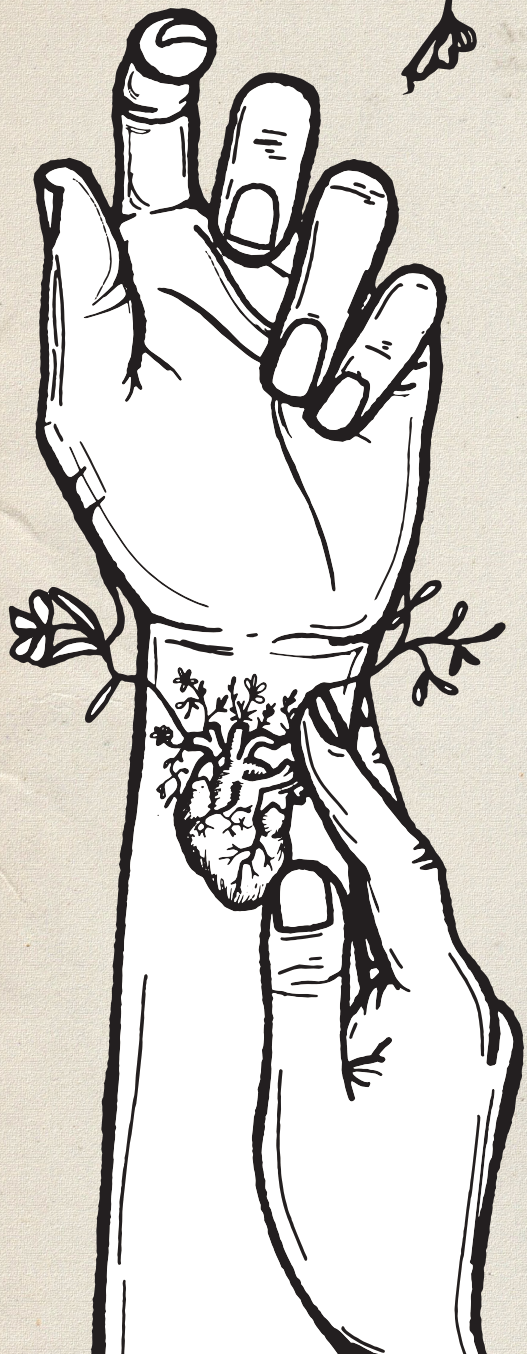
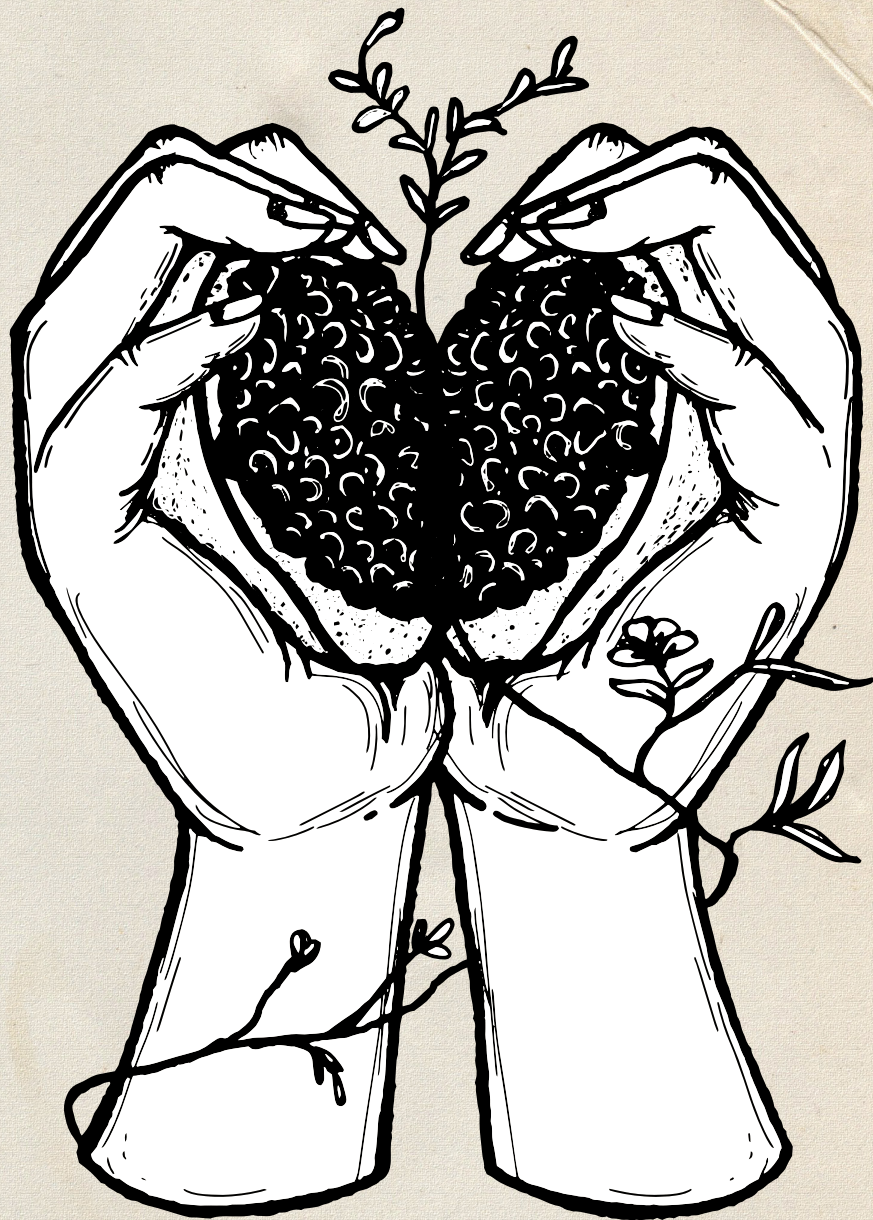


Mamacitas



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Shared

ARANCINI CROQUETTES

Filled with tomato, mozzarella, Italian Carnaroli rice and crimini mushrooms 12

ESQUITES

Mexican street corn 11

GUACAMOLE AND SALSA

Served with corn tortilla chips 12

BACON WRAPPED SHRIMP

With jalapeño and date jam dipping sauce 16

VEGAN CEVICHE

Hearts of palm, avocado in a tomato purée 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

THE INTELLECTUAL BREAST

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

THE CLASSIC TURKEY CLUB

Sliced turkey, vine ripened tomato, lettuce, bacon and mayonnaise 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

+ Sub Fries for different side \$4

House salad, cup of soup, cilantro coleslaw, vegan chickpea salad



Savored

AVAILABLE AFTER 5PM

WILD MUSHROOM FETTUCCHINI

In a crema blanca sauce 19 + shrimp or organic chicken \$8

CHICKEN TAMPIQUEÑA

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

BLACKENED PAN SEARED TUNA

On a bed of rice, charred vegetables and mexi-asian reduction 32

BRAISED PORKSHANK

Over Red Lentil Rotini pasta tossed in pesto and heirloom tomato, roasted caulilini and brocolini veg with a demi sauce 37

ROASTED POBLANO

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

CHICKEN SHISH

Served on a bed of basmati rice, Tzatziki, side salad and homemade naan 24

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

SOUTHWEST SUPER SALAD

Kale, sweet potato, quinoa, onion, black beans, pepitas with an avocado ranch dressing 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.

