# STARTERS & SHARABLES

FRESH SALSA 4.79 580 Cal.

TACO MAC QUESO 5.99/7.99 1350/1600 Cal.

FRESH GUACAMOLE 6.50/8.50 940/1120 Cal.

#### **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. 8.99 1890 Cal.

### Mew! THREE POINTER

Three of our favorite appetizers -Mozzarella Sticks, Onion Rings and NEW Fried Pickles. Served with house-made marinara and Buffalo ranch for dipping. 8.99 960 Cal.

Add Beer Cheese 1. 120 Cal.

**MOZZARELLA STICKS** Five crispy planks of herb-breaded Mozzarella, served with house-made marinara 7.99 770 Cal.

#### JUMBO PRETZEL & BEER CHEESE

Fresh-baked jumbo pretzel served with New Belgium Fat Tire beer cheese and spicy mustard. 7.99

#### **BAKED SPINACH & ARTICHOKE DIP**

Spinach and artichokes blended with creamy Romano, Mozzarella, Parmesan and Provolone cheeses. Served with fresh-baked pita and tortilla chips. 9.49 670 Cal.

#### 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. 9.99 1950 Cal. Sub Steak 10.99 2030 Cal.

#### HOT DANG SHRIMP APPETIZER

Crispy panko-breaded shrimp, served with sweet chili dipping sauce, 7.99 360 Cal.

#### 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. 9.99

#### **CRISPY CALAMARI**

Tender calamari, lightly hand-breaded and flash fried. Served with sweet & spicy chili sauce. 10.99 670 Cal.



GF Substitute gluten-free tortilla chips 1

#### **APPLE & GOAT CHEESE** Roasted apples, crumbled

Chèvre, baby arugula, five cheeses and balsamic glaze. 9.29 1050 Cal.

#### **BUFFALO CHICKEN**

SOUPS and SALADS

Choose from Ranch, Buffalo Ranch, Blue Cheese,

Honey Mustard, Fat-Free Balsamic Vinaigrette, Caesar, or Olive Oil Vinaigrette. 60 - 280 Cal.

Sub Korean Black Garlic or Chili Mango Salmon 5

Grilled chicken tossed in Taco Mac wing sauce, Parmesan, Romano, Provolone and Mozzarella, Blue cheese crumbles and celery, 9.49

#### **HICKORY HONEY BBQ**

Grilled chicken with Hickory Honey BBQ sauce, bacon, red onion, Cheddar Jack, Parmesan and Mozzarella. 9.49 1290 Cal.

#### **ITALIAN TOMATO & CHEESE**

Fresh Roma tomatoes, Parmesan, Romano, Provolone and Mozzarella tomato sauce and basil pesto, 8,49 940 Cal

#### PEPPERONI & **FOUR CHEESE**

Pepperoni, tomato sauce, Parmesan, Romano, Provolone and Mozzarella and basil pesto. 9.09 1010 Cal

# Choose Your Served with choice of Blue cheese (270 Cal.) or

6 PACK

7.99

ALWAYS FRESH NEVER FROZEN

ranch dressing (280 Cal.), celery or choice of side. Premium sides add .79 Extra Blue cheese or ranch .69 Extra celery .99 All flat or drums 5% upcharge.

**DOUBLE** 

19.99

10

SINGLE

10.99

# **SAUCES**

HOME OF THE Award Winning ROASTED WING

Choose Your WINGS Original | Roasted 19 | Boneless

TRIPLE

28.99

THE SOUTHEAST'S ORIGINAL

SLOW BURN (1) \*\*3 Cal/Wing FIERY CHILI CITRUS (1) 9 Cal/Wing THREE MILE ISLAND (F) 7 Cal/Wing HABANERO BBQ 12 Cal/Wing **HOT BUFFALO GF** 4 Cal/Wing MEDIUM BUFFALO @ 3 Cal/Wing HONEY CHIPOTLE 13 Cal/Wing MILD BUFFALO 24 Cal/Wing SWEET CHILI SESAME 18 Cal/Wing ORY HONEY BBO 8 Cal/Wing LIC 63 Cal/Wind

**PARTY** 

## **DRY RUBS**

Choose Your

ORIGINAL LEMON PEPPER ( 5 Cal/Wing KOREAN BLACK GARLIC 5 Cal/Wing SALT & VINEGAR @ 3 Cal/Wing GREEN CHILI CILANTRO 6 5 Cal/Wing **ORANGE MESQUITE 6** 5 Cal/Wing

> SLOW BURN SCORPION PEPPERS **EXTREME CAUTION**

# Signature ALWAYS FRESH VEVER FROZEN

Served with side and pickle. Sub premium side .79, sub house salad 2.79, sub turkey or black bean patty .50

#### **BACON CHEDDAR RANCH\***

Bacon, Cheddar cheese, Romaine, tomato and ranch on a toasted brioche bun. 9.99 990 Cal.

#### THE ORIGINAL\*

Romaine, tomato and red onion on a toasted brioche bun. 9.29 700 Cal. Add Cheese .50 40 - 140 Cal.

GB Substitute gluten-free bun 1.

#### **BLACK BEAN BURGER**

A rich and mildly spicy black bean veggie burger topped with fresh guacamole, Romaine and tomato on a toasted brioche bun. 9.79 540 Cal.

#### **BUFFALO\***

Taco Mac wing sauce, Blue cheese crumbles, Romaine, tomato and red onion on a toasted brioche bun. 9 99 750 Cal

#### **HICKORY\***

Bacon, five cheeses and Hickory Honey BBQ sauce on a toasted brioche bun. 9.99 940 Cal.

#### THE KENMORE\*

Bacon, sauteed mushrooms & onions, Swiss cheese, ketchup mustard and mayonnaise on a togsted brioche bun. 9.99 1020 Cal

#### MUSHROOM STEAK BURGER\*

Roasted mushrooms, bacon, Swiss cheese, and A.1. mayonnaise on a toasted brioche bun. 9.99 1050 Cal.

#### ORIGINAL TURKEY

All white meat turkey burger with Romaine, tomato and red onion on a togsted brioche bun. 9.79 520 Cal. Add Cheese .50 40 - 140 Cal.

Served with side. Sub premium side .79, sub house salad 2.79

#### **SKILLET SALMON\***

Grilled salmon seasoned with your choice of Chili Mango or Korean Black Garlic. Served sizzling on a skillet, topped with mango pico de gallo and served with roasted Parmesan zucchini. 14.99 510 Cal.

#### 420 FISH & CHIPS

SweetWater 420 beer-battered wild Atlantic cod served with fries, slaw and tartar sauce. 12.99 810 Cal.

#### **GRILLED CHICKEN TENDERS**

Three grilled chicken tenders served with a honey mustard or Hickory Honey BBQ dipping sauce, or tossed in your choice of Taco Mac wing squce, 9,99 290 Cal.

### TACO MAC CHICKEN TENDERS

Double battered tenders served with a tangy honey mustard or Hickory Honey BBQ sauce. 9.99 810 Cal.

#### **BUFFALO CHICKEN TENDERS**

Double battered, crispy tenders tossed in your choice of any Taco Mac wing sauce. Served with Blue cheese or ranch dressing. 9.99 810 - 1700 Cal.



#### new! HOT DANG SHRIMP

Crispy panko-breaded shrimp served with sweet chili dipping sauce. 9.99 360 Ca

## Sandwiches AND WRAPS

Served with side and pickle. Sub premium side .79, Sub house salad 2.79

#### **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. 9.79 G 830 Cal./ F 1180 Cal.

#### **CHICKEN PHILLY**

Side Items

Grilled chicken, Swiss American cheese, caramelized onions and peppers on a hoagie roll. 9.29 630 Cal. Add Shrooms .50 40 Cal.

Oven-Baked Macaroni & Cheese

Broccoli Queso Casserole

540 Cal

Onion Rings

#### **SOUTH STREET PHILLY**

Grilled steak with caramelized onions peppers and Swiss American cheese on a hoagie roll. 9.99 790 Cal. Add Shrooms .50 40 Cal.

#### **BUFFALO CHICKEN SANDWICH** 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. 9.29 G 520 Cal. / F 870 Cal.

#### THE HOLLYWOOD SANDWICH

Grilled or fried chicken tenders, Swiss cheese, bacon, sautéed onions & mushrooms on a toasted brioche bun or a hoagie roll. Served with honey mustard. 9.99 G 660 Cal./ F 1030 Cal.

130 Cal.

#### **GRILLED CHICKEN RANCH WRAP**

Grilled chicken, Romaine, tomatoes and ranch dressing in a flour tortilla. 9.29 630 Cal.

#### **SOUTHWEST WRAP**

Grilled chicken, black beans, onions, green peppers, Romaine, diced tomatoes and Taco Mac wing sauce in a flour tortilla, 9,29 580 Cal

#### **SHRIMP GUAC & MANGO WRAP**

**CLASSIC** {2.99}

Fresh Broccoli 220 Cal.

Sliced Apples 70 Cal.

French Fries 350 Cal.

Black Beans 210 Cal

House-Made Sweet Slaw 460 Cal.

Grilled shrimp, guacamole, mango pico de gallo, Romaine and cucumber slices in a flour tortilla 9 99 650 Cal

# Three-of-a-Kind 9.99 Mix'n Match 11.99

Served with side. Sub premium side .79.

### CLASSIC STREET TACO

Seasoned ground beef, Taco Mac Queso, Romaine, Cheddar cheese and pico de gallo. 444 Cal./Taco

#### STEAK FAJITA\*

Grilled steak, roasted poblano peppers, bacon-caramelized onions, Cheddar cheese and pico de gallo. 220 Cal./Taco

### **CHICKEN FAJITA**

Grilled chicken, roasted poblano peppers, bacon-caramelized onions, Cheddar cheese and pico de gallo. 190 Cal./Taco

#### **GRILLED SHRIMP & MANGO**

Grilled shrimp, mango pico de gallo, slaw and ancho chili aioli. 260 Cal./Taco

### 420 BEER-BATTERED FISH

SweetWater 420 beer-battered North Atlantic cod, ancho chili aioli, slaw and mango pico de gallo. 260 Cal./Taco

Grilled flour tortilla with onions, peppers and Pepper Jack cheese.

Served with pico de gallo, Romaine, fresh guacamole, sour cream and salsa.

#### **BUFFALO CHICKEN**

Hand-breaded tenders tossed in Taco Mac wing sauce, Romaine, Blue cheese crumbles, celery and ranch dressing. 450 Cal./Taco

GRILLED VEGETABLE & CILANTRO BLACK BEAN

9.99 1220 Cal.

**GRILLED STEAK\*** 

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

**GRILLED STEAK\*** 14.50 1210 Cal

**GRILLED CHICKEN** 

9.49 1140 Cal.

GRILLED VEGETABLE GRILLED CHICKEN 11 99 1030 Cal 11.50 830 Cal

COMBO (Choose 2) GRILLED SHRIMP 14 79 885 - 1120 Cal 13 99 940 Cal

#### **SIDE SALADS & SOUPS**

MONTEREY CHICKEN @

**ENTRÉE SALADS** 

**BUFFALO CHICKEN** 

Grilled or fried chicken tossed in

Taco Mac wing sauce, fresh field

cheese crumbles, celery and green

Grilled chicken, fresh field greens,

bacon and cilantro black beans.

grape tomatoes, five cheeses,

greens, grape tomatoes, Blue

onions. 9.99 G 300 Cal./ F 650 Cal.

### **CAESAR**

Romaine and iceberg lettuce, Caesar dressing, croutons and Parmesan cheese, 5.79 480 Cal.

### TACO MAC CHILI

9.99 570 Cal.

Award-winning chili topped with five cheeses, onions and tomatoes with crispy tortilla chips. Cup 4.79 270 Cal. | Bowl 5.79 360 Cal.

### HOUSE

CAFSAR

COBB (H)

Parmesan cheese

Fresh field greens, five cheeses, cucumbers, red onions, croutons and grape tomatoes. 5.29 170 Cal.

Romaine and iceberg lettuce tossed

with Caesar dressing, croutons and

Grilled chicken, avocado, fresh field

greens, bacon, hard-boiled egg,

grape tomatoes and Blue cheese

crumbles. 9.99 670 Cal.

Grilled Chicken 9.29 1140 Cal.

Grilled Shrimp 9.99 1050 Cal.

#### WEDGE 🕕

Iceberg wedge, Blue cheese dressing, Blue cheese crumbles, bacon, greer onions and grape tomatoes. 5.99

SHRIMP AVOCADO & MANGO III

Grilled shrimp, fresh field greens,

avocado, cilantro, black beans,

mango pico de gallo, jalapeños and queso fresco. 10.99 610 Cal.

**ROASTED APPLE & GOAT CHEESE** 

roasted apples and Chevre

Grilled chicken, fresh field greens,

with balsamic glaze and apple balsamic dressing. 10.99 800 Cal.

#### **CHICKEN TORTILLA SOUP**

Chicken, corn, onions, peppers and tomatoes topped with pico de gallo, fresh avocado and crispy tortilla chips. Cup 3.99 170 Cal. | Bowl 4.99 220 Cal



GLUTEN FRIENDLY While we make every effort to ensure these items are gluten-free, there is a risk of cross contamination due to preparing food in our kitchens. Taco Mac does not assume any liability for adverse reactions while eating at Taco Mac.

Roasted Whole Mushrooms

Mexican Street Corn 280 Cal.

Sweet Potato Fries 370 Cal.

Roasted Parmesan Zucchini

\*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 brough 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.



#### TACO MAC TOP SHELF MARGARITA

Herradura Silver Tequila, Cointreau Orange Liqueur, Grand Marnier & fresh lime. Available in traditional, watermelon, ginger or black cherry. 12 325 Cal.

#### **BLACK CHERRY SMASH**

Maker's Mark Bourbon, Reàl Black Cherry topped with ginger ale. 9

#### **CUCUMBER LIMEADE**

Prairie Cucumber Vodka, Finest Call Citrus Sour & fresh lime. 9

#### TACO MAC ULTIMATE LIT

Sailor Jerry Spiced Rum, Hendrick's Gin, Finlandia Vodka, Cointreau Orange Liqueur & Finest Call Citrus Sour topped with Coca-Cola. 10 239 Cal

#### **MAC DADDY SOUR**

Jameson Caskmates, Monin Blackberry & Finest Call Citrus Sour. 9 291 Cal.

Knob Creek Bourbon, Reàl Black Cherry, Finest Call Citrus Sour topped with ginger beer. 9 316 Cal.

#### TACO MAC BLOODY MARY

Your choice of vodka: Spicy UV Sriracha, Refreshing Prairie Cucumber or Original Absolut with Finest Call Loaded Bloody Mary, fresh lime, Monin Hickory Smoke topped with Guinness Draught. 8 271/249/264 Cal.

#### **OLE SMOKY HOOCH PUNCH**

Ole Smoky Hunch Punch Lightnin' Moonshine, orange & pineapple topped with ginger ale. 9 174 Cal.

#### LIGHTS OUT LEMONADE

UV Blue Raspberry Vodka, New Amsterdam Gin, Solerno Blood Orange Liqueur, lemonade & cranberry. 8 206 Cal.

#### HAIL A CAB WHISKEY TEA

1792 Small Batch, Jameson, Fireball Cinnamon Whisky, Bulleit Rye, Finest Call Citrus Sour & Monin Peach topped with Coca-Cola. 10 329 Cal.

#### **DEEP EDDY MULE**

Choice of Deep Eddy Ruby Red, Peach or Lemon Vodka, fresh lime, topped with ginger beer. 8 143/140/149 Cal.



# BEER Blends \$6

#### **BLACK & WHITE**

Blue Moon & Guinness. 197 Cal.

#### **BLACK VELVETEEN**

Strongbow Hard Cider & Guinness. 177 Cal.

#### **DIRTY HIPPIE**

SweetWater 420

### **BLACK & TAN**

Yuengling & Guinness. 169 Cal.

GLASS/BOTTLE

7/NA

8/23

12/35

7/20

8/23



# The Biggest Pour in Town

Cabernet Sauvignon WILLIAM HILL, California 8/23

Dark fruit, cocoa & blackberry 200 Cal.

WHITE WINES	GLASS/BOTTLE	RED WINES
Sangria MYX TROPICAL, Spain Light, refreshing & tropical 120 Cal.	7/NA	Sangria MYX CLASSICO, Spain Bold, refreshing & tropical 120 Cal.
Moscato <b>CUPCAKE,</b> Italy Soft, sweet & effervescent 178 Cal.	7/NA	Pinot Noir <b>MARK WEST,</b> California Black cherry, plum & soft tannins 200 Cal.
Prosecco <b>LA MARCA,</b> Italy Light, refreshing & bubbly 115 Cal.	8/NA	Pinot Noir <b>MEIOMI,</b> California Jammy, vanilla & silky 200 Cal.
Sauvignon Blanc <b>JOEL GOTT,</b> Californi Crisp, tropical fruits & citrus 280 Cal.	a 8/23	Red Blend <b>DARK HORSE,</b> U.S., Spain & South America Dark berries, roasted oak & vanilla 195 Ca
Pinot Grigio <b>RUFFINO LUMINA,</b> Italy Pears, golden apples & hints of lemon pe	8/23 eel 192 Cal.	Merlot <b>VELVET DEVIL,</b> Washington Tobacco, cherry & spices 173 Cal.

Mon-Alcoholic (Callin freestyle

Chardonnay HIDDEN CRUSH, California

Tropical, vanilla & slightly oaked 192 Cal.

Bright citrus, stone fruit & hints of vanilla 197 Cal.

Chardonnay KENDALL-JACKSON, California 10/29

100-drink choices 70 NO-CALORIE and LOW-CALORIE choices

**MONIN FLAVORED TEAS** Blackberry or Peach 210 Cal. MILK 120 Cal. CHOCOLATE MILK 210 Cal.

**RED BULL ENERGY 110 Cal RED BULL SUGAR-FREE 5 Cal.** RED BULL YELLOW 120 Cal. **BOTTLED WATER** O Cal. FRESH COFFEE 5 Cal.



# TALL 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. 38 years later, it's still the best local place for beer, Buffalo wings and sports.











THE SOUTHEAST'S \*ORIGINAL\*

> ESTABLISHED 1979 ATLANTA, GA