



# SEÑOR TACO

MEXICAN SEAFOOD RESTAURANT



**MI CASA  
ES SU CASA!**

865.688.0306

3325 NORTH BROADWAY ST.

KNOXVILLE, TN 37917

[WWW.SENORTACOKNOXVILLE.COM](http://WWW.SENORTACOKNOXVILLE.COM)

# TEQUILA

## ULTRA PREMIUM

DON JULIO 1942  
DON JULIO 70  
PATRON PLATINUM

## ANEJO

PATRON  
HERRADURA  
CENTINELA  
EL MAYOR  
MILAGRO  
CORZO  
ALTOS  
TRES GENERACIONES

DON JULIO  
CASADORES  
CORRALEJO  
EL JIMADOR  
CENTENARIO

CABRITO  
HORNITOS  
1800  
CLAZE AZUL

## REPOSADO

PATRON  
HERRADURA  
CENTINELA  
EL MAYOR  
MILAGRO  
CORZO  
ALTOS  
TRES GENERACIONES

DON JULIO  
CASADORES  
CORRALEJO  
EL JIMADOR  
CENTENARIO  
CABRITO  
HORNITOS  
1800  
CLAZE AZUL

## BLANCO

PATRON  
HERRADURA  
CENTINELA  
EL MAYOR  
MILAGRO  
CORZO  
ALTOS  
TRES GENERACIONES

DON JULIO  
CASADORES  
CORRALEJO  
EL JIMADOR  
CENTENARIO  
CABRITO  
HORNITOS  
1800  
CLAZE AZUL

# BEER CERVEZA

Ask your server. Local favorites vary depending on location

## DRAFT



GLASS (16 oz.) \$4.5

SUPER GRANDE (32 oz.) \$9

PITCHER (60 oz.) \$12



GLASS (16 oz.) \$4

SUPER GRANDE (32 oz.) \$7.5

PITCHER (60 oz.) \$10

## MICHELADA



This house specialty consists of two steps: First, pick your favorite beer. Then, let us do the rest. Served over ice along with Clamato tomato juice, lime, salt, pepper and additional secret ingredients

GLASS (16 oz.) \$6 SUPER GRANDE (32 oz.) \$10



## BOTTLE

IMPORTED \$4

CORONA  
CORONA LIGHT  
MODELO ESPECIAL  
NEGRA MODELO  
XX AMBAR  
XX LAGER  
PACIFICO  
TECATE  
SOL

DOMESTIC \$3.5

BUD LIGHT  
BUDWEISER  
COORS LIGHT  
MICHELOB ULTRA  
MILLER LITE

BUCKET

Six beers on ice

IMPORT \$20

DOMESTICS \$18



## BEVERAGES



### SOFT DRINKS

Coke, Diet Coke, Sprite, Mr. Pibb, Mello Yello, Pink Lemonade \$2.5 Free Refills

AGUA DE SABOR \$2.5 Refills .75

HORCHATA Rice water mixed with cinnamon, sugar & milk

JAMAICA Juice made out of jamaica florets with sugar

COFFEE \$2.5 SWEET TEA \$2.5

MILK OR ORANGE JUICE \$2.5 No Refills

MARGARITAS | TEQUILAS | BEER | SANGRIA | FROM OUR BAR



molcajete mixto

## FAJITAS SIZZLIN' GOOD

All fajitas include rice, beans and corn tortillas

SEÑOR FAJITAS \$16  
CHICKEN \$12

STEAK \$14  
FAJITAS SHRIMP \$15

FAJITAS COMBO (for two). \$25

## ESPECIALIDADES DE LA CASA HOUSE SPECIALTIES

All served with rice, beans and tortillas

### CARNE ASADA

Thin sirloin grilled, served with lettuce, pico de gallo, onion and sliced avocado. \$14

### CARNE DE RES MEXICANA

Sirloin steak that is sautéed with sliced tomatoes, onion and jalapeno. \$15

### CARNITAS EN SALSA VERDE

Pork tips boiled in our special recipe, served on green sauce garnish with onion. \$13

### LENGUA EN SALSA VERDE

Sliced beef tongue boiled to perfection. Served on green sauce and garnished with onion. \$16

### CHILE COLORADO

Diced sirloin steak that is sautéed in our special hot sauce. \$13

### \*\*MOLCAJETE MIXTO

A combination of grilled steak, shrimp, chicken, chorizo, carnitas. garnish with grilled cactus and cheese. \$25

### \*\*QUESATACOS

Four deep fried tacos, filled with brisket beef, our signature cheese, garnished with shredded cabbage and cheese. Served with pico de gallo, mild sauce and sour cream. \$11

### TAQUITOS GRINGOS

Two flour tortillas filled. one shredded beef, one shredded chicken, deep fried topped with cheese dip. Served with rice, beans, lettuce and sour cream. \$10

## MARIACHI BOWLS

A deep bowl filled with a bed of rice, black beans, chipotle sauce, cheese dip and your choice of meat. Topped with lettuce, shredded cheese, roasted corn, pico de gallo and slices of avocado.

GRILLED CHICKEN \$11 • STEAK \$11 • SHRIMP \$12 • SAUTÉED VEGETABLES \$9



# QUESADILLAS

- FAJITA CHICKEN \$9
- FAJITA STEAK \$10.5
- SHREDDED CHICKEN OR GROUND BEEF \$8
- FAJITA SHRIMP \$10
- SPINACH QUESADILLA \$8.5
- CHEESE QUESADILLA \$6.5

## COMBO FIESTA

All served with rice and beans. --- (Limit 2 of the same item, except chile relleno, one per combo)  
 Choice of filling: beef, chicken, bean, cheese, sauted vegetables. Additional charge for any other meat.

**TACO - ENCHILADA - BURRITO - TAMALE**  
**CHILE RELLENO - TOSTADA**

ANY TWO \$8.5    ANY THREE \$9.5

# BURRITOS

- AZADA OR PASTOR OR ADOBADA OR CHILE RELLENO \$9.5
- STEAK \$10.5                      SHREDDED BEEF \$9.5
- CHICKEN FAJITA \$9.5            SHRIMP FAJITA \$12
- LENGUA \$12
- NEW! CHIPOTLE BURRITO**  
 Burrito stuffed with grilled chicken, black beans, rice, chipotle sauce, cheese dip. Served with lettuce, pico de gallo, sour cream and guacamole. \$10
- CHICKEN**  
 A flour tortilla filled with rice, beans and shredded chicken. \$7.5
- BEEF**  
 A flour tortilla filled with rice, beans and beef. \$8

### BURRITO DEL MAR

A large flour tortilla filled with grilled crabmeat, shrimp, celery, onions and bell pepper. Topped with our excellent white creamy sauce. Served with rice. \$12

# ENCHILADAS

- LA CASA ENCHILADAS**  
 Four stuffed corn tortillas (one beef, one chicken, one cheese and one bean) topped with enchilada sauce. Cheese, lettuce, tomatoes and sour cream. \$11
- ENCHILADAS SUIZAS**  
 Four corn tortillas, filled with breast chicken smothered with our hot tomatillo sauce, cheese and sour cream. \$11
- ENCHILADAS RANCHERAS**  
 Three cheese enchiladas topped with tender pork tips, cooked tomatoes, onions, bell peppers and enchilada sauce. Garnished with a salad. \$11
- ENCHILADAS SPINACH**  
 Four corn tortillas filled with spinach, sour cream and mushrooms. Topped with our spinach sauce, lettuce and pico de gallo. \$11

### ENCHILADAS DEL MAR

Two flour enchiladas, (one shrimp one crabmeat) filled with, onions, bell peppers, spices topped with cheese. Glazed with Mexican rice, lettuce, guacamole and pico de gallo. \$12

# CHIMICHANGAS

- All served with rice, beans and tortillas.  
 We filled a flour tortilla with cheese, beans and your choice from the list below. Then it is deep fried to a golden brown and topped with cheese sauce, lettuce, sour cream.*
- GROUND BEEF \$10                      SHREDDED BEEF \$10.5
  - SHREDDED CHICKEN \$9.5            FAJITA CHICKEN \$10.5
  - FAJITA STEAK \$11.5                      FAJITA SHRIMP \$11.5

# TACOS

## HELP YOUR SELF TO THE SALSA BAR!

- |                         |                   |
|-------------------------|-------------------|
| ADOBADA \$2.5           | BEEF \$2.5        |
| TRIPA \$2.5             | CHORIZO \$2.5     |
| GRILLED SHRIMP \$3      | CHICKEN \$2.5     |
| BUCHE \$2.5             | ASADA \$2.5       |
| AL PASTOR \$2.5         | CARNITAS \$2.5    |
| LENGUA: BEEF TONGUE \$3 | CHILE RELLENO \$3 |
| NOPALES \$3             | RAJAS \$3         |
| FISH BAJA STYLE         | PULPO \$3         |
| Grilled or Fried \$3    |                   |



\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

# FLAUTAS

Corn tortilla rolled up around shredded chicken or beef and deep fried.

**ANY OTHER MEAT** Add \$2

**LUNCH** (corn flautas with rice & beans) \$7.5

**DINNER** (corn flautas with rice & beans) \$8.5

# TORTAS

A Mexican bread spread with beans, topped with meat, lettuce, onions, tomatoes, avocado and sour cream also served with French fries. \$9 **LENGUA** \$10

# SOPES

A round homemade, thick tortilla grilled and topped with beans, choice of meat, lettuce, sour cream, cheese and tomatoes. \$5 **LENGUA** \$6

# TOSTADAS

**\*\*CEVICHE: TILAPIA FISH** \$5

**\*\*CEVICHE DE CAMARON** \$5

**SHRIMP AND OCTOPUS SALAD** 6

# EGG DISHES

**HUEVOS CON CHORIZO** \$7

**HUEVOS RANCHEROS** \$7



banana chimichanga

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# SPEEDY GONZALES

One taco, one enchilada. Choice of Mexican rice or beans.

**GROUND BEEF OR SHREDDED CHICKEN** \$7.5

**ANY OTHER MEATS** Add \$3



ceviche de camaron

# VEGETARIANOS VEGETARIAN

**TACO** \$2.5

**SOPE** \$5

**BURRITO** \$7.5

**QUESADILLA** \$8

**FAJITAS** \$10<sup>00</sup>

**CHIMICHANGA** \$9

# POSTRES DESSERT

## SOPAPILLA

Fried tortilla with honey and cinnamon. \$3

**FLAN** (Mexican Custard) \$5

**FRIED ICE CREAM** \$6

**CHURRO W/ICE CREAM** \$6

**DULCE DE LECHE** \$6

## APPLE CHIMICHANGA

A deep fried flour tortilla, stuffed with cinnamon, sugar and apples, topped with whipped cream and a cherry. \$7

## BANANA CHIMICHANGA

A mixture of bananas, butter, cinnamon and sugar. Rolled into a flour tortilla and fried. Served with caramel sauce and whipped cream. \$7

# KID'S MENU

For children ages 12 and younger. Served with rice, beans or fries. Includes Small Fountain Drink. Juice or Milk +1

**YOUR CHOICE** \$5

**CHEESE QUESADILLA**

**PEPPERONI PIZZA**

**NACHOS** (Cheese or Beef)

**CHICKEN FINGERS**

Mexican food tastes best when prepared fresh and served hot. Please allow us ample time to prepare your food right.

Take Out Orders +.50

20 | TWENTY  
MENUS & MARKETING  
11-2020

765-716-1817

# MARISCOS SEAFOOD

## NEW! PULPO SARANDIADO

Whole grilled octopus served with white rice. Garnished with lettuce, avocado and lime. \$20

## NEW! CAMARON SARANDIADO

Five large shrimp grilled and served with white rice. Garnished with lettuce, avocado and lime. \$15

## NEW! CASUELA DE MARISCO (serves 3 people)

A super large bowl filled with octopus, mussels, crab legs, whole tilapia, large shrimp and seafood mix. Served with two sides of white rice, tostadas and saltine crackers. \$60

## CAMARONES A LA DIABLA

Five jumbo shrimp, cooked to perfection, dipped in our special diabla sauce, served with rice, lettuce, tomato and lime. \$14

## CAMARONES AL MOJO DE AJO

Shrimp marinated in our special recipe, grilled to perfection and garnished with a lemon wedge and garlic butter. Served with Mexican rice. \$14

## \*\*AGUACHILE SINALOA

*(Prepared fresh. Allow at least 20 min)*

Shrimp cooked in lime juice served on a bed of red onions, marinated in a combination of Japanese and hot pepper sauce garnished with orange wedges, red hot peppers, tostadas or saltine crackers. \$18

## CHILE RELLENO DE CAMARON

A poblano pepper stuffed with shrimp, cheese, Alfredo sauce and served with rice and beans. \$13

## SHRIMP COCKTAIL \$15

## SHRIMP AND OCTOPUS \$17

## PAELLA

A combination of shellfish, shrimp, fish strips, pork, chicken and chorizo, mixed with lime and cilantro. Plenty to eat. \$24

## BROCHETAS

A large skewer filled with steak chunks and shrimp, combined with onions, bell pepper, pineapple and orange. Served over rice and garnished with lettuce, carrots, oranges and cilantro. \$16

# POLLO CHICKEN

## ARROZ CON POLLO

A whole different version of marinated chicken breast with sauteed vegetables and melted cheese. Served with Mexican rice, lettuce, guacamole and sour cream. \$11

## POLLO CHIPOTLE

A grilled chicken breast delicately marinated in our great chipotle dressing, grilled to perfection. Served with rice, beans, lettuce, sour cream, pico de gallo, guacamole and flour tortillas. \$12

## CHICKEN CARNITAS

Tender chicken breast chunks marinated in our special sauce, served with rice, beans, lettuce, pico de gallo, avocado sliced and tortillas. \$12

## POLLO A LA CREMA

Strips of chicken breast sauteed with onions, mushrooms, sour cream, cheese sauce. Served with rice and tortillas. \$12

## NEW! SR TACO SPICY SHRIMP

Over half pound of Chile arbol shrimp cooked in garlic and olive oil. Served with white rice and lettuce, lime, avocado and pico de gallo. \$15

## NEW! COZUMEL SHRIMP WRAP

A large wrap stuffed with old bay seasoned shrimp, black beans, white rice, pico de gallo, and green onions. \$12

## MOJARRAS

AL MOJO DE AJO \$14

A LA DIABLA \$14

VERACRUZANA \$17

RELLENA \$19

## STEAK & SHRIMP\*

Sirloin steak with five large shrimp cooked to perfection, served with rice, lettuce, tomatoes, onions, avocado, orange and lime. \$19

## SEAFOOD COMBO

Steamed mussel shells and grilled jumbo shrimp, topped with our own great white sauce, served with rice and garnished with lettuce, lime and cilantro. \$19

## MARISCADA FOR THREE \$60

## PULPO AL GUSTO \$15

## NEW! SEAFOOD TOWER

A spicy ceviche built with octopus, shrimp and mussels. Cooked in lime juice and hot sauce. Served with crackers and tostadas. \$20

new seafood tower



## PECHUGA RELLENA DE CAMARON

A grilled chicken breast topped with our mix of shrimp, cheese and Alfredo sauce. Served with rice. \$14

## POLLO PARILLA

Premium chicken breast delicately marinated in our homemade tropical sauce, grilled to perfection. Served with Mexican rice, beans, lettuce, sour cream and guacamole. \$12

## CHICKEN, CHEESE AND RICE

Sliced grilled chicken on a bed of rice topped with cheese dip. \$9

# BOTANAS APPETIZERS

## SAMPLER PLATTER

Chicken, steak and shrimp marinated in our special spices. Four chicken wings. Four pieces of quesadilla. All served with our creations of beef, pico de gallo and cheese dip. \$19

## CORN ON THE COB

Mexican street style corn. \$3

## TWO AVOCADOS HALVES

Stuffed with seafood \$12

## SHRIMP & OCTOPUS \$12

## CARNITAS \$10

## FRIED CALAMARI \$11

## CHUNKY GUACAMOLE \$7

## BACON JALAPENOS

Stuffed with bacon and cheese (4). \$7

## CHICKEN

WINGS \$12

## NEW! BAJA CHICKEN ROLLS

Six fried mini-rolls stuffed with grilled chicken, black beans, corn, spinach, jalapeños, onions, bell peppers and melted cheese. Served on a bed of lettuce with our homemade Baja Sauce. \$8

## OYSTER ON THE HALF SHELL

Dozen or Half Dozen *Market Price*

## QUESO FUNDIDO

Melted monterrey jack cheese topped with chorizo, bell pepper, tomatoes, onions and served with onions. \$11



sampler platter

## THE DIPS

BEAN DIP \$5.5

SEÑOR TACO DIP \$6.5

CHEESE DIP \$6.5

SPINACH DIP \$6.5

GUACAMOLE DIP \$7

CHORIZO DIP \$7

DEL MAR DIP \$8

## ENSALADAS SALADS

### SEÑOR TACO SALAD

A large flour tortilla, deep fried, served with your choice of chicken or beef. Served with beans, lettuce, sour cream, tomato and cheese. \$8

## SIDES ITEMS

SOUR CREAM \$1

RICE \$3

CHIPS SMALL \$2.5

FRIES \$3

PICO DE GALLO \$1.5

3 CHILES TOREADOS \$2

TORTILLAS \$1

GUACAMOLE \$1

BEANS \$3

CHEESE \$1.5

LARGE SALSA \$7

## NACHOS

SHRIMP FAJITA NACHOS \$10

FAJITAS NACHO Chicken \$9 or Steak \$10

SEÑOR NACHOS \$9

BEAN NACHOS \$7

CHICKEN NACHOS \$7.5

BEEF NACHOS \$7.5

CHEESE NACHOS \$6.5

## CALDOS SOUPS

### CALDO DE PEZCADO

A large bowl of seafood soup, filled with your choice of a whole tilapia fish or filets. Served with tostada and crackers. \$15

CALDO DE CAMARONES Shrimp soup. \$15

### CALDO 7 MARES

A large bowl of soup, boiled with seven different types of seafood. \$17

### POZOLE

A Mexican soup made with hominy, spices, pork and meaty bones. Served with shredded lettuce, diced onions, oregano and lime. \$10

### MENUDO

A combination of beef honeycomb, beef scalded tripe and beef feet. Cleaned and boiled with different spices and served with diced onions, oregano and lime. Adios hangover! \$12



## FRESH HAND-CRAFTED MARGARITAS

### FLAVORED MARGARITA

STRAWBERRY | RASPBERRY | PEACH | MANGO

REGULAR \$6.5 | JUMBO \$10 | MONSTER \$14 | PITCHER \$18

### HOUSE MARGARITA

Jump-start your celebration with our classic lime margarita.

REGULAR \$6 | JUMBO \$10 | MONSTER \$14 | PITCHER \$17.5

### TOP SHELF MARGARITA

Up for a challenge? Then choose this unique blend, made with a double shot of Cuervo Gold Tequila and a splash of orange liqueur for a truly smooth experience

REGULAR \$7 | JUMBO \$12 | MONSTER \$16 | PITCHER \$23

## SPECIALTY DRINKS

### MARGARONA

Featuring the smooth taste of our house margarita combined with the world-renowned beer Corona. Served frozen or on the rocks. \$11.5

### DAIQUIRI

Fruity and refreshing! \$7

STRAWBERRY | PEACH

PIÑA COLADA

### SANGRIA

A delicious drink made in-house with fresh-cut fruit and red wine.

REGULAR \$7 | PITCHER \$20



## SPECIALTY MARGARITAS

Made with you in mind!

### BIG ORANGE MARGARITA

A monster house margarita infused with orange curacao and a splash of orange juice to celebrate our Vols! MONSTER \$14

### SILVER MARGARITA

El Charro Silver Tequila, Triple Sec, Rose's Lime Juice, fresh lime, splash of Sprite & club soda.

REGULAR \$7

### PATRÓN MARGARITA

Patrón Silver, Cointreau, Triple Sec, fresh squeezed lime juice, homemade sweet & sour.

REGULAR \$8 | JUMBO \$13

### COSMO MARGARITA

House Tequila, Orange Curacao, Cranberry Juice.

REGULAR \$7 | JUMBO \$11

### BLUE MARGARITA

A tropical sensation! Blue Curacao liqueur with our original Margarita.

REGULAR \$7 | JUMBO \$11

### SKINNY MARGARITA

REGULAR \$7 | JUMBO \$12

## WINE

By the glass \$6

CHABLIS CHARDONNAY

BURGUNDY MERLOT