

DIPS & SMALL PLATES

CHIPS & SALSA Choice of red or green.	2.00
GUACAMOLE Avocado, pico, radishes, queso fresco, cilantro.	7.00
QUESO Queso blanco, pico de gallo.	5.00
QUESO & GUACAMOLE One of each.	9.00
TAMAL Smoked pork tamale with fresh ground masa.	5.00

SOUP & SALAD

CHICKEN TORTILLA SOUP Chicken stock, poblanos, onions, ancho powder, cumin, avocado, queso fresco.	3.75 cup • 7.75 bowl
SOUP AND SALAD Half-sized Picado salad served with a cup of chicken tortilla soup.	8.50
PICADO Lettuce, radish, black beans, avocado, cucumber, pumpkin seeds, pickled red onions, cilantro, queso fresco, buttermilk dressing.	7.50

Add chicken or pork, \$3. Add beef or steak, \$4.

BURRITOS & BOWLS

Try any burrito as a bowl!

CLASSIC BURRITO Pinto beans, rice, pico de gallo, guacamole. Choice of chicken, pork, or veggie.	8.00
ADOBADA BURRITO Pinto beans, rice, chili-stewed pork adobada, crema, and fresh onions.	8.50
BRISKET BURRITO Pinto beans, rice, pico de gallo, guacamole.	9.00
STEAK BURRITO Pinto beans, rice, pico de gallo, guacamole.	12.00

STREET FOOD

DRUNKEN HOG Smoked pork sandwich with pintos, pickled onions, jack cheese, guacamole. Tomato broth for dunking.	8.00
QUESADILLA Flour tortilla, cheese, lettuce, pico de gallo. Choice of chicken, veggies, pork, or adobada. Served with chipotle cream on the side.	8.00
GREEN CHILI CHEESEBURGER Lettuce, mayonnaise, poblano chile relish, jack cheese.	9.00

PLATES

Choice of two sides.

ENCHILADAS Choose red or green. Corn tortillas with your choice of pork, chicken, combo, or vegetables. Served with lettuce, white onion, queso fresco, crema.	13.00
CARNE ASADA Aged skirt steak, white onion, morita agave paste, avocado.	18.00
ROTISSERIE CHICKEN 1/4 Chicken 10.00 1/2 chicken 14.00 Chile rubbed over a hickory flame.	

FRIED CHICKEN 1/4 chicken 10.00 • 1/2 chicken 14.00 Brined overnight with a mixture of three chilis for underlying heat. For white meat, add 1.00. (Please allow 20 minutes cook time.)	
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TACOS

DOS TACOS Choice of any 2 tacos.	7.00
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TACO PLATE 2 tacos served with 1 side. Feel free to substitute a Tamal for a Taco.	9.00
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LA COCINA Our original taco plate. Your choice of any two tacos, served with beans & rice. No substitutions, please.	11.50
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LA TAQUERIA Corn Tortilla, jack cheese, flour tortilla, smoked pork, queso fresco, pinto beans, pico de gallo, crema.	
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PASTOR Smoked pork, grilled pineapple, salsa arbol, queso fresco.	
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ADOBADA Stewed pork shoulder, guajillo, arbol chiles, crema, onions.	
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BRISKET Smoked beef brisket, queso fresco, roasted poblano peppers, onions, salsa arbol.	
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STEAK Aged skirt, Taco Shop salsa, white onions, pico de gallo, serrano.	
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CATFISH Fried U.S. farm raised catfish, pickled cabbage, onions, chipotle cream.	
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CHICKEN Smoked chicken, salsa de taco chop, queso fresco, radish, onions.	
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VEGGIE Seasonal vegetables, queso fresco, crema, toasted pumpkin seeds.	
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SIDES \$3

PINTO BEANS, BLACK BEANS, RICE, CHIPOTLE SLAW, FRUIT

FOR \$1 MORE

Substitute any of the following sides for \$1 more.

ELOTE Corn on the cob, cotija cheese, ancho chili powder.	
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DRESSED GREENS Lettuces, tomatoes, toasted almonds, fresh oregano, goat cheese. Tossed in vinaigrette.	
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LA CONCOCCION Rice, black beans, cotija cheese, scallions, smoked habanero sauce in a cast iron crock. Finished with a runny egg.	
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DESSERT

CHURROS Strips of fried pastry, rolled in cinnamon & sugar. Served with morita-spiked chocolate for dipping.	4.50
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BOARDER-STYLE PECAN PIE Traditional Southern pecan pie served with a shot of chipotle chocolate sauce.	4.50
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