

DOS TACOS

CHOOSE TWO:

House made, flour tortillas served with frijoles or arroz 12.5

[SUB NEW MEXICAN CORN +1]

BLUE CORN CHICKEN TACO

Blue corn tortilla, braised chicken, corn relish, caramelized onions, and baja sauce

THE ORIGINAL FRIED

Fried corn tortilla, braised beef, lettuce, shredded cheddar, pico

CHIPOTLE SHRIMP [+1]

Chipotle-grilled shrimp, cabbage, bacon, corn relish, baja sauce, corn tortilla

GRILLED BAJA [+1]

Grilled mahi mahi, corn relish, avocado, pico, cabbage, baja sauce

SO-CAL FISH

Battered cod, corn relish, pico, citrus baja sauce, cabbage, corn tortilla

NASHVILLE HOT CHICKEN [+.50]

Sopapillas spices, pickled veggies, chipotle honey drizzle, queso fresco, corn tortilla

CHICKEN FRIED CHICKEN [+.50]

Fried chicken, soft-fried flour tortilla, Hatch chile, southern gravy, honey drizzle, pickled veggies and strawberry

KIDS MENU

Includes a kids drink 6.99

KIDS QUESADILLA Cheese or Chicken

BURRITO Bean & Cheese

CHICKEN STRIPS & Fries

TACO & BEANS Chicken or Beef with flour tortilla

MAC & CHEESE w/Fruit Cup

MOST ITEMS ON THIS MENU ARE NATURALLY GLUTEN-FREE. PLEASE NOTIFY US OF ANY FOOD ALLERGIES. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

STREET TACOS

CHOOSE THREE:

House made, organic corn tortillas served with frijoles or arroz 13.5

[SUB BIBB LETTUCE SHELL +.50]

BRISKET TACO

Braised and smoked local brisket, hand-fried onion straws, barbecue baja sauce, cilantro

POLLO AL CARBON

Fire-grilled chicken, cilantro, onion, pico, spicy avocado crema

CARNE ASADA

Grilled Angus skirt steak [LOCAL • AGED 21 DAYS] cilantro, onion, pico, spicy avocado crema

PORK BELLY [LOCAL]

Grilled pineapple relish, jicama, goat cheese, baja drizzle

TO GO EXTRAS

FLOUR TORTILLAS 4

One dozen house made tortillas

TAMALES 24

Pack of 12 tamales, sealed to refrigerate or freeze, with baja or red enchilada sauce

DESSERTS

GREEN CHILE KEY LIME PIE 6.5

Award-winning "Best of Williamson County"

SOPAPILLAS & HONEY 4

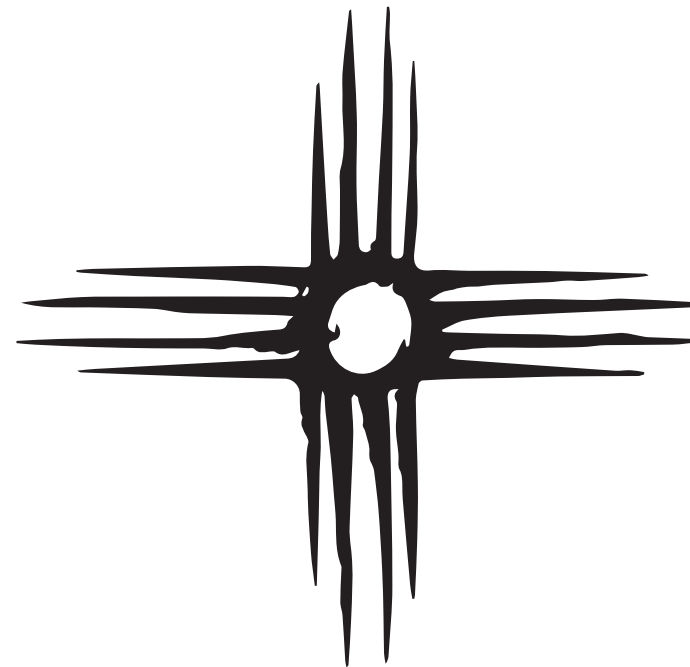
Total of four

CHOCOLATE CRÈME BRÛLÉE 6.5



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SOPAPILLAS

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TO GO & DELIVERY MENU

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A PROUD SUPPORTER OF LOCAL ARTISANS,
PRODUCERS, AND FARMS INCLUDING
BEAR CREEK FARMS AND WILLOW FARMS

ENSALADAS

CHARRED ROMAINE WEDGE 12.5

Fire-grilled romaine, bacon, charred tomato, green onion, goat cheese, Hatch green chile, caesar dressing
[ADD GRILLED OR HOT CHICKEN +5]

KALE SALAD 11.5

Kale, sunflower seeds, queso fresco, dried cranberries, oranges, garlic pineapple vinaigrette
[ADD GRILLED MAHI OR CHICKEN +5]

CHIPOTLE HONEY 12.5

Jicama, mangos, mixed field greens, bacon, roasted walnuts, goat cheese, raspberry vinaigrette [ADD SHRIMP +5]

SANTA FE CHICKEN 14.5

Mixed greens, pico, corn relish, jack cheese, tortilla strips, chicken, cilantro citrus vinaigrette

GRILLED FAJITA SALAD 16

Grilled chicken or skirt steak, grilled onions and peppers, pico, mixed greens, guacamole, crema, tortilla strips, southwestern ranch dressing

GREEN CHILE STEW 6

Pork, potato, corn, onion, green chile, red peppers, tortilla strips, crema, cilantro
[WITH MEAL 4]

ENCHILADAS

BLUE CORN CHICKEN ENCHILADAS 13.5

Braised chicken, house-made/organic blue corn tortillas, with red or green chile sauce
[TOP WITH FARM EGG +2]

TRÈS ENCHILADAS 13.75

Braised beef with green chile, braised chicken with baja sauce, cheese, cabbage, red chile

VEGGIE ENCHILADAS 13

Grilled zucchini, squash, green peppers, black beans, onions

ANTOJITOS

CHILE CON QUESO 7 | 9

Assorted cheeses, house spices, onion, roasted Hatch chiles

SMOKED BRISKET QUESO 12.5

Smoked brisket, assorted cheeses, house spices, onion, roasted Hatch chiles

HANDCRAFTED GUAC 7 | 10

Avocado, tomato, onion, jalapeño, lime juice, cilantro, pomegranate seeds

GRILLED PINEAPPLE GUAC 11.5

MADE FRESH DAILY Chipotle honey-glazed pineapple, bacon, queso fresco
[ADD SHRIMP +5]

DIP SAMPLER 13

Chile con queso, guacamole, and bean dip

MINI CHIMICHANGAS 11

Braised beef or chicken, flour tortilla, crema, cabbage, pico, baja sauce

ROLLED TACOS 10.5

Hand-rolled corn tortillas, braised beef or chicken, crema, lettuce, pico, baja sauce

SKILLET NACHOS 9.75

Refried beans, queso, mex cheese, pico, crema, cilantro
[ADD SLOW ROASTED CHICKEN, SLOW ROASTED PORK, SMOKED BRISKET, FAJITA STEAK, OR FAJITA CHICKEN +4]

SMOKED GREEN CHILE 13.5

Smoked pork, mex cheese, green chile sauce and baja sauce, served in rolled flour tortillas

TRES TAMALES 13.5

Green corn with baja sauce, chicken with green chile, and pork with red chile

ALL ENCHILADA AND TAMALES PLATES INCLUDE FRIJOLES OR ARROZ

FIRE GRILLED

GRILLED FAJITAS

Served with grilled onions, tomatoes, red and green peppers, pico, crema, and guacamole

Chicken 17.75 Portabella 17.5
21-Day Dry Aged Steak & Chicken 18.5
Skirt Steak 19.5 Seared Ahi Tuna 22.5
[LOCAL] Farm Filet 27.5
Shrimp 19

FAJITAS FOR TWO

Steak 37 Chicken 31.5 Filet 49.5

BEAR CREEK FARM FILET 29

6oz filet with rojo butter with any side or add-on

GREEN CHILE CHEESEBURGER 15

Local dry-aged steak, short rib and brisket with Hatch green chile, cheese, lettuce, tomato, and red onion with seasoned fries
[TOP WITH FARM EGG +2]

ARROZ CON POLLO 16

Grilled chicken breast, arroz, pico, queso, tortilla strips, and grilled veggies

QUESADILLAS

SLOW ROASTED 13.75

Braised chicken, beef, or pork with cheese, corn relish, caramelized onions, lettuce, pico, baja sauce

HOUSE SMOKED BRISKET 14.5

Caramelized onions, corn relish, mex cheese, bbq baja sauce

FIRE GRILLED FAJITA 14.75

Grilled chicken or steak with sautéed onions, peppers, pico, lettuce, crema

VEGGIE OPTION SERVED WITH PORTABELLA MUSHROOMS

"EL PEPE" SHRIMP 14.75

Chipotle shrimp, local bacon, corn relish, cheese, lettuce, pico, and baja sauce

SMOKED GREEN CHILE 13.75

Mex cheese, corn relish, caramelized onions, baja sauce

PLATOS

STUFFED SOPAPILLA 13.5

Braised chicken, beef, or pork, with Hatch green or red chile, frijoles or arroz
[TOP WITH FARM EGG +2]

SOPA SHRIMP & GRITS 18.5

Green corn tamale, shredded cheese, chipotle shrimp, honey-glazed peppers, baja drizzle

CHILE POBLANO 15.5

Poblano pepper, braised chicken, arroz, black beans, bacon, walnuts, tortilla strips, with baja sauce, with grilled veggies

CHICKEN & SOPAPILLAS 16

(OUR VERSION OF CHICKEN & WAFFLES)
Fried chicken, sopapilla, Hatch gravy, honey drizzle

CARNITAS PLATTER 17.5

Braised carnitas, onion, peppers, chipotle wine reduction, with New Mexican street corn

THE SOPAPILLAS PLATTER 15.5

Green corn tamale, chicken taco flour tortilla, beef enchilada with Hatch green chile sauce, and frijoles or arroz

HUEVOS RANCHEROS 14

Flour tortilla, eggs, pico, frijoles, fried potatoes, avocado, melted queso, with red or green sauce

ADD-ONS

GRILLED VEGETABLES 5

STREET CORN 4.5 [SUB 2.5]

GREEN CORN TAMALES 4

VERDE SMOKED PORK TAMALES 4

NEW MEXICAN CORN 4 [SUB 1]

FRIJOLES OR ARROZ 3