



SEÑOR TACO

MEXICAN SEAFOOD RESTAURANT

**DONDE
TODOS
COMEN!**

865.688.0306

3325 NORTH BROADWAY ST.

KNOXVILLE, TN 37917

WWW.SENORTACOKNOXVILLE.COM



FRESH HAND-CRAFTED MARGARITAS

FLAVORED MARGARITA

STRAWBERRY | RASPBERRY | PEACH | MANGO

SMALL \$10 | JUMBO \$14 | MONSTER \$19 | PITCHER \$28

HOUSE MARGARITA

Jump-start your celebration with our classic lime margarita.

SMALL \$9 | JUMBO \$13 | MONSTER \$18 | PITCHER \$26

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

SMALL \$11 | JUMBO \$15 | MONSTER \$20 | PITCHER \$32

SPECIALTY DRINKS

MARGARONA

Featuring the smooth taste of our house margarita combined with the world-renowned beer Corona. Served frozen or on the rocks. \$15

DAIQUIRI

Fruity and refreshing! \$10

STRAWBERRY | PEACH

PIÑA COLADA

SANGRIA

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

SMALL \$11 | JUMBO \$15

MONSTER \$20 | PITCHER \$32

PALOMA \$13

CANTARITOS \$14

CAZUELA \$16



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 \$20

SILVER MARGARITA

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

SMALL \$10

PATRÓN MARGARITA

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

SMALL \$12 | JUMBO \$15

COSMO MARGARITA

House Tequila, Orange Curacao, Cranberry Juice.

SMALL \$10 | JUMBO \$14

BLUE MARGARITA

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

SMALL \$10 | JUMBO \$14

SKINNY MARGARITA

SMALL \$10 | JUMBO \$14

CUCUMBER MARGARITA

SMALL \$11 | JUMBO \$15

WINE

By the glass \$9

CHARDONNAY

MERLOT

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
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MILAGRO
CORZO
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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.) \$6

SUPER GRANDE (32 oz.) \$11

PITCHER (60 oz.) \$17

GLASS (16 oz.) \$5

SUPER GRANDE (32 oz.) \$9

PITCHER (60 oz.) \$15

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.) \$11



BOTTLE

IMPORTED \$5.5
CORONA
CORONA LIGHT
MODELO ESPECIAL
NEGRA MODELO
XX AMBAR
XX LAGER
PACIFICO
TECATE
SOL

DOMESTIC \$5
BUD LIGHT
BUDWEISER
COORS LIGHT
MICHELOB ULTRA
MILLER LITE

BUCKET
Six beers on ice
IMPORT \$28
DOMESTICS \$25

BEVERAGES



SOFT DRINKS

Coke, Diet Coke, Sprite, Mr. Pibb, Mello Yello, Pink Lemonade \$3.5 Free Refills

AGUA DE SABOR Refills \$1.5

HORCHATA Rice water mixed with cinnamon, sugar & milk \$4

JAMAICA Juice made out of Jamaica florets with sugar \$4

JARRITOS \$3.5

COFFEE \$3.5 SWEET TEA \$3.5

MILK OR ORANGE JUICE \$3.5 No Refills



MARGARITAS — TEQUILAS — BEER — SANGRIA — FROM OUR BAR

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. \$25

CORN ON THE COB

Mexican street style corn. \$5

FRIED CALAMARI \$15

BACON JALAPENOS
Stuffed with bacon and cheese (4). \$11

NEW! RIBEYE CHICHARRONES

Chunks of Ribeye on a bed of onions, served with guacamole, fried Chicharrones and limes. \$20

CHICKEN

WINGS MARKET PRICE
BBQ • Buffalo • Smoked

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. \$15

QUESO FUNDIDO

Melted Monterrey Jack cheese topped with chorizo, bell pepper, tomatoes, onions and served with onions. \$12



caldo 7 mares

THE DIPS

BEAN DIP \$8

SEÑOR TACO DIP \$9

CHEESE DIP \$9

SPINACH DIP \$9

GUACAMOLE DIP \$9

CHUNKY GUACAMOLE \$9

CHORIZO DIP \$9

LARGE SALSA BAR BOWL \$5

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. \$11

NEW! GRILLED CHICKEN SALAD

A healthy option including fresh lettuce, tomatoes, bell peppers, onions, avocados, roasted corn and shredded cheese. Served with a choice of ranch or blue-cheese. \$13

SIDES ITEMS

SOUR CREAM \$2

RICE \$4

CHIPS SMALL \$4

FRIES \$4

MINI CHEESE DIP \$2

3 CHILES TOREADOS \$3

TORTILLAS \$2

GUACAMOLE \$2

BEANS \$4

CHEESE \$2

NACHOS

SHRIMP FAJITA NACHOS \$15

FAJITAS NACHO Chicken \$12 or Steak \$14

SEÑOR NACHOS \$12

CHICKEN NACHOS \$11

CHEESE NACHOS \$9

BEAN NACHOS \$9

BEEF NACHOS \$11

SEÑOR FAJITA NACHOS \$18

CALDOS SOUPS

CALDO DE PESCADO

A large bowl of seafood soup, filled with your choice of a whole tilapia fish or filets. Served with tostada and crackers. \$19

CALDO DE CAMARONES Shrimp soup. \$19

CALDO 7 MARES

A large bowl of soup, boiled with seven different types of seafood. \$22

POZOLE

A Mexican soup made with hominy, spices, pork and meaty bones. Served with shredded lettuce, diced onions, oregano and lime. \$15

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! \$17

FAJITAS SIZZLIN' GOOD

All fajitas include rice, beans and corn tortillas

- SEÑOR FAJITAS \$20
- CHICKEN \$14
- STEAK \$15
- FAJITAS SHRIMP \$18
- FAJITAS COMBO (for two). \$32



molcajete mixto

ESPECIALIDADES DE LA CASA HOUSE SPECIALTIES

All served with rice, beans and tortillas. Excluding Quesatacos, Quesabirra Tacos and Gobernador Tacos

CARNE ASADA

Thin sirloin grilled, served with lettuce, pico de gallo, onion and sliced avocado. \$17

CARNE DE RES MEXICANA

Sirloin steak that is sauted with sliced tomatoes, onion, cilantro and jalapeno. \$17

CARNITAS EN SALSA VERDE

Pork tips boiled in our special recipe, served on green sauce garnish with onion. \$15

LENGUA EN SALSA VERDE

Sliced beef tongue boiled to perfection. Served on green sauce and garnished with onion. \$20

CHILE COLORADO

Diced sirloin steak that is sauted in our special hot sauce. \$16

**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. \$16

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. \$14

**MOLCAJETE MIXTO

A combination of grilled steak, shrimp, chicken, chorizo, carnitas, garnish with grilled cactus and cheese. \$32

NEW! QUESABIRRIA TACOS

Three tacos stuffed with Birria beef and cheese drenched in our homemade Birria salsa. Served with lime, cilantro and onions. 16

NEW! TACOS GOBERNADOR

Three shrimp, steak, corn, poblano sauce and cheese. 16

new! tacos gobernador



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 \$13
- STEAK \$15
- SHRIMP \$16
- SAUTÉED VEGETABLES \$10

STARTERS | DIPS | NACHOS | SALADS | SOUPS | FAJITAS | SPECIALTIES | MARIACHI BOWLS | SIDES

MARISCOS SEAFOOD

NEW! PULPO ZARANDEADO

Whole grilled octopus served with white rice. Garnished with lettuce, avocado and lime. \$24

NEW! CAMARON ZARANDEADO

Five large shrimp grilled and served with white rice. Garnished with lettuce, avocado and lime. \$18

CAMARONES A LA DIABLA

Five jumbo shrimp, cooked to perfection, dipped in our special diablo sauce, served with rice, lettuce, tomato and lime. \$18

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. \$18

**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. \$24

CHILE RELLENO DE CAMARON

A poblano pepper stuffed with shrimp, cheese, Alfredo sauce and served with rice and beans. \$18

SHRIMP COCKTAIL \$17

SHRIMP AND OCTOPUS \$20

NEW! SEAFOOD MOLCAJETE FOR TWO

A combination of seafood mix, tilapia, octopus, mussels and shrimp. Served with Rice. \$45

NEW! SENOR TACO SPICY SHRIMP

Over half pound of Chile arbol shrimp cooked in garlic and olive oil. Served with white rice, lettuce, lime, avocado and pico de gallo. \$18

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. \$15

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. \$15

CHICKEN CARNITAS

Tender chicken breast chunks marinated in our special sauce, served with rice, beans, lettuce, pico de gallo, avocado sliced and tortillas. \$15

POLLO A LA CREMA

Strips of chicken breast sauteed with onions, mushrooms, sour cream and cheese sauce. Served with rice and tortillas. \$15

PECHUGA RELLENA DE CAMARON

A grilled chicken breast topped with our mix of shrimp, cheese and Alfredo sauce. Served with rice. \$18

CHICKEN, CHEESE AND RICE

Sliced grilled chicken on a bed of rice topped with cheese dip. \$14

POLLO PARRILLA

Premium chicken breast delicately marinated in our homemade tropical sauce, grilled to perfection. Served with Mexican rice, beans, lettuce, sour cream and guacamole. \$15

NEW! LOUISIANA COMBO

Cajun Style. \$35

NEW! COZUMEL SHRIMP WRAP

A large wrap stuffed with old bay seasoned shrimp, black beans, white rice, pico de gallo, and green onions. \$17

MOJARRAS

AL MOJO DE AJO \$17

VERACRUZANA \$20

A LA DIABLA \$17

RELLENA \$20

STEAK & SHRIMP*

Sirloin steak with five large shrimp cooked to perfection, served with rice, lettuce, tomatoes, onions, avocado, orange and lime. \$25

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. \$27

NEW! SEAFOOD TOWER

A spicy ceviche built with octopus, shrimp and mussels. Cooked in lime juice and hot sauce. Served with crackers and tostadas. \$30



new! pulpo zarandeado



mojarra a la diablo



new! seafood molcajete



new! louisiana combo



QUESADILLAS

- FAJITA CHICKEN \$12
- FAJITA STEAK \$13
- SHREDDED CHICKEN \$10
- GROUND BEEF \$10
- FAJITA SHRIMP \$14
- SPINACH QUESADILLA \$11
- CHEESE QUESADILLA \$8

BURRITOS

- PASTOR OR ADOBADA \$12
- STEAK FAJITA \$13
- CHICKEN FAJITA \$12
- LENGUA \$16
- NEW! CHIPOTLE BURRITO
- Burrrito stuffed with grilled chicken, black beans, rice, chipotle sauce and cheese dip. Served with lettuce, pico de gallo, sour cream and guacamole. \$14

CHICKEN

A flour tortilla filled with rice, beans and shredded chicken. \$11

BEEF

A flour tortilla filled with rice, beans and beef. \$11

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. \$17

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 and sour cream.

- GROUND BEEF \$12
- SHREDDED CHICKEN \$12
- FAJITA STEAK \$14
- SHREDDED BEEF \$14
- FAJITA CHICKEN \$13
- FAJITA SHRIMP \$14



quesabirria

FLAUTAS

Corn tortilla rolled up around shredded chicken or beef and deep fried. ANY OTHER MEAT Add \$3 LUNCH (corn flautas with rice & beans) \$11 DINNER (corn flautas with rice & beans) \$13

TORTAS

A Mexican bread spread with beans, topped with meat, lettuce, onions, tomatoes, avocado and sour cream also served with French fries. \$12 LENGUA \$15

SOPES

Two round homemade, thick tortilla grilled and topped with beans, choice of meat, lettuce, sour cream, cheese and tomatoes. \$9 LENGUA \$11

TOSTADAS

- **CEVICHE: TILAPIA FISH \$8
- **CEVICHE DE CAMARON \$8
- SHRIMP AND OCTOPUS SALAD \$9

EGG DISHES

- HUEVOS CON CHORIZO \$10
- HUEVOS RANCHEROS \$10
- NEW! CHILAQUILES
- Fried tortillas topped with grilled onions, queso fresco and sour cream with choice of red or green salsa. Served with rice and beans. \$10
- ADD EGGS \$3



banana chimichanga

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

SPEEDY GONZALES

One taco, one enchilada. Choice of Mexican rice or beans. GROUND BEEF OR SHREDDED CHICKEN \$9 ANY OTHER MEATS Add \$3



torta

VEGETARIANOS VEGETARIAN

- TACO \$3
- BURRITO \$9
- FAJITAS \$11
- SOPE \$6
- QUESADILLA \$9
- CHIMICHANGA \$10

POSTRES DESSERT

- SOPAPILLA
- Fried tortilla with honey and cinnamon. \$3.5
- FLAN (Mexican Custard) \$8
- FRIED ICE CREAM \$8
- CHURRO WITH ICE CREAM \$8
- APPLE CHIMICHANGA
- A deep fried flour tortilla, stuffed with cinnamon, sugar and apples, topped with whipped cream and a cherry. \$10

BANANA CHIMICHANGA

A mixture of bananas, butter, cinnamon and sugar. Rolled into a flour tortilla and fried. Served with caramel sauce and whipped cream. \$10

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 \$9
- CHEESE QUESADILLA
- PEPPERONI PIZZA
- CHICKEN FINGERS

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, sauteed vegetables. Additional charge for any other meat.

- TACO - ENCHILADA - BURRITO - TAMALE
- CHILE RELLENO - TOSTADA
- ANY TWO \$12 ANY THREE \$14

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. \$14

ENCHILADAS SUIZAS

Four corn tortillas, filled with breast chicken smothered with our hot tomatillo sauce, cheese and sour cream. \$14

ENCHILADAS RANCHERAS

Three cheese enchiladas topped with tender pork tips, cooked tomatoes, onions, bell peppers and enchilada sauce. Garnished with a salad. \$14

ENCHILADAS SPINACH

Four corn tortillas filled with spinach, sour cream and mushrooms. Topped with our spinach sauce, lettuce and pico de gallo. \$14

TACOS

HELP YOUR SELF TO THE SALSA BAR!

- ADOBADA \$4
- TRIPA \$4
- GRILLED SHRIMP \$4.5
- BUCHE \$4
- AL PASTOR \$4
- LENGUA: BEEF TONGUE \$4.5
- NOPALES \$3
- FISH BAJA STYLE Grilled or Fried \$4.5
- BEEF \$3
- CHORIZO \$4
- CHICKEN \$3
- ASADA \$4
- CARNITAS 4
- CHILE RELLENO \$5
- RAJAS \$3
- PULPO \$5.5

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

SEAFOOD | CHIMICHANGAS | QUESADILLAS | BURRITOS | ENCHILADAS | TACOS | POLLO | COMBO FIESTA

Mexican food tastes best when prepared fresh and served hot. Please allow us ample time to prepare your food right. Take Out Orders +.50



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