homemade black bean veggie patty, lettuce, avocado, pico de gallo, salsa verde, jalapeño lime aioli, feta cheese, cilantro. **Vegan option available*

CARIBBEAN JERK: Roasted chicken, cabbage, mango salsa, spicy jerk sauce, avocado, pico de gallo, cilantro.

STEAKHOUSE: Beef barbacoa, horsey sauce, green onions, Bourbon BBQ sauce and fried onions.

V VEGAN JERK: Sweet plantains, cabbage, mango salsa, spicy jerk sauce, avocado, pico de gallo, cilantro.

The Other GOODS

COMES WITH YOUR CHOICE OF TWO SIDES

BIRRIA TACOS \$16.99

Slow cooked beef barbacoa, queso chihuahua, cilantro, onion and lime. Served on griddled corn torillas with a side of consommé and pickled red onion.

PERUVIAN CHICKEN \$14.99

Marinated ½ chicken slow cooked in our rotisserie. Served with chipotle crema, Peruvian verde sauce and cilantro.

QUESALADA CARNITAS \$14.99

Griddled flour tortillas stuffed with slow-cooked pork carnitas, mole roja and queso chihuahua. Served with red mole sauce, sour cream, lettuce, pico de gallo and cilantro.

QUESALADA RANCHERO \$14.99

Griddled flour tortillas stuffed with slow-cooked barbacoa, tomato ranchero sauce and Monterey jack cheese. Served with ranchero sauce, sour cream, lettuce, pico de gallo and cilantro.

QUESALADA SUIZAS \$14.99

Griddled flour tortillas stuffed with roasted peruvian chicken, poblano cream sauce and Monterey jack cheese. Served with a side of suiza sauce, sour cream, lettuce, pico de gallo and cilantro.

POLLO CON MOLE \$15.99

Our peruvian-style rotisserie 1/2 chicken smothered in our mole roja. Topped with cilantro and served with a side of chipotle crema and peruvian verde sauce.

SIDES

- ✓ CHARROS BEANS \$3.50**
- ✓ MEXICAN RICE \$3.50**
- ✓ SWEET POTATO FRIES \$4.50**
- ✓ PLANTAINS \$4.00**
- JALAPEÑO SLAW \$3.50**
- MEXICAN STREET CORN \$4.00**

- { SIDE OF AVOCADO \$2.50 }**
- { SIDE OF SALSA \$2.00 }**
- { SIDE OF GUACAMOLE \$3.00 }**

SPECIALTY DRINKS

El Vez / \$9 / tequila blanco, triple sec, homemade sweet & sour, flaked ice

Cadillac / \$10 / reposado, Grand Marnier, homemade sweet & sour, orange, agave, flaked ice

El Camino / \$9 / gold tequila, triple sec, homemade sweet & sour, orange, agave, flaked ice

Authentico / \$13 / tequila blanco, Cointreau, lime, agave

El Diablo / \$13 / mezcal, Ancho Reyes, Cointreau, lime, orange, jalapeño, agave

Avocado Jalapeño Margarita / \$12 / frozen, creamy, slightly spicy, delicioso

Strawberry Margarita / \$11 / tequila blanco, triple sec, fresh strawberry, homemade sweet & sour, flaked ice

Vintage Caddy / \$14 / añejo, Grand Marnier, homemade sweet & sour, orange, flaked ice

Skinny Margarita / \$10 / tequila blanco, homemade Splenda sweet & sour, lime, flaked ice, soda

Pink Paloma / \$11 / tequila blanco, agave, pink grapefruit, hibiscus sour, soda

Chipotle Bloody Mary / \$9 / made with our spicy homemade bloody mary mix

Michelada / \$7 / Tecate, a salted glass and your choice of fresh lime juice or our spicy bloody mary mix

Passion Fruit Sangria / \$8 / \$22 / red + white wines, passion fruit, orange liqueur & fresh fruit juices

Oaxacan Old Fashioned / \$14 / Hornitos Black Barrel Añejo, mezcal, agave, Punt e Mes, orange, luxardo cherry

Mamarona / \$11 / our classic El Vez margarita served with a Zoz Corona

Durty Miguel / \$7 / 12oz PBR can with a tequila shot on the side

Mama's Famous Mojito / \$10 / rum, limon, muddled lime, fresh mint, cane sugar, soda

Jarritos / \$4.5 / bottled sodas

Topo Chico / \$4.5 / mineral water