



HOLY TACO BOONES CREEK

(423) 218-2520 • 4903 North Roan Street • Johnson City, TN 37615

PROTEIN

for any taco, burrito, quesadilla, salad or nacho.



Carne Asada

Dry rub seasoned steak.
Tacos and burritos paired with red pepper coulis.



Pollo

Pulled chicken tossed in our house blend seasoning.
Tacos topped with guacamole sauce.



Mezclar La Carne

A blend of fresh ground chorizo with ground beef.



Thai Portobello

Grilled mushrooms in house-made Thai sauce.
Tacos topped with spring mix, guacamole and pico de gallo.



Carnitas

In-house slow smoked seasoned pork shoulder.



Tofu

Tofu fried and marinated with jalapeños, roasted red peppers, lime juice and cilantro.



El Pescado

Grilled, blackened cod.
Tacos topped with mango jalapeño slaw.



El Camaron

House marinated shrimp.
Tacos topped with cilantro sour cream sauce.

APPETIZERS

Our Kind of Queso & Chips 5.00

Blend of queso blanco and smoked gouda topped with mezclar la carne. Served with chips.

Holy Guacamole 5.00

A traditional Mexican guacamole made with ripe avocado, cilantro, Pico de Gallo and fresh squeezed lime juice.

Holy Chips and Salsa 3.00

A plate of unlimited chips with your choice of two salsas.

The Nasty Nacho 10.00

Any protein topped with Pico de Gallo (cold), covered in our kind of queso (hot) and cilantro.

Southwest Nachos 10.00

Any protein topped with black bean salad (cold) and covered in our kind of queso (hot) and cilantro.

Cowboy Caviar 5.00

A blend of house made guacamole & black bean salad.

LUNCH SPECIAL

11am - 3pm • Includes drink • No substitutions please!

Any 2 Tacos 6.99

Served with protein of your choice or breakfast tacos.
Served with chips and salsa.

Breakfast Burrito 8.00

Three scrambled eggs, Pico de Gallo, shredded cheese, and one protein.

KIDS MENU

For kids 12 and under

5.00

Kids Nacho

Tortilla chips topped with our kind of queso.

Kids Taco

Choice of any protein topped with our kind of queso.
Served with chips.

Kids Quesadilla

Warm flour tortilla filled with shredded white cheese.
Served with chips.

ENTREES

Platters served with a side of fiesta rice, cast iron beans and chips with choice of salsa. Substitute black bean salad for rice or beans at no extra charge.

Taco Platter 11.00

Two Tacos with any protein topped with our kind of queso, cilantro and onions. GF upon request.

Tamale Platter 11.00

Two tamales stuffed with beef or chicken.

Ultimate Nacho Full Portion - 79.99 • Half Portion - 39.99

This 30 inch sled combines both nachos with 5 meats: steak, pork, chicken, mezclar la carne, shrimp. Topped with sour cream, guacamole and cilantro.

Burrito Platter 12.00

Any protein tossed in our kind of queso, cast iron beans, fiesta rice, onions and cilantro.

Quesadilla Platter 12.00

Any protein with house blend cheeses on a 12 inch crispy tortilla.

A LA CARTE

Add a side of sour cream for 0.75 • Gluten-free tortillas available for 1.50

Flat Iron Burrito 10.00

Any protein tossed in our kind of queso, cast iron beans, fiesta rice, onions and cilantro.

Quesadilla 9.00

Any protein tossed in our house blend cheeses on a 12 inch crispy tortilla with a side of sour cream.

Black Bean Salad 4.00

Black beans, sweet corn, red onion, and roasted red peppers tossed in our jalapeño cilantro dressing.

Our Kind of Queso 1.00

A small portion of our queso.

Holy Guacamole 1.00

A small portion of our guacamole

Tacos 3.75

Any protein topped with our kind of queso, cilantro and onions. Served on a soft flour tortilla.

Shrimp or Fish 4.25

Tamale 4.00

Corn tamale that is cooked to perfection in a corn husk with choice of beef or chicken.

Cast Iron Beans 3.00

Cast iron kidney beans infused with house seasoning, topped with our kind of queso.

Fiesta Rice 3.00

Mexican style rice topped with pico de gallo.

• Round of Beers for the Kitchen 10.00 • Round of Shots for the Kitchen 15.00 •

SOUPS AND SALADS

House made salad dressings: jalapeño cilantro vinaigrette | roasted red pepper ranch | buttermilk ranch | oil and vinegar
Extra Dressing - 0.50

Soup & Salad Combo Cup 7.50 | Bowl 9.50

Our House Salad with our Soup of the Day.

House Salad 5.00

Organic spring mix topped with pico de gallo and shredded cheese with your choice of dressing.

Holy Taco Salad 9.00

Any protein covering organic spring mix, pico de gallo and cheese in a fried bowl. Topped with guacamole. Served with chips, salsa and choice of dressing.

Soup of the Day Cup 4.00 | Bowl 6.00

Ask server.



SALSAS



Red Salsa

Fire-roasted tomato salsa

Pico de Gallo

Blend of fresh Roma tomato, onion, cilantro, jalapeño and lime juice

Green Salsa

Spicy tomatillo salsa

Holy Inferno

Smoky house hot sauce



Spicy



Specialty



Gluten Free



Vegan

HOLY TACO

BOONES CREEK

DRINKS

FROM THE CANTINA

Mezcal Anejo OG Fashioned

Bozal Mezcal, Anejo tequila, agave simple syrup, orange bitters

Mezcal Mule

Bozal Mezcal, lime juice, ginger beer, with a splash of OJ.

Mezcal Paloma

Montelobos Mezcal, grapefruit juice, topped with Sprite and a chili salt rim.

Banana Rumchata Colada

Rumchata, banana liqueur, coconut creme, pineapple juice, dash of cinnamon

Holy Inferno Bloody Maria

Jalapeño tequila, Charleston bold and spicy mix, our house made inferno hot sauce, lime juice, topped off with Mexican beer and a chill salt rim.

Ranch Water

Casamigos Blanco tequila, lime juice, soda water, agave, with a chili salt rim.

Illegal Smile

Inspired by John Prine and our take on a liquid marijuana: Coconut tequila, spiced rum, melon liqueur, blue curacao, coconut cream, pineapple.

MARGARITAS

6.00 double house

Flavors - 0.75 ea.

Blue, strawberry, peach, mango, passion fruit, black raspberry, grapefruit, pineapple, coconut

House Margarita

Made with El Charro tequila.

Skinny

Hand squeezed with lime, lemon, and orange juice with agave simple syrup. Made with Don Julio Silver tequila.

Spicy

Made with Tanteo jalapeño infused tequila or "Ghost" Ghost Pepper tequila and muddled fresh jalapeños.

Rasta Rita

1800 Coconut tequila, banana cordial, pineapple and orange juice.

Rosarito Rita

Codigo Rosa tequila, pink lemonade, sparkling water.

Island Breeze

Los Sundays Coconut tequila, peach, coconut creme, pineapple juice, splash of cranberry.

Bloody Sunrise

Hornitos Platos tequila, orange, grenadine

