



**Delicious Tacos. Close to Home.
Community Based, Chef-Inspired,
Family-Friendly.**

Resident Taqueria was born of culinary mind and bred of down-home heart. The vast culinary experience of Chef Andrew Savoie spans the finest restaurants in America, from New York to New Orleans to Napa, and land here in the Lake Highlands neighborhood of Dallas. We boast fresh, made-to-order tortillas, slow-braised meats, seasonal and local produce, and a margarita that elevates the concept of Happy Hour.

Our restaurant is built around the families and friends of this community. Resident Taqueria is a place to gather close to home with a casual atmosphere and a fresh, intriguing take on a cuisine embedded in the history of the area. We seek to embrace and invest in the community of Lake Highlands and surrounding communities. Support small.

Our catering menu offers a convenient way to entertain your family, friends, and colleagues by sharing delicious tacos y mas. For same day ordering visit our online ordering menu or please call us if you need help customizing your order / for advanced orders contact us by phone (972) 685-5280 or catering@residenttaqueria.com

**Resident
TAQUERIA**

CARRYOUT

CATERING MENU



LAKE HIGHLANDS

9661 Audelia Rd. STE 112

Dallas, TX. 75238

972-685-5280

www.residenttaqueria.com

Catering@residenttaqueria.com

Hours of Operation

Tuesday - Saturday

7:30AM - 9:00PM

**BEST
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2023**



Breakfast Tacos

\$2.50 each

Individually wrapped / Scrambled Egg & Shredded Cheese / Comes with Guajillo, Arbol, Verde Salsas

Bacon

Mexican Chorizo

Pinto Bean

Vegetable Migas

Mexican Picadillo

Fried Potato

Breakfast taco orders must be ordered 48 hours by phone or at catering@residenttaqueria.com in advance of pick up. Orders must exceed \$150 (60 Tacos), orders can be picked up after 7:30am Wednesday – Saturday only, not on Tuesdays.



You've asked, we've listened,
Preorder only!

Taco Fillings

Comes with Flour Tortillas / Minced Onion / Cilantro / Limes / Guajillo, Arbol, Verde Salsas

Pecan Smoked Chicken	\$25/lb
Braised Pork Shoulder	\$25/lb
Slow Cooked Brisket	\$35/lb
Slow Cooked Mushroom & Poblano	\$18/lb
Mexican Chorizo & Fried Potato	\$25/lb
Caramelized Cauliflower	\$20/lb
Mexican Picadillo	\$25/lb

Additional Taco Garnishes

8 oz each

Pickled Red Onion \$5 / Pico de Gallo \$5
Escabeche \$5 / Cotija Cheese \$6
Angel Hair Cabbage \$3 / Grilled Jalapeños \$4
Cucumber Slices \$4 / Confit Garlic \$5
Confit Cherry Tomatoes \$5 / Shredded Cheese \$5 / Radish \$4

Additional Sides

Priced Per Pound

Chips & Salsa 12oz (Roja or Roasted Verde) \$8
Elote en Vaso \$18 / Chips & Queso \$20
Chips & Guacamole \$25 / Cabbage Salad \$15
Seasonal Salad \$18 / Garlicky Pinto Beans \$15 / Mexican Fried Rice \$15

Beverages

Mexican Coke / Mexican Sprite / Jarritos Pina, Fruit Punch, Mandarin / Topo Chico \$3/12oz

Iced Tea \$14/Gal

Margarita Mixer NA \$8/16oz \$64/Gal

Margarita \$18/16oz \$144/Gal

Modelo Especial / Dos Equis \$5/12oz