## MARGARITAS

THE ELVEZ The classic margarita. Sauza silver tequila, house-made sweet and sour. Triple Sec and fresh squeezed lime juice. \$7

EL CAMINO The bad-ass budget margarita. Sauza gold tequila, Triple Sec, house-made sweet and sour, orange juice, and fresh squeezed lime juice. \$7

**CADILLAC** The top shelf margarita in this joint. Milagro Reposado, Grand Marnier, house-made sweet and sour, orange juice and fresh squeezed lime juice. \$9

BLACK CADILLAC A SUPER smooth version of our Cadillac Margarita, Jose Cuervo Black Medallion Anejo tequila, Grand Marnier, house-made sweet and sour mix and fresh squeezed lime juice. **\$9.5** 

**POMEGRANATE MARGARITA** This is about as frou-frou as we get. Sauza silver tequila, pomegranate juice, Triple Sec and fresh squeezed lime juice. \$8

SKINNY MARGARITA Only 150 calories! Sauza silver tequila, our homemade Splenda sweet and sour and fresh squeezed lime juice. \$8

STRAWBERRY MARGARITA Sauza silver tequila, Triple Sec, house made sweet and sour, fresh strawberry puree and fresh squeezed lime juice. \$8

## SPECIALTY DRINKS

**BLUEBERRY MARGARITA** Sauza silver tequila, triple sec, house made fresh blueberry sweet and sour mix and fresh squeezed lime juice. \$8

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

**PASSION FRUIT SANGRIA** Red and white wines, passion fruit juice, orange liquor and fresh fruit juices. \$6 glass / \$15 carafe

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

MICHELADA Tecate beer and freshsqueezed lime juice served over ice in a saltrimmed glass. \$4

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

SEASONAL MOJITO Ask your server for details. \$9



CHATTANOOGA 109 N. Market Street Chattanooga, TN 37405 **NASHVILLE** 1200 Villa Place Nashville, TN 37212 SULLIVAN'S ISLAND 2213-B Middle Street Sullivan's Island, SC 29482





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# WELCOME TO ON **TACO MAMACITA®**

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## CHATTANOOGA \* NASHVILLE

# FIRST BITES

### APPETIZER SAMPLER

### \$9.99

\$2.99

\$6.99

\$9.99

\$7.99

\$6.99

\$4.99

Our made to order Guacamole, Queso Cheese Dip and your choice of one of our homemade Salsas. Served with tortilla chips.

## CHIPS AND SALSA

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

### SALSA SAMPLER

A veritable plethora of house-made fresh salsas. Mango jalapeño, salsa verde and roasted tomato salsa. Served with fresh tortilla chips.

## **MEMPHIS NACHOS**

All the goodies from our very popular Memphis Taco served over a single layer of tortilla chips.

## **FRESH GUACAMOLE NOW!**

Made to order guacamole with avocado, jalapeño, tomato, onion and cilantro. Each order is served with tortilla chips.

## NACHO MAMA

The perfect nacho! We set out to make the perfect nacho and nailed it by creating an oversized tortilla chip with all the toppings you expect in every bite.

(Add chicken, carnitas, or brisket for \$2,50)

## **SLOPPY NACHOS**

Our secret recipe spiced ground beef, diced tomatoes, jalapeños, monterey jack cheese, sour cream and Fritos piled on top of a single layer of tortilla chips. Whoa mama, these nachos are good!

## QUESO ROYALE

Melted white cheeses, roasted tomatillo cream sauce, chorizo and cilantro served piping hot in a cast iron skillet. Served with chips, flour tortillas and a side of spicy escabeche.

## CHIPS CON QUESO

Yep!!! You got it. It's the traditional white cheese sauce that everyone loves.

## SOUP & SALADS

## CHICKEN TORTILLA SOUP

You won't believe how fresh this soup is. Roasted chicken, diced tomato, freshly sliced avocado, queso fresco, lime and chopped cilantro served hot pot style with a flavorful house-made broth topped with tortilla strips.

## MEXICAN CHOPPED SALAD

Chopped crisp lettuce topped with roasted corn. hearts of palm, chickpeas, petite red beans, diced tomatoes, tortilla strips and crispy jicama. Served with your choice of house-made dressing.

## **GRANDE CHOPPED SALAD**

All of the same chopped veggies and goodies as the Mexican Chopped Salad but a whole lot more. Topped with roasted chicken. Served with your choice of house-made dressing.

## CALIFORNIA COBB SALAD

Chopped lettuce topped with roasted chicken, blue cheese crumbles, sliced avocado, applewood smoked bacon, diced tomatoes, tortilla strips and hard boiled egg. Served with your choice of house-made dressing.

1400 States #

## OUR HOUSE-MADE DRESSING SELECTION:

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

## \$8.99

\$9.99

\$8.99

SHRIMP PO'BOY BLT

## CARNITAS

Carnitas style pork topped with salsa verde, crispy lettuce, pico de gallo, monterey jack cheese, guacamole and fresh escabeche.

## CALIFORNIA CLUB TACO

Roasted chicken, applewood smoked bacon, lettuce, guacamole, pico de gallo, jalapeño lime mayo and chipotle cream sauce.

## THE MEMPHIS

Slow braised pork, diced white onion. chopped dill pickle, jalapeño corn slaw. drv rub seasoning and barbecue sauce.

## LOADED GYRO

Thinly sliced gyro meat (lamb), lettuce, baja white sauce, pepperoncini peppers, cucumber, pico de gallo and feta cheese.

## SLOPPY JOSE TACO

Mama's version of a Sloppy Joe. Spicy ground beef, jalapeños, monterey jack cheese, sour cream and Fritos.

## **VEGETARIAN JERK**

Sautéed plantains served with shredded cabbage, mango salsa, refried black beans, spicy Caribbean jerk sauce and a peach aioli.



## \$5.99

\$8.99

\$9.99

## \*\*\*\* **TACOS** \*\*\*\*\*

Creole fried shrimp, spicy remoulade sauce, iceberg lettuce, pepperoncini peppers, crispy bacon, pico de gallo and jalapeño lime mayo.

## \$3.99

\$3.99

\$3.99

### \$3.99

### \$3.99

\$3.75

TACO ROYALE \$3.99 A double-stacked taco filled with roasted

chicken, salsa verde, shredded lettuce, pico de gallo, crumbled chorizo, creamy black bean mash and chipotle cream sauce.

## **BAJA FISH**

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Panko breaded tilapia served with crispy Napa cabbage, authentic Mexican white sauce, pico de gallo, sliced radishes and cilantro.

## CARIBBEAN JERK

Roasted Caribbean jerk chicken served with shredded cabbage, mango salsa, refried black beans, spicy Caribbean jerk sauce and a peach aioli.

### OY VEY

## \$3.99

\$3.99

\$3.99

Slow-cooked chipotle beef brisket topped with Mama's Ranchero Sauce, crispy lettuce, pico de gallo, monterey jack cheese, guacamole and fresh escabeche.

### **GENERAL HOMEBOY** \$3.99

Panko breaded shrimp with a sweet Thai chili sauce, shredded cabbage, sliced radish. green onions and cilantro. Served mild or spicy!

crema, crispy lettuce, pico de gallo, monterey jack cheese, guacamole and fresh escabeche.

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### \$3.75 BLACK BEAN \$3.75 House-made black bean cake topped with

## ENCHILADAS

## **BRISKET RANCHEROS**

\$9.99

Corn tortillas filled with chipotle braised beef brisket topped with mild Mexican tomato sauce, sour cream, cilantro and monterey jack cheese. Comes with your choice of one side.

## **ENCHILADAS SUIZAS**

\$9.99

Corn tortillas filled with pulled roasted chicken, topped with a creamy tomatillo sauce, sour cream, cilantro and monterey jack. Comes with your choice of one side.

## VEGILLADAS

## \$9.99

Corn tortillas filled with a mixture of sweet yellow corn, tomatoes, green chili rice and black beans topped with a spicy jalapeñocilantro sauce and crumbled feta cheese. Comes with your choice of one side.

THE WHOLE ENCHILADA \$12.99 Can't decide? Try all three. Served with vour choice of one side.

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## SIDES

GREEN CHILI RICE	\$2.50
CHARROS BEANS	\$2.50
CHIPOTLE TURNIP GREENS	\$2.50
MEXICAN STREET CORN	\$2.50

# ANY 2 TACOS AND A SIDE - \$8.99

**TACOMAMACITA.COM** 

## ROASTED PERUVIAN CHICKEN

### WHAT IS ROASTED PERUVIAN CHICKEN?

Simply put, it's the most unique and flavorful chicken you will ever taste. We start by bathing it in fresh-squeezed lime juice to keep the meat tender and juicy. Next, the skin is rubbed with our special seasoning which gives it just the right blend of sweet and spicy. We slow roast this chicken until the skin is slightly crispy and voila! The best roasted chicken you have ever tasted.

## PERUVIAN CHICKEN DINNER

\$10.99

1/2 rotisserie chicken served with your choice of two sides.

## **PERUVIAN FEAST**

### \$28.99

A healthy and family-style meal served with house-made dipping sauces, chopped salad and your choice of two sides.

JALAPENO CORN SLAW **BLACK BEAN & CORN SALAD** SWEET POTATO FRIES

\$2.50 \$2.50 \$2.50

