BRUNCH Saturdays and Sundays 11a -3P

CHILAQUILES

12.95

10.95

red and green sauce, cilantro, pepperjack and cotija cheese, scrambled eggs, braised pork, tortillas

Breakfast Burrito

eggs, papas, cilantro, pepperjack, poblano chile, roasted tomato salsa, sour cream, spicy red sauce, choice of braised pork or chicken chorizo grilled steak add \$2

CHURLO MALLE

corn meal waffle, cinnamon sugar, fresh berries, maple syrup

Breakfast taco

4.65

11.50

ranchero sauce, scrambled egg, pico de gallo, green onions, choice of braised pork or chicken chorizo grilled steak add \$1

PARTY PACKS TO GO

Party Packs Include

chips and salsa, black beans, cilantro-lime rice, pineapple with tajin, Mas Taco Bar hot sauces

CHOICE OF THREE TACOS: PORK BELLY Braised Short Rib Drunken Chicken Pork AL Pastor Impossible Asada

5 PEOPLE: \$75 10 PEOPLE: \$130 15 PEOPLE: \$200 20 PEOPLE: \$240 25-200 PEOPLE: PLEASE INQUIRE

GUACAMOLE \$40

PRIVATE EVENT SPACE AVAILABLE FOR UP TO 50 PEOPLE

HAPPY HOUR MON-Fri 3P-6P

1/2 OFF STATTERS

\$1 OFF TACOS: drunken chicken, pork al pastor, banh mi shrimp, battered fish, thai beef, potato

\$1 OFF BIG TAP BEERS

\$2 OFF WINE BY THE GLASS

\$2 OFF WELLS

\$2 OFF Margaritas

\$3 OFF CRAFT COCKTAILS

\$5 OFF Margaritas Gigantes - 32 oz Goblet

MARGARITA MONDAY

\$6 MARGARITAS ALL DAY \$8 CADILLAC MARGARITA

TACO TUESDAY

drunken chicken, pork al pastor, banh mi shrimp, battered fish, thai beef, potato

\$5 OFF MARGARITAS GIGANTES ALL DAY

MAS TACO BAR

MENU

1800 15TH STREET, SUITE D Sacramento, ca 95811 PH 916.706.1330

3535 FAIR OAKS BLVD., SUITE A Sacramento, Ca 95864 PH 916.285.5754

> 450 PALLADIO PARKWAY Folsom, CA 95630 PH 916.597.2929

> > mastacobar.com

STARTERS

GUACAMOLE AND CHIPS onions, tomatoes, cilantro, citrus juice, cotija cheese,

jalapeño garnish

CHIPS and salsa

Habañero fire balls

jalapeños, cream cheese, bacon, pepperjack cheese cotija cheese

SHRIMP CEVICHE

avocado, onions, tomatoes, cucumbers, citrus juice, cilantro, jalapeño, corn chips

MAS Fries

chili lime marinated steak, cilantro crema, guacamole, roasted red peppers, cotija cheese, steak fries

Grilled corn on the COB

mayonnaise crema, chili powder, cotija cheese, cilantro

NOT TACOS

SPICY CAESAR SALAD

cherry tomatoes, tortilla strips, cotija cheese, pumpkin seeds, spicy caesar dressing *add protein from your favorite taco* 3.95/4.95

BLACK BEAN STEW

cotija cheese, cilantro

POTK POZOLE cabbage, cilantro, radish

CHICKEN TAMALES (2)

fresh masa, seasoned chicken, roasted red salsa

Fresh Pineapple tajin

18% service charge for parties of 8 or more

 Served raw or undercooked or contains raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodbourne illness, especially if you have certain medical conditions.

TACOS \$4.15 EACH

Drunken Chicken

9.95

4.50

8.95

12.50

12.50

4.25

9.95

6.50

7.95

9.75

5.75

slow tomatillo beer braised chicken, cotija cheese, onions, jalapeño, cilantro

POTK al Pastor marinated pork, pineapple, onions, cilantro

INDIAN BUTTER CHICKEN naan bread, cabbage, onions, cilantro

Battered FISH spicy avocado crema, cabbage, cilantro

POTATO avocado, roasted poblanos, yellow corn, fresno garlic oil, cilantro

\$4.65 EACH

PORK BELLY

pickled onions, cilantro

Baja FISH blackened salmon, tapatio aioli, cabbage, jalapeño

Braised Short rib slow braised ancho short ribs, cotija cheese, pickled onions, cilantro

KOREAN FRIED CHICKEN kimchi, laughing bun, jalapeño, cilantro

Banh MI SHTIMP pickled carrots, jalapeño, Asian bbq sauce, laughing bun, cilantro

THAI BEEF crispy beef, cabbage, basil, cilantro, mint, fresno chile, spicy Thai chili sauce

Fried oyster tapatio aioli, cabbage, onions, cilantro

IMPOSSIBLE ASADA 100% plant based protein, cabbage, roasted red salsa, onions, cilantro

BITTIA 4.95 slow braised beef, melted cheese, onions, cilantro, consommé

SECTET TACO price varies ask your server

BOWLS \$10.50

(CILANTRO-LIME RICE, PEPPERS, RED SAUCE)

POTK BELLY pickled onions, cilantro

Braised Short RIB slow braised ancho short ribs, cotija cheese, pickled onions, cilantro

Drunken CHICKEN slow tomatillo beer braised chicken, cotija cheese, onions, jalapeño, cilantro

PORK AL PASTOR marinated pork, pineapple, onions, cilantro

INDIAN BUTTER CHICKEN cabbage, onions, cilantro

BATTERED FISH spicy avocado crema, cabbage, cilantro

IMPOSSIBLE ASADA 100% plant based protein, cabbage, roasted red salsa, onions, cilantro

Baja FISH add \$3 blackened salmon, tapatio aioli, cabbage, jalapeño

DESSERT

CHUTTOS with Mexican chocolate ganache, caramel	6.50
Mango SorBet berries, tajin, tamarind straw, chamoy	6.50
CHUTTO SUNDAE churro, vanilla ice cream, Mexican chocolate ganache,	8.25

caramel, whipped cream, cherry