Signature COCKTAILS

TACO MAC TOP SHELF MARGARITA
Herradura Silver Tequila, Cointreau Orange Liqueur, Grand Marnier & fresh lime. 12

TACO MAC BLOODY MARY
UV Sriracha, Taco Mac Wing Sauce, Finest Call Loaded Bloody Mary, fresh lime, Monin Hickory Smoke, topped with Guinness draught. 8

CALL A CAB WHISKEY TEA
1792 Small Batch, Jameson, Fireball Cinnamon Whisky, Bulleit Rye, Finest Call Premium Citrus Sour & Monin Peach topped with Coca-Cola. 10

OLE SMOKY HOOCH PUNCH
Ole Smoky Hunch Punch Lightnin' Moonshine, orange, pineapple topped with ginger ale. 9

LIGHTS OUT LEMONADE
UV Blue Raspberry Vodka, New Amsterdam Gin, Solerno Blood Orange Liqueur, lemonade & cranberry. 8

BEER
Cocktails & Blends

BLUE LEMON
Deep Eddy Lemon Vodka, Blue Moon and ginger beer. 8

ONE BAD APPLE
Tullamore Dew Irish Whiskey, fresh lemon and mint topped with Angry Orchard Hard Cider and a dash of Angostura Bitters. 8

BLACK & WHITE
Blue Moon & Guinness. 6

BLACK VELVETEEN
Strongbow Hard Cider & Guinness. 6

DIRTY HIPPIE
Sweetwater 420 & Guinness. 6

BLACK & TAN
Yuengling & Guinness. 6

TACO MAC CRAFTED Cocktails

TACO MAC ULTIMATE LIT
Sailor Jerry Spiced Rum, Hendrick's, Finlandia Vodka, Cointreau Orange Liqueur & Citrus Sour topped with Coca-Cola. 10

DEEP EDDY MULE
Choice of Deep Eddy Ruby Red, Peach or Lemon Vodka, fresh lime & ginger beer. 8

JAMESON & GINGER
Jameson Irish Whiskey, Finest Call Real Ginger, mint & fresh lime. 8

SPIKED HONEY PUNCH
Jack Daniel's Tennessee Honey & pineapple topped with ginger beer. 8

CUCUMBER CILANTRO LIMEADE
Prairie Cucumber Vodka, Finest Call Citrus Sour, fresh lime and cilantro. 9

WINE
8 OZ MAC DADDY POUR

The Biggest Pour in Town
THEY POUR 5, 6, 7... WE POUR 8 OZ!

WHITE WINES	GLASS / BOTTLE		GLASS / BOTTLE
KENDALL-JACKSON Chardonnay	10 / 29	**CUPCAKE** Sauvignon Blanc	7 / NA
HIDDEN CRUSH Chardonnay	8 / 23	**LA MARCA** Prosecco	8 / NA
RUFFINO LUMINA Pinot Grigio	8 / 23	**CUPCAKE** Moscato	7 / 20

RED WINES	GLASS / BOTTLE		GLASS / BOTTLE
AVALON NAPA VALLEY Cabernet Sauvignon	12 / 35	**ALAMOS** Malbec	8 / 23
WILLIAM HILL Cabernet Sauvignon	8 / 23	**MARK WEST** Pinot Noir	8 / 23
GENESIS HOGUE CELLARS Merlot	9 / 26	**MEIOMI** Pinot Noir	12 / 35

Non-Alcoholic BEVERAGES

MILK
CHOCOLATE MILK
SWEET TEA
MONIN FLAVORED TEAS
Blackberry or Peach

RED BULL ENERGY
RED BULL SUGAR-FREE
BOTTLED WATER
FRESH COFFEE

Coca-Cola freestyle
100- drink choices
70 NO-CALORIE and LOW-CALORIE choices

YOUR LOCAL Wingman

It all started back in 1979 when a couple of guys from Buffalo, NY stopped in Atlanta on their way to Florida. After touring the city and enjoying the weather they decided to stay. All they had was a little cash and a great idea to bring Buffalo wings to the sunny South. It didn't take long to find the perfect spot, a quaint little taco stand on the corner of Virginia and North Highland Avenues.

With limited funds, a decision had to be made. Renovate the kitchen or change the sign out front? The kitchen won and the Taco Mac name, remained.

Throughout the '80s and '90s, the wall of drafts grew to offer the largest selection of micro-brewed beers and imports in the South – decades before anyone was pouring "craft" beers. People came to enjoy their favorite brew while watching their hometown sports team at the neighborhood hangout. 36 years later, it's still the best local place for beer, buffalo wings and sports.

TACO MAC®

EST. 1979

NC051116

APPETIZERS

REGULAR / LARGE

CHIPS AND FRESH SALSA
4.45

QUESO CON CARNE
Taco Mac Queso with seasoned beef, five cheeses, fresh jalapeños and pico de gallo. Served with fresh salsa, tortilla chips and tortillas. 8.95

TACO MAC QUESO
Spicy, melted blend of cheeses with fresh tomatoes, onions and pickled jalapeños. Served with fresh salsa, tortilla chips and tortillas. 5.95/7.95

FRESH GUACAMOLE
Made fresh with avocados, lime juice, cilantro, tomatoes, red onion and jalapeños. Served with tortilla chips and fresh salsa. 6.45/8.45

GRILLED CHICKEN NACHOS
Taco Mac Queso and fresh guacamole, five cheeses, pickled jalapeños, black beans, pico de gallo and sour cream. Served with fresh salsa. 9.95
Sub Steak 10.95

BAKED SPINACH & ARTICHOKE DIP
Spinach and artichokes blended with creamy Romano, Mozzarella, Parmesan and Provolone cheeses. Served with fresh-baked pita and tortilla chips. 8.95

NACHOS ALL THE WAY
House chili, black beans, pico de gallo, seasoned beef, pickled jalapeños, Taco Mac Queso, fresh guacamole, five cheeses and sour cream. Served with fresh salsa. 9.95

CRISPY CALAMARI
Tender calamari, lightly hand-breaded and flash fried. Served with sweet & spicy chili sauce. 10.95

FLAT-BREADS

APPLE & GOAT CHEESE
Roasted apples, crumbled Chèvre, baby arugula, five cheeses and balsamic glaze. 8.55

BUFFALO CHICKEN
Grilled chicken tossed in Taco Mac wing sauce, Parmesan, Romano, Provolone and Mozzarella cheeses, Blue cheese crumbles and celery. 8.95

HICKORY HONEY BBQ
Grilled chicken with Hickory Honey BBQ sauce, bacon, red onion, Cheddar Jack, Parmesan and Mozzarella cheeses. 8.95

ITALIAN TOMATO & CHEESE
Fresh Roma tomatoes, Parmesan, Romano, Provolone and Mozzarella cheeses, tomato sauce and basil pesto. 7.95

PEPPERONI & FOUR CHEESE
Pepperoni, tomato sauce, Parmesan, Romano, Provolone and Mozzarella cheeses and basil pesto. 8.55

SOUPS and SALADS

Choose from Ranch, Buffalo Ranch, Blue Cheese, Honey Mustard, Fat-Free Balsamic Vinaigrette, Caesar, Apple Balsamic Vinaigrette, Olive Oil Vinaigrette, Traditional Ranch

ENTRÉE SALADS

MONTEREY CHICKEN
Grilled chicken, fresh field greens, grape tomatoes, five cheeses, bacon and cilantro black beans. 9.75

BUFFALO CHICKEN
Grilled or fried chicken tossed in Taco Mac wing sauce, fresh field greens, grape tomatoes, Blue cheese crumbles, celery and green onions. 9.75

CAESAR
Romaine and Iceberg lettuce tossed with Caesar dressing, croutons and Parmesan cheese. Grilled Chicken 8.95
Grilled Shrimp 9.75

COBB
Grilled chicken, avocado, fresh field greens, bacon, hard-boiled egg, grape tomatoes and Blue cheese crumbles. 9.75

SHRIMP AVOCADO & MANGO
Grilled shrimp, fresh field greens, avocado, cilantro black beans, mango pico de gallo, jalapeños and queso fresco. 10.95

ROASTED APPLE & GOAT CHEESE
Grilled chicken, fresh field greens, roasted apples and Chevre with balsamic glaze and apple balsamic dressing. 10.95

SIDE SALADS

CAESAR
Romaine and Iceberg lettuce, Caesar dressing, croutons and Parmesan cheese. 5.75

HOUSE
Fresh field greens, five cheeses, cucumbers, red onions, croutons and grape tomatoes. 5.25

WEDGE
Iceberg wedge, Blue cheese dressing, Blue cheese crumbles, bacon, green onions and grape tomatoes. 5.75

SOUPS

TACO MAC CHILI
Award-winning chili topped with five cheeses, onions and tomatoes with crispy tortilla chips.
Cup 4.25 | Bowl 5.25

CHICKEN TORTILLA SOUP
Chicken, corn, onions, peppers and tomatoes topped with pico de gallo, fresh avocado and crispy tortilla chips. Cup 3.95 | Bowl 4.95

HEALTHY CHOICE OPTION
UNDER 600 CALORIES

*THESE ITEMS ARE COOKED TO ORDER. CONSUMING RAW OR UNDERCOOKED MEAT, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. T.MAC Restaurants reserves the right to refuse service to any group or person at our discretion. All "call in" and "to-go" orders must be taken out. No food or beverage may be brought into T.MAC Restaurants. No personal checks please. A valid state picture ID must be presented to consume any alcoholic beverage, regardless of age. Questions, comments or concerns email us at: comments@tmacrestaurants.com. A.1. is a registered trademark of Kraft Foods.

THE SOUTHEAST'S ORIGINAL

Buffalo Wings

Award Winning

SINCE = 1979 =

CHOOSE YOUR WINGS

Original | Roasted | Boneless

CHOOSE YOUR AMOUNT

6	10	20	30	50
6-PACK 7.75	SINGLE 10.75	DOUBLE 19.75	TRIPLE 28.75	PARTY 46.95

CHOOSE YOUR FLAVOR

Served with choice of Blue cheese or ranch dressing, celery or choice of side.

Premium sides add .50
Extra blue cheese .65
Extra ranch .65
Extra celery .95

SAUCES

1. SLOW BURN
2. FIERY CHILI CITRUS
3. THREE MILE ISLAND
4. HABANERO BBQ
5. HOT BUFFALO
6. MEDIUM BUFFALO
7. HONEY CHIPOTLE
8. MILD BUFFALO
9. SWEET CHILI SESAME
10. HICKORY HONEY BBQ
11. PARMESAN GARLIC

New! DRY RUBS

1. GREEN CHILI CILANTRO
2. ORIGINAL LEMON PEPPER
3. ORANGE MESQUITE
4. KOREAN BLACK GARLIC
5. SALT & VINEGAR

SLOW BURN made with SCORPION PEPPERS
EXTREME CAUTION
Keep away from eyes, ears, nose and anything else you don't want to burn.

Sandwiches AND WRAPS

Served with side and pickle.
Sub premium side .50,
Sub house salad 2.55

CHICKEN AVOCADO & BACON
Grilled or fried chicken tenders topped with Romaine, tomato, avocado, bacon, Swiss cheese and ranch served on a toasted brioche bun or a hoagie roll. 9.55

GRILLED CHICKEN RANCH WRAP
Grilled chicken, Romaine, tomatoes and ranch dressing in a flour tortilla. 8.95

SOUTHWEST WRAP
Grilled chicken, black beans, onions, green peppers, Romaine, diced tomatoes and Taco Mac wing sauce in a flour tortilla. 8.95

CHICKEN PHILLY
Grilled chicken, Swiss American cheese, caramelized onions and peppers on a hoagie roll. 8.95 Add Shrooms .50

SOUTH STREET PHILLY
Grilled steak with caramelized onions, peppers and Swiss American cheese on a hoagie roll. 9.95 Add Shrooms .50

BUFFALO CHICKEN
Grilled or fried chicken tenders topped with Taco Mac wing sauce, Blue cheese crumbles, Romaine and tomatoes served on a toasted brioche bun or a hoagie roll. 8.95

SHRIMP GUAC & MANGO WRAP
Grilled shrimp, guacamole, mango pico de gallo, Romaine and cucumber slices in a flour tortilla. 9.75

THE HOLLYWOOD *It's Back!*
Grilled or fried chicken tenders, Swiss cheese, bacon, sautéed onions & mushrooms on a toasted brioche bun or a hoagie roll. Served with honey mustard. 9.95

SIDE LINES

Side Items

PREMIUM { 3.45 EACH }
Oven-Baked Macaroni & Cheese
Broccoli Queso Casserole
Onion Rings
Roasted Whole Mushrooms
Mexican Street Corn
Sweet Potato Fries
Roasted Parmesan Zucchini

CLASSIC { 2.95 EACH }
Fresh Broccoli
Sliced Apples
French Fries
House-Made Sweet Slaw
Black Beans

Signature BURGERS

Served with side and pickle.
Sub premium side .50, sub house salad 2.55, sub turkey or black bean patty .50

BACON CHEDDAR RANCH*
Bacon, Cheddar cheese, Romaine, tomato and ranch on a toasted brioche bun. 9.95

THE ORIGINAL*
Romaine, tomato and red onion on a toasted brioche bun. 8.95
Add Cheese .45

BLACK BEAN BURGER
House-made patty of seasoned black beans, tomatoes, onions, peppers, corn, roasted mushrooms and pico de gallo topped with fresh guacamole, Romaine and tomato on a toasted brioche bun. 8.95

BUFFALO*
Taco Mac wing sauce, Blue cheese crumbles, Romaine, tomato and red onion on a toasted brioche bun. 9.95

HICKORY*
Bacon, five cheeses and Hickory Honey BBQ sauce on a toasted brioche bun. 9.95

MUSHROOM STEAK BURGER*
Roasted mushrooms, bacon, Swiss cheese, and A.1. mayonnaise on a toasted brioche bun. 9.95

ORIGINAL TURKEY
All white meat turkey burger with Romaine, tomato and red onion on a toasted brioche bun. 9.45
Add Cheese .45

THE KENMORE* *It's Back!*
Bacon, sauteed mushrooms & onions, Swiss cheese, ketchup, mustard and mayonnaise on a toasted brioche bun. 9.95

CLASSICS

Served with side. Sub premium side .50, sub house salad 2.55

GRILLED CHICKEN TENDERS
Three grilled chicken tenders served with a honey mustard or Hickory Honey BBQ dipping sauce, or tossed in your choice of T.MAC wing sauce. 9.95

T.MAC CHICKEN TENDERS
Double battered tenders served with a tangy honey mustard or Hickory Honey BBQ sauce. 9.95

BUFFALO CHICKEN TENDERS
Double battered, crispy tenders tossed in your choice of any T.MAC wing sauce. Served with Blue cheese or ranch dressing. 9.95

420 FISH & CHIPS
SweetWater 420 beer-battered wild Atlantic cod served with fries, slaw and tartar sauce. 12.95

Knife & FORK

Served with side.
Sub premium side .50,
sub house salad 2.55

GRILLED RIBEYE*
Flame-grilled 10 oz. ribeye topped with chipotle butter and served with french fries. 16.95

KOREAN BLACK GARLIC SALMON*
Grilled salmon seasoned with our Korean Black Garlic dry rub. Served with sweet slaw and roasted parmesan zucchini. 13.95

BEER-BRINED FRIED CHICKEN
4 pieces brined in a Samuel Adams beer brine, lightly coated and crispy fried. Drizzled with honey and served with french fries. 12.95

TACOS

Three-of-a-Kind 9.95
Mix'n Match 11.95
Served with side.
Sub premium side .50.

STEAK FAJITA*
Grilled steak, roasted poblano peppers, bacon-caramelized onions, Cheddar cheese and pico de gallo.

CHICKEN FAJITA
Grilled chicken, roasted poblano peppers, bacon-caramelized onions, Cheddar cheese and pico de gallo.

GRILLED SHRIMP & MANGO
Grilled shrimp, mango pico de gallo, slaw and ancho chili aioli.

420 BEER-BATTERED FISH
SweetWater 420 beer-battered North Atlantic cod, ancho chili aioli, slaw and mango pico de gallo.

BUFFALO CHICKEN
Hand-breaded tenders tossed in T.MAC wing sauce, Romaine, Blue cheese crumbles, celery and ranch dressing.

QUESADILLAS

Grilled flour tortilla with onions, peppers and Pepper Jack cheese. Served with pico de gallo, Romaine, fresh guacamole, sour cream and salsa.

GRILLED CHICKEN 8.95 | GRILLED VEGETABLE & CILANTRO BLACK BEAN 7.95 | GRILLED STEAK* 9.95

FAJITAS

Sizzling with grilled onions and peppers. Served with black beans, sour cream, five cheese, Romaine, pico de gallo and flour tortillas.

GRILLED STEAK*	GRILLED CHICKEN	GRILLED VEGETABLE	GRILLED SHRIMP	COMBO (Choose 2)
14.25	11.95	11.25	13.95	14.55

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