



NEWS RELEASE

Del Taco's New Beer Battered Shrimp Is Off the Hook

2/4/2016

Crispy Seafood Is Back for Lent Along With Limited Time Offer for a Free Medium Drink With the Purchase of a New Epic Surf & Turf Burrito

LAKE FOREST, CA -- (Marketwired) -- 02/04/16 -- Del Taco Restaurants, Inc. (NASDAQ: TACO) is making waves with the launch of Beer Battered Shrimp available for a limited time during the Lent season. An even more flavorful version of the guest favorite crispy shrimp, Del Taco's premium Beer Battered Shrimp is featured in the Crispy Shrimp Taco, Del Fuego Shrimp Taco and Epic Surf & Turf Burrito. Del Taco has also introduced a spicy twist on shrimp this year with the addition of the new creamy Del Fuego sauce made from cayenne and red pepper.

"With our delicious beer battered shrimp and fish offerings, guests don't have to give up Del Taco during Lent. In fact, the return of our crispy shrimp is a much-anticipated event that our fans look forward to every year," said John Cappasola, executive vice president and chief brand officer. "Del Taco is committed to serving fresh food at an unbeatable value, and you won't find quality seafood at this price point anywhere else. Plus, we've made this fan favorite even more flavorful with our new beer battered shrimp recipe and spicy Del Fuego sauce."

All of Del Taco's menu items are made to order in every restaurant's working kitchen using fresh ingredients not typically found in other quick service restaurants. The new seafood menu features the following items:

- **NEW Beer Battered Shrimp Taco:** succulent shrimp coated with crispy beer batter and topped with crunchy cabbage, freshly chopped pico de gallo salsa and Del Taco's secret sauce, wrapped in a flour tortilla and served with a fresh cut lime wedge
- **NEW Del Fuego Shrimp Taco:** succulent shrimp coated with crispy beer batter, dripping with Del Taco's new spicy Del Fuego sauce, crunchy cabbage and freshly chopped pico de gallo salsa, wrapped in a flour tortilla and served with a fresh cut lime wedge

- **NEW Epic Surf & Turf Burrito:** combines the best ingredients from both the land and the sea with ten crispy Beer Battered Shrimp, 1.5 ounces of freshly grilled Carne Asada Steak, lime rice, crunchy cabbage, spicy Del Fuego sauce and freshly chopped pico de gallo salsa, wrapped in an oversized flour tortilla
- **Beer Battered Fish Taco:** hand-cut Alaskan Pollock fillet in a crispy beer batter, crunchy cabbage, Del Taco's secret sauce and hand-made pico de gallo salsa, wrapped in two warm corn tortillas and served with a fresh cut lime wedge

For a limited time, guests can purchase two Beer Battered Shrimp Tacos or two Del Fuego Shrimp Tacos for \$4.50, as well as two original Beer Battered Fish Tacos for \$4. Price and participation may vary by location. Additionally, from February 4 through February 14, 2016, Del Taco invites guests to receive a free Medium Drink with the purchase of any Epic Burrito, including the Epic Surf & Turf Burrito featuring both Del Taco's new Beer Battered Shrimp and Del Fuego sauce. *

**No coupon necessary. Price and participation may vary by location. Restrictions may apply.*

About Del Taco Restaurants, Inc.

At Del Taco (NASDAQ: TACO) all menu items taste better because they are made to order with fresh ingredients including cheddar cheese grated from 40-pound blocks, handmade pico de gallo salsa, lard-free beans slow-cooked from scratch, fresh sliced avocado and marinated chicken and carne asada grilled in the restaurant. The menu, which includes a full line of breakfast, includes classic Mexican dishes such as tacos, burritos, quesadillas and nachos as well as American favorites including hamburgers, crinkle-cut fries and shakes. Del Taco's UnFreshing Believable campaign communicates the lengths the company goes to in order to deliver quality, made-to-order menu items created with freshly-prepared ingredients at unbelievable prices. With nearly 550 restaurants in 16 states, Del Taco serves more than three million guests each week. Stay up to date by following Del Taco on **Twitter**, **Facebook** and **Instagram** or visit **www.deltaco.com** for more information.

Media Contact:

Brenna O'Leary

Powerhouse Public Relations

(949) 261-2216

brenna@powrhousepr.com

Source: Del Taco Restaurants, Inc.