









Ta Molly's

MEXICAN KITCHEN

FRESH FACTS!

-  TAMOLLY'S COOKS BEGIN PREPARING CHIPS AT 7:30 EVERY MORNING TO GUARANTEE FRESHNESS.
-  WE USE ONLY THE BEST CORN TORTILLAS AND HAVE BEEN USING THE SAME PROCEDURES FOR OVER 30 YEARS TO ENSURE QUALITY AND CONSISTENCY.
-  IF YOU LAID SIDE BY SIDE THE TORTILLAS WE USE, IN A YEARS TIME, YOU COULD REACH OVER 3,600 MILES! THAT WOULD REACH FROM DALLAS TO HONOLULU!
-  OUR GUACAMOLE IS MADE IN HOUSE WITH REAL AVOCADOS AND OUR BLEND OF NATURAL SPICES WITH NO PRESERVATIVES
-  TAMOLLY'S USES REAL DAISY SOUR CREAM, REAL BUTTER AND TRANS FAT FREE OILS. NO CUTTING CORNERS HERE!
-  OUR CHILI CON QUESO IS A CUSTOMER FAVORITE. WE'D LOVE TO SHARE THE RECIPE, BUT IT'S TWO PAGES LONG! NOTHING COMES FROM A CAN. THE VEGETABLES ARE CHOPPED FRESH DAILY AND COOKED TILL TENDER. WE ADD SEASONINGS AND REAL, FRESH CHEESES, SIMMER FOR HOURS, AND SERVE. THEN WE START OVER AGAIN EACH MORNING, JUST FOR YOU!
-  WE BREW OVER 5,000 GALLONS OF LIPTON ICED TEA EACH WEEK USING ONLY THE BEST EQUIPMENT WITH PURIFIED WATER. WE SWEETEN OUR TEA WITH REAL CANE SUGAR, NOT HIGH FRUCTOSE CORN SYRUP.
-  WE'RE COMMITTED TO SERVING OUR GUESTS WITH FOOD ALLERGIES AND GLUTEN SENSITIVITIES. OUR TEAMS UNDERGO SPECIAL TRAINING, AND WE'RE RECOGNIZED AS A "GREAT KITCHEN" BY THE BEYOND CELIAC ORGANIZATION.