



TACOMAC[®]
Old Milton Parkway
ALPHARETTA RESTAURANT WEEK

February 26 - March 4, 2023

Available for Dine In

LUNCH \$21 PER PERSON
(excludes alcohol, tax and gratuity)

FIRST COURSE *(Choose One):*

FRIED PICKLE CHIPS - served with ranch

SMALL HOUSE SALAD

field greens, cheese, cucumbers, red onions,
croutons, tomatoes, served with house made
ranch dressing on the side

CAESAR SALAD - romaine, parmesan, croutons,
tossed with house made caesar dressing

SMALL QUESO DIP

served with tortilla chips and tortillas

BAVARIAN PRETZEL BITES - served with spicy
mustard, queso dip, and honey mustard

SECOND COURSE *(Choose One):*

THE FOX BURGER *(served with fries)* - mushrooms
and onions, bacon, swiss, ketchup, mustard, mayo

THE PEACHTREE BURGER *(served with fries)*
caramelized onions, american cheese, bread
and butter pickles, lettuce, '79 sauce

GRILLED BUFFALO CHICKEN WRAP
(served with fries) - lettuce, tomato, celery, blue
cheese crumbles, wing sauce, house made ranch

SOUTHERN FRIED CHICKEN SANDWICH
(served with fries) - '79 sauce, dill pickle,
toasted egelman's brioche bun

THIRD COURSE *(Choose One):*

NEW YORK-STYLE CHEESECAKE
creamy cheesecake with strawberry sauce

COLOSSAL DOUBLE CHOCOLATE CAKE
layers of dark chocolate cake,
chocolate filling, chocolate chip chunk

ADD ON A COCKTAIL!

BRUNCH ON MONDAY - \$11

tito's handmade vodka, prosecco,
fresh lemon juice, house made strawberry syrup

THE STAYCATION - \$10

sailor jerry spiced rum, malibu coconut rum,
pineapple juice, fresh oj, fresh lime juice, house
made simple syrup, with a splash of grenadine

JALAPENO MARGARITA - \$12

a blend of fresh lime, Cointreau, agave nectar
with your choice of tanteo chipotle, habanero
or jalapeno tequila. Add a rim of salt, tajin,
tanteo jalapeno salt or sugar.

