



## STARTERS

### CHIPS & GUACAMOLE | \$8

SMASHED AVOCADO, LIME JUICE, & CILANTRO

### CEVICHE | \$17

WILD ALASKAN HALIBUT, ONION, GARLIC, LIME JUICE, CILANTRO WITH HOUSE-MADE TORTILLA CHIPS

### NACHOS | \$10

HOUSE-MADE TORTILLA CHIPS, HOUSE QUESO, HOUSE PICO, GUACASACA, PICKLED JALAPEÑOS  
ADD GRILLED CHICKEN | \$4 OR  
SEARED PRIME RIBEYE | \$6

### CHIPS & HOUSE QUESO | \$7

HOMEMADE QUESO CHEESE SAUCE, HOUSE PICO

### CHIPS & HOUSE PICO | \$6

TOMATO, ONION, FRESH LIME JUICE, CILANTRO

## SOUP, SALAD, ETC.

### POZOLE CUP | \$4 OR BOWL | \$8

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

### CHILE VERDE CUP | \$4 OR BOWL | \$8

SHREDDED CHICKEN, FIRE-ROASTED POBLANO, JALAPEÑO, TOMATILLO BROTH, HOUSE CREMA, CILANTRO WITH WARMED TORTILLAS

### CAESAR SALAD | \$6

CHOPPED ROMAINE, HOUSE-MADE CAESAR DRESSING, HOUSE PICO, SHAVED MANCHEGO, PAPAS FRITAS  
ADD GRILLED CHICKEN | \$4, SPICY SAUTEED SHRIMP | \$5  
OR SEARED PRIME RIBEYE STEAK | \$6

### CUBAN RICE & BEANS | CUP \$3 OR BOWL | \$6

WHITE RICE, SLOW-COOKED CUBAN-STYLE BLACK BEANS, CHORIZO, BELL PEPPERS, CILANTRO  
VEGETARIAN OPTION AVAILABLE

## STREET TACOS

THREE STREET-SIZE TACOS SERVED WITH ESQUITES & CHOPPED SALAD  
MAKE IT A BOWL: CHOOSE A FILLING FROM BELOW TO TOP OUR CUBAN RICE & BEANS | + \$3

### SEARED STEAK TACOS | \$16

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

### MANGO BRAISED PORK TACOS | \$13

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

### BAJA SHRIMP TACOS | \$15

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

### ADOBO MUSHROOM AND KALE TACOS | \$13

SAUTÉED SHIITAKE, OYSTER MUSHROOMS & KALE IN ADOBO SAUCE, PICKLED RED ONIONS, QUESO FRESCO, PAPAS FRITAS

### FISH TACOS | \$14

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

### BBQ BRISKET TACOS | \$13

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

### TEQUILA LIME CHICKEN TACOS | \$13

GRILLED CHICKEN, HOUSE PICO, HOUSE CREMA, CILANTRO

### AL PASTOR TACOS | \$13

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

### 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

## NON-ALCOHOLIC

FRESH SQUEEZED SPARKLERS | \$4

*ASK YOUR SERVER FOR DETAILS*

MEXICAN COKE | \$3

TOPO CHICO MINERAL WATER | \$3

6 & 12 TEA CO. HERBAL ICED TEA | \$4

## SPECIALTY COFFEE

*LOCALLY ROASTED BY RUSTY DOG COFFEE*

MEDIUM ROAST DRIP COFFEE | \$3

CAFÉ CON LECHE | \$3.5

DRIP COFFEE, STEAMED MILK

ESPRESSO | \$2.5

AMERICANO | \$2.75

ESPRESSO, HOT WATER

MIAMI CAFÉ CUBANO | \$2.75

ESPRESSO, RAW SUGAR

CORTADITO | \$3.25

MIAMI CAFÉ CUBANO, WARMED MILK

CAPPUCCINO | \$3.75

ESPRESSO, FOAMED MILK

LATTE | \$4

ESPRESSO, STEAMED MILK

MIEL LATTE | \$4.5

ESPRESSO, RAW HONEY, CINNAMON, STEAMED MILK

MEXICAN CHOCOLATE MOCHA | \$5.5

ESPRESSO, DARK CHOCOLATE, STEAMED MILK, SPICES

6 & 12 TEA CO. HOT TEA | \$3

*ASSORTED VARIETIES, ASK YOUR SERVER FOR DETAILS*

## COCKTAILS

MARGARITA | \$8

PUNTAGAVE RUSTICA TEQUILA, TRIPLE SEC,

LIME JUICE, AGAVE, SALTED RIM

WITH HOUSE-INFUSED JALAPEÑO TEQUILA | \$9

JALAPIÑA MARGARITA | \$9

HOUSE-INFUSED JALAPEÑO TEQUILA, TRIPLE SEC,

FRESH PINEAPPLE JUICE, LIME JUICE, TAJÍN RIM

MEZCAL PALOMA | \$9

PUNTAGAVE RUSTICA MEZCAL, TRIPLE SEC,

GRAPEFRUIT JUICE, AGAVE, TAJÍN RIM

MOJITO | \$9

THE REAL MCCOY 5-YEAR RUM,

LIME JUICE, CANE SYRUP, FRESH MINT

DOUBLE SHOT DAIQUIRI | \$9

THE REAL MCCOY 5-YEAR RUM,

LIME JUICE, CANE SYRUP

RED SANGRIA | \$9

VINO TINTO, ORANGE LIQUEUR,

CITRUS JUICES, FRUIT GARNISH

CUBA LIBRE | \$7

GOSLINGS BLACK RUM, MEXICAN COKE, LIME JUICE

MIMOSA | \$9

FRESH SQUEEZED ORANGE JUICE, CAVA

BLOODY MARIA | \$7

EXOTICO BLANCO TEQUILA,

HOUSE-MADE SPICY TOMATO MIX, LIME JUICE

WITH HOUSE-INFUSED JALAPEÑO TEQUILA | \$8

MICHELADA | \$7

ESTRELLA JALISCO LIGHT LAGER,

HOUSE-MADE SPICY TOMATO MIX, LIME JUICE

## BEER & WINE

### BEER

FEATURED LOCAL PINT | \$7

ESTRELLA JALISCO PINT (MEXICO) | \$5

EL CHAVO MANGO HABANERO CIDER PINT | \$7

IMPERIAL CAN (COSTA RICA) | \$5

### RED

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

CATANIA CRIANZA, TEMPERNILLO (ARGENTINA) | \$8

### WHITE

FALCO, VINHO VERDE (PORTUGAL) | \$8

RAMON BILBAO, ALBARIÑO (SPAIN) | \$10