
THE LOCAL TACO
PROUDLY OFFERS
LOCALLY GROWN PRODUCTS

ORGANIC PRODUCE
ALL NATURAL CHICKEN AND
LOCAL FARM FRESH EGGS,
BENTON'S HAM & BACON

Organic and Locally made Wine and Beer

SPECIALS

MONSTER VEGETARIAN PLATE . . . 6.99
Sautéed seasonal vegetables with rice,
queso fresco and chipotle sour cream

SHRIMP ENCHILADAS 7.99
Two enchiladas with sautéed domestic shrimp,
lemon crema, queso fresco & tomatoes
served with Mexican rice

LUNCH TACO BASKET 6.50
(mon-fri only) Two tacos with choice of
chips, rice or beans

LUNCH ENCHILADA PLATE 7.99
(mon-fri only) Two enchiladas with
rice and beans

DIPS

LOCALLY MADE WHITE
CORN TORTILLA CHIPS

SALSAS Red and green-house made 2.50
QUESO 3.50
Fresh warm cheese with assorted peppers
GUACAMOLE 4.00
Made daily with fresh whole avocado

SOUPS

BLACK BEAN CHILI 2.50

THE LOCAL TACOS

Locally made soft flour tortillas 2.50
(corn tortillas can be substituted for all tacos)

LOCAL BBQ
12hr. pit cooked
pork shoulder with
jalapeño cole slaw &
house made
chipotle BBQ sauce

**TEQUILA LIME
CHICKEN**
Marinated chicken
breast served with
verde sauce and tomato

FISH
Lightly fried Haddock
with jalapeño tartar
sauce, shredded lettuce
& pickled jalapenos

KOREAN BBQ
Korean style beef
tenders with Asian
slaw, toasted sesame
seeds and green onion

CARNITAS
Slow braised Adobo
spiced pork with pico
de gallo and cilantro

TEXAS BRISKET
Slow smoked pulled
beef brisket with
pickled red onion

BUFFALO CHICKEN
Bleu cheese, celery,
lettuce & tomato

SOUTHERN FRIED
Buttermilk fried
chicken breast strips
with honey lime sauce,
lettuce & tomato

SPICY SHRIMP
Flash fried shrimp
with jalapeño cole
slaw & spicy Mexican
remoulade

VEGETARIAN
Local fresh market
vegetables, refried
beans, green chile
verde sauce and
queso fresco

LIKE IT HOT? order your taco "bang-bang"
with our fresh HABANERO LIME SAUCE (.30)

SALADS

CHOICE OF DRESSINGS
Mango Vinaigrette, Cilantro Ranch

TEQUILA LIME CHICKEN 7.25
SOUTHERN FRIED CHICKEN 7.25

THE LOCAL ENCHILADAS

Locally made corn tortillas 3.25

CHOICE OF SAUCES
red chile, beef chile, verde or lemon crema

CHICKEN TINGA
Shredded chicken seasoned with chipotle,
onions & garlic topped with cheese & tomatoes

BEEF BRISKET
Texas style beef with queso fresco &
pico de gallo

CHEESE
Mixed cheese, onion, cilantro,
lettuce & tomato

VEGETARIAN
Local fresh market vegetables, vegetarian
refried beans, black beans, cheese,
sour cream & tomatoes

SIDES

Refried Beans. 1.75
Mexican Rice 1.75
Black Beans. 1.75
Green Chile Mac and Cheese 2.00
Seasonal Organic Vegetable 2.00
Cuban Corn 2.75

THE KIDS

SERVED WITH CHOICE OF
rice, refried beans or black beans

CHEESE QUESADILLA 3.50
SOUTHERN FRIED CHICKEN TACO . 3.50
CHICKEN OR CHEESE ENCHILADA . 3.50
with red chile sauce

THE LOCAL MARGARITAS

FROZEN FRESH LIME

Made with Sauza Gold Tequila
glass 5.50 pitcher 21.00

ON THE ROCKS (OR SERVED UP)

Made with hand pressed citrus, agave nectar,
and Patron Citronage

SAUZA GOLD
glass 5.50 pitcher 21.00

SAUZA HORNITAS RESPÓSADO
glass 6.50 pitcher 25.00

EL JIMADOR OR MILAGRO
glass 7.00 pitcher 26.00

**PATRON SILVER, HERRADURRA
REPOSADO** or **EL MAYOR** (blanco or reposado)
glass 8.50 pitcher 32.00

CERVEZAS

Corona 4.00
Corona light 4.00
Pacífico 4.00
Bud Light 3.00
Negra Modelo 4.00
Sol 4.00
Tecate 4.00
Dos Equis Amber Lager . . 4.00
Yazoo Dos Perros 4.00
Fat Tire 4.00
Fat Tire Seasonal 4.00



SANGRIA

White or Red glass . . 5.50 pitcher . . 21.00

VINO

Finca Vieja Tempranillo 5.50/21.00
Finca Vieja Blanco 5.50/21.00
Malbec 6.00/24.00
Bonterra Chardonnay 8.50/33.00
Lost Angel Petite Syrah 8.50/33.00
Arrington Sauv Blanc 7.00/27.00
Colores Del Sol 7.00/24.00

THE LOCAL COCKTAILS

TEQUILA MOCKINGBIRD 7.00
Blend of Hornitos Reposado Tequila,
St. Germain Elder flower liqueur with
a splash of orange and cranberry

LOKO ICEE 7.00
A creamy blend of Parton XO Café and
1921 Crème De Tequila shaken with
TLT flaked ice

J/BIRD 7.00
A refreshing mix of Hornitos Reposado
Tequila, agave nectar and fresh
squeezed lime juice

LOCALS ONLY 7.00
Prichards key lime rum blended with Patron
Citronage and a splash of cranberry

LOJITO 7.00
Prichards Crystal Rum infused with
agave nectar & hand squeezed lime juice,
muddled w/fresh mint over crushed ice

DOS FLOWERS MARGARITA 7.00
Centenario-Hibiscus infused Tequila with
Hibiscus Flower, Elderflower liqueur &
our house margarita mix

TEQUILA

Patron 8.00
Cazadores 8.50
Milagro 7.00
Herradura 8.50
Sauza Gold 5.50
Sauza Hornitos 6.50
El Major Blanco 8.50
El Major Reposado 8.50
El Jimador 7.00
Centenario 12.00
1921 Crème de Tequila . . 7.00

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MURPHY ROAD

HOURS Monday – Saturday 11am-10pm, Sundays 11am – 8pm **CALL** in & place pick up orders 615.891.3271
CATERING boxed lunches, casual buffet, plated dinner party **FOLLOW US** daily specials on Twitter & Facebook