

## Extras

- Tostones, Cilantro Chimichurri - 4.25
- Falafel Tapa, Smoked Red Pepper, Pico de Gallo, Queso - 4.95
- Chips & Salsa Sampler - 7.50
- Citrus Rice - 2.25
- Black Beans - 2.25
- Chipotle Queso - 3.15
- Side of Guacamole - 2.95

## Kid's Menu

- Kid's Taco (Protein & Cheese) - 2.25
- Chips & Guacamole or Chips & Queso - 4.95
- Chips & Choice of Salsa - 3.15
- Mini Bowl, Choice of Protein, Salsa & Three Toppings - 6.25

## Beverages

- House-Made Aguas Frescas - 2.50
- Jarritos - 2.90
- Dr. Brown's - 2.90
- Mexican Coke - 3.10
- Pellegrino Sparkling Water - 3.40
- Bottled Water - 1.60
- Coke & Pepsi Products - 1.60
  
- Latin Beer - 5.25
- Craft Beer - 5.50
- Cider - 6.50
  
- Red & White Wine - 7.50 Glass / 25.00 Bottle



## Menu

### Screaming Goat Taqueria

6606 Superior Avenue  
Sarasota, Florida 34231

Monday - Saturday 11:00 AM - 9:00 PM

941.210.3992

[www.Screaming-Goat.com](http://www.Screaming-Goat.com)

**Delivery Through Bite Squad  
Uber Eats & GrubHub**

## Craft Tacos - 3.60

**Pork Cochinita Pibil**, Avocado-Tomatillo Salsa, Arugula,  
Pickled Red Onion, Queso Fresco

**Beef Barbacoa**, Guajillo-Chipotle Salsa,  
Cactus Paddle-Roasted Onion, Radish, Queso Fresco

**Pollo Asado**, Smoked Red Pepper, Curtido, Pico, Queso Fresco

**Korean Beef**, Gochujang Barbeque, Curtido, Cilantro, Lime

**Masa-Dusted Cauliflower**, Cilantro Chimichurri,  
Queso Fresco, Cilantro, Lime (Vegetarian)

**Curried Sweet Potato**, Cilantro Chimichurri,  
Pickled Onions, Pepitas (Vegan)

**Latin Falafel**, Cilantro Chimichurri, Arugula, Pico de Gallo (Vegan)

**Vegan Chorizo**, Scotch Bonnet-Roasted Pineapple Salsa,  
Arugula, Sweet Corn Relish (Vegan)

## Create Your Own Taco - 3.80

### Classic Taco - 2.90

Choice of Protein, Salsa, Onion, Cilantro, Lime

## Seven Craft Taco Sampler - 20.00

### Burritos & Bowls

Beans & Rice, Choice of Protein, Salsa & Five Toppings - 9.65

### Salads

Arugula, Choice of Protein, Salsa & Five Toppings - 9.65

### Proteins

Beef Barbacoa | Pork Cochinita Pibil | Pollo Asado  
Curried Sweet Potato | Masa-Dusted Cauliflower  
Vegan Chorizo | Latin Falafel

### Salsa Bar

Cilantro Chimichurri | Smoked Red Pepper  
Avocado-Tomatillo | Chipotle Guajillo  
Fire-Charred Tomatillo | Pineapple-Scotch Bonnet  
Crema | Gochujang Barbecue

### Toppings

Corn Relish | Pico de Gallo | Queso Fresco  
Cactus Paddle-Roasted Onion | Arugula  
Pickled Onions | Pepitas  
Curtido | Radish | Sweet Onions  
Chipotle Mushrooms | Cilantro | Limes  
Guacamole +2.95

**Ask Us About Catering!**