

RESTAURANT HOURS  
 MON - FRI 11-3  
 SAT 11-3  
 SUN 10:30 - 2  
 STORE HOURS  
 MON - FRI 11-5  
 SAT 11-3  
 SUN 10:30 - 2

# Hot Damn Tamales!

CALL  
 817-926-9909  
 TO-GO ORDERS  
 EVERY SUNDAY  
 5 Course  
 Brunch Buffet  
 10:30am - 2:30pm

## GOURMET TAMALES \$2.95

- |   |  |
|---|--|
| Wild Mushroom Goat Cheese<br>Black Beans & Cheese<br>Three Cheese Queso<br>Spinach Feta Olives<br>Red Bell Carrot Serrano <small>Vegan!!!</small><br>Corn Poblano <small>Vegan!!!</small> | Beef Tenderloin*<br>Chicken Poblano<br>Cowboy BBQ*<br>Pork Ancho<br>Chipotle Shrimp<br>Cajun Crawfish<br><small>*contains gluten</small> |
|---|--|

### TAMALE PLATES

All plates come with black beans, rice, pico, chips & salsa.

- |  |  |   |
|--|--|---|
| <b>The #1</b><br>Choose 1 Tamale<br>\$8.95 | <b>The #2</b><br>Any 2 Tamales<br>\$9.95 | <b>The #3</b><br>Any 3 Tamales<br>\$10.95 |
|--|--|---|

## MORE THAN TAMALES

### BURRITOS

A 12 inch tortilla made with your choice of filling below, and cheese, black beans, rice, and pico.  
\$8.95

### BURRITO BOWL

It's a burrito in a bowl without a tortilla. Choice of filling plus cheese, black beans, rice, and pico.  
\$8.95

### QUESADILLAS

A 12 inch tortilla folded in half filled with cheese, black beans, and pico.  
\$8.95

### NACHOS

A mound of chips with queso blanco cheese, black beans, and pico.  
\$8.95

## CHOOSE YOUR FILLING

### CHICKEN TOMATILLO

Marinated and cooked in green tomatillo sauce.

### STEAK FAJITA

Marinated with spices and grilled to perfection.  
Add \$1

### BBQ BRISKET

Shredded beef Mexican style made with red salsa roja.

### SMOKED PORK

Smoked pork with honey chipotle sauce.

### VEGETABLES

Seasonal veggies, black beans, rice and pico.

### FIESTA SHRIMP

Garlic butter shrimp cooked with fresh salsa and pico.  
Add \$1

## SINGLE TACOS

SHRIMP	STEAK	BRISKET	PORK	CHICKEN	TODAY'S VEGGIES
\$4.49	\$4.49	\$4.49	\$3.95	\$3.95	\$3.95

## TAMALE AZTECA

Layers of tamales, cheese, and salsa roja oven baked.

Meat \$9.95 Vegetarian \$8.95

## SALADS

Seasonal lettuce mix salad. White balsamic honey vinaigrette.

\$7.95 / \$3.95

Add Chicken: \$1.95

## GUACAMOLE & QUESO

Signature Guac \$5.95	Queso Blanco \$5.49	Queso & Black Beans \$5.95
--------------------------	------------------------	-------------------------------

Thank you for supporting a local, family-owned small business.

[www.HotDamnTamales.com](http://www.HotDamnTamales.com)

## DRINKS & SIDES

- |  |                            |
|--|----------------------------|
| Mexican Coke (pure cane sugar) \$2.25        | Chips & Salsa Roja \$1.95  |
| Mexican Pepsi (pure cane sugar) \$2.50       | Pico de Gallo 4 oz \$ 1.95 |
| Sweet Hibiscus Iced Tea \$2.25               | Spanish Rice \$1.75        |
| Sweet Mango Orange Iced Tea \$2.25           | Black Beans \$1.75         |
| Mexican Iced Tea \$2.25 (UNSWEETENED)        | Tortilla Lime Soup \$4.95  |
| Fresh Squeezed Limeade \$2.25                |                            |
| Jarito Bottled Soda (pure cane sugar) \$2.25 |                            |
| Today's Coffee \$2.25                        |                            |

## DESSERTS

Tres Leches Cake \$4.95

"Three milk bread" is a sponge cake soaked in sweet milk.

Marina's Flan \$4.95

Sweet flan custered served with caramel on top.

## TAKE HOME HOT OR FROZEN

- |   |                     |
|---|---------------------|
|   | Price per 1/2 dozen |
| Beef Tenderloin with Beer and Jalapeno<br>All beef tenderloin marinated in a beer sauce with deseeded jalapenos.                                    | \$18                |
| Cowboy BBQ Brisket<br>Smoked brisket dredged in a fine Texas Style BBQ sauce.   | \$17                |
| Ancho Pork<br>Pulled pork marinated in a mild ancho pepper sauce.   | \$16                |
| Poblano Chicken<br>All white meat chicken marinated in a mild poblano pepper sauce, with cilantro and fresh lime.                                   | \$15                |
| Chipotle Shrimp<br>Shrimp cooked with a medium spicy chipotle sauce.  | \$14                |
| Cajun Crawfish<br>Crawfish imported from Louisiana made in an Étouffée style with red bells, onion, celery, garlic, lime, and rice.                 | \$14                |
| Black Beans & Oaxaca Cheese<br>Black beans, oaxaca cheese, onions, fresh cilantro, garlic, and spices.  | \$12                |
| Wild Mushroom & Texas Goat Cheese<br>Mushrooms, tangy goat cheese, chipotle sauce, onions, garlic, and spices.                                      | \$15                |
| Spinach Feta and Kalamata Olives<br>Spinach, feta cheese, and Greek Kalamata olives with onions and garlic.   | \$14                |
| Three Cheese Queso<br>American, Mozzarella, and Monterey Jack with pico de gallo.   | \$14                |
| Red Bells, Carrots, and Serranos <small>Vegan!</small><br>Red bell peppers and carrots combined with Serrano peppers and spices.                    | \$10                |
| Poblano Corn <small>Vegan!</small><br>Whole kernels of yellow corn with onions, garlic, and cilantro.   | \$10                |
| Chocolate Cherry Pecan<br>Ghirardelli Chocolate, cherries, and roasted pecans.  | \$14                |
| Cranberry Jalapeno Pecan <small>Vegan!</small><br>Dried cranberries, fresh jalapeno, and roasted pecans mixed into corn masa with granulated sugar. | \$14                |
| Tropical Fruit Pecan <small>Vegan!</small><br>A mix of pineapple, cherries, papaya, mango, with coconut shavings and powdered sugar.                | \$14                |

## TAKE HOME SIDES

# of People	4 (16 oz)	8 (32 oz)
Salsa Verde / Salsa Roja	\$5.99	\$11.99
Signature Guac / Fresh Pico	\$11.99	\$24.99
Spanish Rice	\$7.99	\$15.99
Black Beans	\$8.99	\$15.99
Tortilla Chips	\$2.99	\$5.99

## CONTACT US

Call to place an order to go. Since 1997 817-926-9909 Ask about catering or dining room rental.

Our parking lot is shared with the bank behind the building. Enter our building on Magnolia Avenue.

We Ship Nationwide Since 1997 - Order Online  
[www.HotDamnTamales.com](http://www.HotDamnTamales.com)  
 713 W. Magnolia Avenue Fort Worth TX 76104

