

dinner menu

antojitos de la tierra

- guacamole al don --- crushed avocado with jalapeno, cilantro, lime, queso fresco, jitomate and fresh tortilla chips. 8
- tamales del invierno --- house-made tamales with sautéed rapini, goat cheese and a lamb “manchamanteles” mole. 12
- chile en nogada --- winter squash-sunchoke mash and goat cheese stuffed poblano chile with a classic walnut sauce. 10
- queso fundido --- baked chihuahua cheese with refried heirloom beans, chorizo-potato hash and golden corn tostadas. 11
- pato y lentejas --- crispy maple leaf duck leg with umbro lentils, nopales, hominy, baby carrots, spinach and mole amarillo. 11
- chilaquiles casi listos --- tortilla chips tossed with chipotle cream, roasted chicken, baby spinach and poblano chile rajas. 12
- gorditas de picadillo --- crispy “masa” pockets stuffed with niman ranch beef picadillo, queso asadero, refried beans & chard. 12
- albondigas en pozole --- niman ranch meatballs with chipotle-tomatillo mole, hominy, baby carrots and mashed potatoes. 14
- carnitas especial --- sizzling platter of crispy pork “confit” (1/2 lb) with our 7-layer “queso fundido” dip and fresh tortillas. 17

antojitos del mar

- ceviche mixto --- lime-poached mahi & shrimp with grilled calamari, meyer lemon salsa fresca, pear and watermelon radish. 12
- salpicon de cangrejo --- fresh dungeness crab mixed with sikil pak, meyer lemon & avocado on golden plaintain tostones. 11
- crudo de atun --- ahi tuna tartar with pumpkin seeds, mango, avocado, chipotle-agave nectar emulsion and yucca chips. 15
- callos de mula --- pan-seared day boat scallops with roasted chorizo, brussel sprouts, jalapenos and butternut squash mole. 17
- camaron y pipian --- sautéed gulf prawns with tomatillo-serrano “pipian verde”, sweet corn arepas and roasted broccolini. 16
- la veracruzana --- pan-roasted local halibut with a poblano polenta cake and a classic roasted red chile-tomato salsita. 17

ensaladas y sopas

- mayacoba --- seared ahi tuna “tacos” with a persimmon-apple pico de gallo, chayote and aguamiel in jicama wraps. 14
- gemas chiquitas --- little gem lettuces in a cumin-champagne crema with cotija, avocado, pumpkin seeds and chili flakes. 9
- jicama y toronja --- jicama salad with grapefruit, arugula, candied pecans, tres hierbas and lime-agave vinaigrette. 9
- sopa de calabaza --- oak hill farm’s butternut squash soup with pepitas, guajillo oil and crispy chile strips. 6
- sopa de tortilla --- traditional “azteca” soup with crispy tortilla strips, avocado, black beans, hominy and queso oaxaca. 6

tacos y enchiladas (fresh house-made tortillas, served three up)

- camaron al pastor --- achiote-spiced gulf prawn tacos with grilled pineapple, green apple-mango salsa verde & watercress. 14
- mahi borracho --- corn meal beer-battered mahi mahi tacos with lime-guajillo rouille and red cabbage-cilantro slaw. 15
- pollo taqueria --- crispy chicken tacos with “cascabel” chile salsa, queso oaxaca, shredded lettuce and refried beans. 13
- carne asada --- griddled meyer ranch skirt steak tacos with guacamole, chimichurri, caramelized onions and arugula. 14
- carnitas --- slow cooked pulled pork tacos with avocado salsa, crema mexicana, pico de gallo and queso cotija. 13
- enfrijoladas --- sautéed winter squash, chard & portabellini mushrooms with black bean dipped-three cheese enchiladas. 15
- enchiladas rojas sencillas --- slow-cooked adobo chicken enchiladas baked with guajillo chile sauce, crema and queso. 17
- enchiladas rancheras --- braised meyer ranch tri-tip enchiladas baked with oaxacan mole coloradito, leeks and goat cheese. 18

al lado

- brecolitos --- roasted broccolini with chile-cheddar mole. 8 frijoles --- organic heirloom beans with chorizo and epazote. 6
- repollitos --- brussel sprouts with pepitas & chimichurri. 8 arroz --- traditional mexican red rice. 4

18 % gratuity on parties of 8 or more --- executive chef: luis contreras; sous chef: deiber tzab; chef-proprietor: sam josi --- dinnerware: heath ceramics
whenever possible products are sustainably sourced; oak hill farm is a 100% local, seasonal and organic farm located in sonoma
2317 chestnut street san francisco ca 94123 t 415 346 8494 f 415 346 8495
mamacita is not responsible for lost or stolen property

especialidades de la casa

mamacita margarita ---
 herradura 100% blue agave tequila, agave nectar
 and fresh squeezed lime juice. 8 pitcher, 21

pomegranate margarita ---
 pomegranate tequila and fresh squeezed lime juice.
 10 pitcher, 27

estante superior ---
 paqui 100% blue agave tequila silver, agave nectar,
 fresh squeezed lime juice, floated with grand
 marnier. 10 pitcher. 30

lo mejor ---
 premium oro de jalisco reposado 100% blue agave
 tequila with agave nectar and fresh squeezed lime
 juice. 10 pitcher, 30

rosé rita ---
 oro de jalisco reposado rosse 100 % blue agave
 tequila, st. germain elderflower liqueur, fresh lime &
 agave nectar, served chilled and up. 10

la paloma ---
 don julio reposado 100% blue agave tequila,
 muddled fresh grapefruit, squirt and lime. 10

el mojito ---
 castillo rum, lime, mint and sugar. 8

guava mojito ---
 classic mojito with cruzan guava rum. 10

raspberry mojito ---
 white rum, fresh muddled raspberries and mint, lime
 and sugar, served up. 10

caipirinha brasileira ---
 cachaca 61, fresh lime & sugar. 8

caipirinha diabolica ---
 cachaca 61, fresh ginger, jalapeno and lime,
 muddled with sugar over ice. 10

sangria de la casa ---
 red wine infused with seasonal fresh fruit. 7
 pitcher. 19

jamaica royal ---
 segura viudas aria estate brut cava, infused with
 reduced hibiscus flower. 10

tequilas

blanco

herradura. 8
 cazadores. 8
 cabo wabo. 9
 patron. 9
 paqui. 9
 el tesoro. 9
 del cielo. 9
 don julio. 9
 partida. 9
 corzo. 9
 siete leguas. 9
 gran centenario. 9
 el mayor. 9
 oro de jalisco. 10
 milagro select barrel. 13

reposado

sauza hornitos. 7
 cazadores. 9
 herradura. 10
 cabo wabo. 10
 patron. 10
 paqui. 10
 el tesoro. 10
 del cielo. 10
 don julio. 10
 corzo. 10
 siete leguas. 10
 partida. 11
 el mayor. 11
 oro de jalisco. 12
 clase azul. 14
 milagro select barrel. 15

anejo

patron. 11
 el tesoro. 11
 paqui. 12
 cazadores. 12
 herradura. 12
 don julio. 12
 del cielo. 12
 siete leguas. 12
 gran centenario. 12
 partida. 12
 el mayor. 13
 chinaco. 13
 oro de jalisco. 14
 cuervo reserva de la familia. 17
 milagro select barrel. 17
 don julio 1942. 18
 cabo uno anejo reserva. 35

vuelos de tequila (tequila flights)

la mezcla (mixed) 12

el tesoro silver
 don julio reposado
 gran centenario anejo

paso robles (oak aged) 14

corzo reposado
 del cielo reposado
 clase azul reposado

barril antigua (old barrel) 18

patron anejo
 del cielo anejo
 chinaco anejo

oro de jalisco 18

silver - reposado - reposado "rosse" - anejo

cervezas

corona. 5
 corona light. 5
 pacifico. 5
 imperial. 5

red stripe. 5
 dos equis XX. 5
 negra modelo. 5

modelo especial. 5
 st. pauli non-alcoholic. 5
 tecate in a can. 3

sierra nevada. 5
 budweiser. 4
 bud light. 4