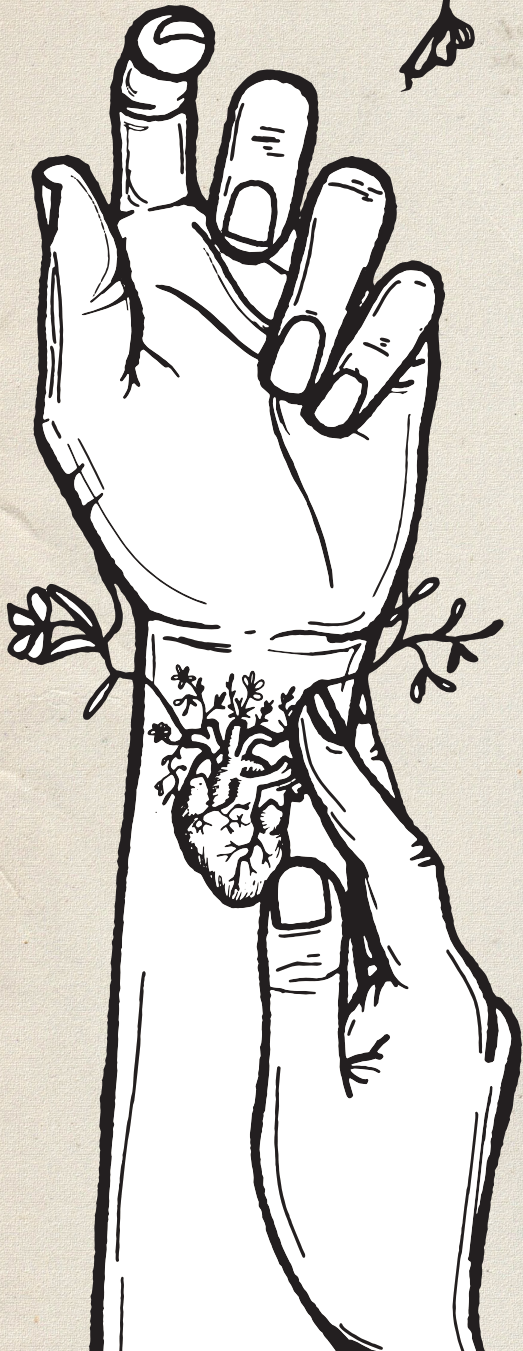


Mamacitas



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Shared

LOADED FRIES

Papas Nachos served with impossible crumbles, poblanos, mamas seasoning and melted cheese 14

ESQUITES 🌱 🌱

Mexican street corn 11

4 CHILES BOARD 🌱

Tostadas served with salsa de toreado, salsa roja, salsa de aguacate, salsa rostisada 12

BACON WRAPPED SHRIMP

With jalapeño and date jam dipping sauce 16

TUNA CEVICHE 🌱

Fresh diced tuna, heart of palm, pico and mango relish served in Housemade mamacitas cocktail sauce 14

AZTECA RAJAS 🌱

Layered corn tortilla, poblano peppers, fresh roasted corn, crema Mexicana and queso asadero 14

CRISPY CHICKEN WINGS

With a homemade tequila-chipotle sauce 16

MUSHROOM AND GOAT CHEESE EMPANADAS 13 🌱

HUARACHE VEGANO

Black bean purée, crushed chick-peas and micro greens 13

CHICKEN AND CHEESE QUESADILLA

Marinated chicken, roasted poblano peppers, and asadero. Vegetarian "chicken" available 14

POBLANO MAC N CHEESE 9 🌱

Held Served with Hand Cut Fries + Sub Fries for different side \$4
House salad, cup of soup, cilantro coleslaw, vegan chickpea salad

THE INTELLECTUAL BREAST

Organic chicken breast, lettuce, crispy bacon, tomato and house ranch aioli 16

VEGAN CUBANO SANDWICH

Vegan nuggets tossed in a chipotle honey sauce, topped with housemade sweetened agave slaw and dill pickles 15

SALMON AND GRUYERE GRILLED CHEESE

House cured salmon paired with gruyere on sourdough 16

SHRIMP TACOS vegetarian option: mushroom and black bean

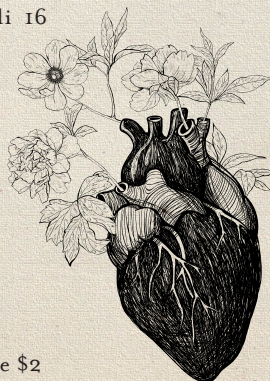
With cilantro pesto coleslaw and pico de gallo 14

IMPOSSIBLE BURGER 🌱 or 🌱

Plant-based burger, lettuce, tomato and onion 15 + cheese or vegan cheese \$2

CHICKEN GYRO

Marinated chicken wrapped in Naan with cucumbers, tomatoes, and tzatziki 15



Savored

AVAILABLE AFTER 5PM

STUFFED MUSHROOM RAVIOLI 🌱

In a charcoal cream asadero sauce served with pan seared prawns 26

CHICKEN TAMPIQUEÑA 🌱

Pan seared chicken breast with a poblano cream and cheese served with roasted fingerling potatoes and baby heirloom tomatoes 24

GRILLED HALIBUT 🌱

In a lemongrass coconut cream sauce served with grilled kale, roasted bok choy, baby carrots and basmati white rice 34

MAMAS ASADA 🌱

Grilled 12 oz center cut glazed porkchop on top of a charro bean puree, roasted fingerling potatoes, grilled long green onion and toreado jalapeño XX

ROASTED POBLANO 🌱

Stuffed with vegan sausage, squash and mushrooms, doused in a creamy avocado sauce 21

GRILLED DUCK BREAST

With a chipotle glaze finish served with a beet puree quenelle, baby heirloom carrots and roasted pearl onions 31

BALSAMIC GLAZED SALMON 🌱

Blackened salmon over balsamic glaze served with roasted baby carrots, fingerling potatoes with cilantro pesto and baby beets 31

Soups & Salads

cup 6 | bowl 9

VEGAN POZOLE 🌱

MAMA'S HOUSE SALAD

Mixed greens, strawberries, red onion, sliced almonds and goat cheese in a house poppyseed dressing 13

SUBLIME ENDIVE SALAD

Served with a sunflower seed and torreado celery dressing, sunburst heirloom tomatoes, roast pearl onion, fresh honey due melon and quinoa topped with queso fresco 15

Sweet

HOMEMADE - WITH LOVE 10

BASKET OF CHURROS

CHOCOLATE CON MUCHO AMOR

OREO CHEESECAKE

🌱 Vegetarian 🌱 Vegan 🌱 Gluten Free

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Food prepared in our restaurant may contain the following ingredients: milk, eggs, wheat, peanuts, and tree nuts. If you have a food allergy, please notify your server. Take out fee +2.

