

taco local

LUNCH

SERVED DAILY FROM 11:00 AM UNTIL 4:00 PM

HAPPY HOUR FEATURES BEGIN AT 2:00 PM

STARTERS

BOWL OF POZOLE | \$6

STEWED PORK, HOMINY, CHILI BROTH, HOUSE CREMA, RADISH, PICKLED RED ONION, PAPAS FRITAS, CILANTRO

CAESAR SALAD | \$6

CHOPPED ROMAINE, HOUSEMADE CAESAR VINAIGRETTE, HOUSE PICO, SHAVED MANCHEGO

ADD GRILLED CHICKEN \$3 OR SAUTEED SHRIMP \$5

DESSERT

FRESH-BAKED DARK CHOCOLATE CHIP COOKIE

WITH HOMEMADE ICE CREAM | \$7

PLEASE ALLOW 15 MINUTES TO PREPARE

WARMED FRUIT PASTRY WITH

HOMEMADE ICE CREAM | \$6

ASK YOUR SERVER FOR TODAY'S FRUIT FLAVORS

TRY OUR HOMEMADE HOT SAUCES:

*MANGO HABANERO, JALAPENO TOMATILLO,
STRAWBERRY POBLANO, SMOKEY SALSA ROJA*

LOCAL PARTNERS: CAMBRIDGE WOODFIRED POTTERY,
FISCHER FAMILY FARMS, RESCUED WOODWORKS 608,
RUSTY DOG COFFEE, SITKA SALMON SHARES

STREET TACOS

*THREE STREET-SIZE TACOS SERVED WITH
ESQUITES & CHOPPED SALAD*

AL PASTOR TACOS | \$13

SEASONED PORK, GRILLED PINEAPPLE,
DICED WHITE ONION, SALSA VERDE

MANGO BRAISED PORK TACOS | \$13

HOUSE BRAISED PORK, GRILLED PINEAPPLE PICO,
HOUSE CREMA, CILANTRO

SEARED STEAK TACOS | \$15

PRIME RIBEYE, ONION, CILANTRO,
SQUEEZE OF LIME, HOUSE CREMA

BBQ BRISKET TACOS | \$13

SMOKED BRISKET, HOUSE BBQ SAUCE,
CREAMY COLESLAW, GREEN ONION

BAJA SHRIMP TACOS | \$14

SPICY SAUTEED SHRIMP, QUESO FRESCO,
DICED AVOCADO, SALSA VERDE

FISH TACOS | \$14

BLACKENED FISH OF THE DAY, MANGO PICO,
CHIPOTLE CREMA, CILANTRO

TEQUILA LIME CHICKEN TACOS | \$13

GRILLED CHICKEN, HOUSE PICO,
HOUSE CREMA, CILANTRO

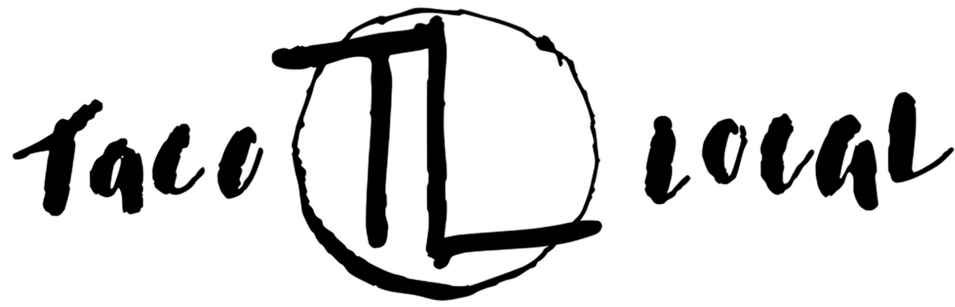
JERK SWEET POTATO & ZUCCHINI TACOS | \$11

ROASTED SWEET POTATO, ZUCCHINI & RED ONION,
MANGO PICO, HOUSE CREMA, CILANTRO

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS

811 WILLIAMSON ST MADISON, WI | (608)405-5101 | TACOLOCAL.COM

WiFi: TACO LOCAL PATRON, LOCALTACOS2021



BEVERAGES

COCKTAILS

MARGARITA | \$8

PUNTAGAVE RUSTICA TEQUILA, TRIPLE SEC,
LIME JUICE, AGAVE

MEZCAL PALOMA | \$9

PUNTAGAVE RUSTICA MEZCAL, TRIPLE SEC,
GRAPEFRUIT JUICE, AGAVE

MOJITO | \$8

THE REAL MCCOY WHITE RUM, LIME JUICE,
CANE SYRUP, FRESH MINT

DOUBLE SHOT DAIQUIRI

THE REAL MCCOY RUM, LIME JUICE, CANE SYRUP
3-YEAR | \$8, 5-YEAR | \$9

RED SANGRIA | \$9

VINHO TINTO, ORANGE LIQUEUR,
FRESH-SQUEEZED JUICES, FRUIT GARNISH

MULLED WINE | \$9

BRANDY, ORANGE, CARDAMOM,
CINNAMON, ANISE, CLOVE

CUBA LIBRE | \$7

GOSLINGS BLACK RUM, MEXICAN COKE, LIME JUICE

MIMOSA | \$9

FRESH-SQUEEZED ORANGE JUICE WITH CAVA

BLOODY MARIA | \$7

AGAVE DE ORO BLANCO TEQUILA,
HOUSE-MADE SPICY TOMATO MIX, LIME JUICE

MICHELADA | \$6

ESTRELLA JALISCO LIGHT LAGER,
HOUSE-MADE SPICY TOMATO MIX, LIME JUICE

BEER & CIDER

BEER

FEATURED LOCAL PINT | \$7

ESTRELLA JALISCO LAGER (MEXICO) CAN | \$5

IMPERIAL LAGER (COSTA RICA) CAN | \$5

CIDER

BLAKE'S 'EL CHAVO MANGO Y HABANERO | \$5

WINES BY THE GLASS

SPARKLING

EMENDIS NU ALLONGE (SPAIN)

BRUT CAVA | \$9, BRUT CAVA ROSADO | \$9

WHITES

FALCO, VINHO VERDE (PORTUGAL) | \$8

RAMON BILBAO, ALBARIÑO (SPAIN) | \$10

REDS

FORTE DE CEGO, TINTO (PORTUGAL) | \$7

FINCA LA ESCONDIDA, MALBEC (ARGENTINA) | \$7

CATANIA CRIANZA, TEMPRANILLO (ARGENTINA) | \$8

OCHO Y MEDIO, TINTO VELASCO (SPAIN) | \$9

NON-ALCOHOLIC DRINKS

FRESH SQUEEZED SPARKLING JUICE | \$5

GRAPEFRUIT, LIMEADE, ORANGE JUICE

MEXICAN COKE | \$3

MEXICAN MINERAL WATER | \$3

PLEASE ASK YOUR SERVER ABOUT OUR

COFFEE AND ESPRESSO OFFERINGS

FROM RUSTY DOG COFFEE