

elmyriachi

starters

house-made chips \$2, add: salsa \$1.50, queso \$3.75, guacamole \$4

salsa sampler (chips, red, green, and pico) \$5

queso con carne (with turkey chorizo and chips) \$7

refried bean dip (beans, queso fresco, cilantro, and chips) \$5

nachos house-made chips, mixed beans, monterey jack cheese, lettuce, pico, pickled jalapenos, red onions, and sour cream. \$7.75

tacos

corn or flour tortillas with rice and refried beans, or daily veggie side

tacos verde (2) choice of chicken, steak, or tofu, with cilantro, red onions, queso fresco, and house-made jalapeno sauce. \$8.75

baja tacos (2) choice of mahi or shrimp with curtido, roasted corn, cilantro, red onions, and charred red pepper remoulade. \$9.75

smoked tacos (2) choice of pork or brisket with curtido, bbq sauce, monterey jack cheese, fresh radish, pickled onions, and pickled jalapenos. \$9.75

chimichurri tacos (2) grilled steak with chimichurri, cilantro, tomatoes, radish, red onions, and queso fresco. \$9.75

crispy tacos (3) turkey chorizo with lettuce, tomatoes, and monterey jack cheese. \$8.75

salads

dressings: cilantro-lime vinaigrette, citrus vinaigrette, or red chile ranch

mixed green spring greens, roasted corn, pickled red onion, cotija cheese, spiced pepitas, fresh radish. \$6.75

taco salad beans, green leaf lettuce, pico, cheese, black olives, sour cream, and guacamole. served in your choice of a crispy fried tortilla bowl or on a plate topped with tortilla strips. \$6.75

specialty burritos

ranchero burrito turkey chorizo, hatch green chiles, rice, and pinto beans, topped with guajillo sauce, queso fresco, lettuce, sour cream, and guacamole. \$9.75

tampiqueno burrito grilled steak, caramelized onions, and jalapenos, topped with house-made verde, drizzled with queso, and served with rice and refried beans. \$9.75

tres hermanas burrito squash, roasted corn, rice, and charred tomato salsa, topped with spicy black bean sauce, lettuce, tomatoes, cilantro, and guacamole. \$9.75

*add monterey jack cheese and sour cream, \$1

jimmy mucho burrito smoked pork, brisket, pulled chicken, or tofu, with roasted corn, rice, pinto beans, and monterey jack cheese, topped with bbq sauce and curtido. \$8.75

entrees

chilaquiles chicken or tofu cooked with corn tortillas, guajillo and verde sauces, topped with monterey jack cheese, and served with rice, lettuce, and sour cream. \$9.75

chimichanga fried to order with chicken or tofu, roasted corn, and hatch green chiles, topped with queso, lettuce, tomato, cilantro, guacamole, and choice of guajillo or verde sauce, and served with refried beans. \$9.75

chiles poblanos (2) stuffed with turkey chorizo, monterey jack cheese, roasted corn, black beans, and caramelized onions, topped with pico and guajillo sauce, and served with rice and refried beans. \$9.75

enchiladas (2) corn tortillas with monterey jack cheese, your choice of turkey chorizo, chicken, or tofu, topped with queso fresco and your choice of guajillo, verde, queso, or enfrijo sauce, and served with rice and refried beans. \$9.75



build your own

•see extras and sides for more options

quesadilla your choice of flour, honey wheat, spinach, or jalapeno cheddar tortilla, stuffed with monterey jack cheese, and served with a side of pico and sour cream. \$5.75

tacos (2) on soft corn or flour tortillas with curtido, pico, monterey jack cheese, and choice of black, pinto, or refried beans. \$4.75

burrito or bowl your choice of flour, honey wheat, spinach, or jalapeno cheddar tortilla, or served straight up in a bowl with pinto, black, or refried beans, rice, and monterey jack cheese. \$4.75

•try a house made sauce in your tacos, quesadilla, or burrito/ bowl: habenero-garlic aioli, chimichurri, jalapeno, bbq, or red pepper remoulade

•or, top your burrito/bowl or quesadilla with: guajillo, verde, queso(\$1.75), or enfrijo sauce

veggie list: pinto beans, black beans, refried beans, rice, roasted corn, mixed bell peppers, broccoli, spinach, mushrooms, potatoes, squash, green leaf lettuce, tomatoes, onions, fresh or pickled jalapenos, banana peppers, cilantro, mung bean sprouts, curtido, spring greens

•add two veggies \$1, additional veggies \$.75

extras and sides: chicken, tofu, or turkey chorizo, \$2. smoked brisket or smoked pork, \$3. steak, mahi, or shrimp, \$4. beans, rice, or potatoes, \$2. sour cream, \$1. avocado, \$2. extra cheese, \$2. guacamole, \$1.50. small tortilla, \$.50. large tortilla, \$1.

elmyr's favorites

thai burrito chicken or tofu, with onions, bell peppers, mung bean sprouts, fresh lime, cilantro, egg, peanut sauce, and rice, on a flour tortilla. \$8.75

green burrito broccoli, hatch green chiles, pickled jalapenos, spinach, guacamole, pico, monterey jack, pinto and black beans, on a spinach tortilla \$7.75

fajito burrito char-grilled steak or chicken, mixed bell peppers, grilled onions, fresh lime, pico, monterey jack cheese, and choice of rice, potatoes, refried, pinto or black beans, wrapped in a jalapeno cheddar tortilla. \$8.75

migas burrito scrambled eggs, charred tomato salsa, hatch green chiles, corn tortillas, monterey jack cheese, and pinto beans in a flour tortilla. \$7.75

hazeadilla mushrooms, broccoli, bell peppers, onions, spinach, rice, and monterey jack cheese, served on a honey wheat tortilla with side of sour cream and pico. \$8.75

tiny's

•crispy taco(1) with lettuce, monterey jack cheese, and turkey chorizo. \$2.75

•tiny cheese quesadilla. \$3.75



hey! Eating raw or undercooked meat, poultry, eggs, or seafood poses a health risk to everyone, but especially to the elderly, young children under age 4, pregnant women and other highly susceptible individuals with compromised immune systems. The cooking of such animal foods reduces the risk of illness. Our food may contain wheat, nut, egg, dairy, soy, or fish allergens. Before placing your order, please inform us if a person in your party has a food allergy.

fun facts! our pork, chicken, and steak are all natural, hormone free, and antibiotic free, our fryer oil is all natural non-gmo canola oil, and all oil waste is converted into bio-diesel (locally). All of our produce comes from the farmer's market.

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Specialty Margaritas

Santa Rita \$7

Tequila, elderflower liqueur, grapefruit, splash sour and soda, lime

Pomegranate Margarita \$8

Luna Azul reposado, PAMA liqueur, La Belle orange, splash pomegranate and fresh lime juices

Jalapeno Margarita \$8

Tanteo jalapeno tequila, triple sec, jalapeño and fresh lime juices, agave nectar

Organic Margarita \$8

Tres Generaciones Silver, agave nectar, fresh lime juice

Elmyrita (\$5)

tequila, triple sec, limes, sour

Myriachi Margarita (\$7)

El Jimador silver, La Belle orange, limes, splash OJ, sour

Margarita Verde \$8

Tequila, triple sec, splash jalapeño juice, avocado puree, limes, sour

Classic Margarita \$9

Herradura Reposado, Cointreau, splash fresh lime juice, served up



Specialty Cocktails

Out of Fashion \$7

Bourbon, ginger liqueur, blood orange and old fashion bitters, orange peel, cherry

Diablo \$7

El Jimador silver, cassis, ginger beer, lime

Limon Picante \$7

lemon vodka, Chambord, splash jalapeño juice, lemonade,

Mojito \$7

white rum, limes, sugar, mint, soda

Pisco Loco \$7

Pisco, fresh lime juice, coconut milk, lime

Mezcal Mule \$7

Mezcal, grapefruit bitters, splash grapefruit juice, ginger beer, lime

Paloma \$7

Sauza Blue silver tequila, grapefruit juice, soda, lime

D's Beach House \$8

Titos, St. Germaine, splash lime juice, cucumber slices, lime, soda

Playa Blanca \$7

White rum, Maraschino liqueur, triple sec, splash lime juice, soda, cherry

The Ginerallissimo \$9

Hendricks Gin, Aperol, rose water, grapefruit juice, cucumber slices, lemon-lime soda

Dark & Stormy \$7

Goslings Dark Rum, old fashion bitters, ginger beer, lime

Drafts

- **Three Taverns** White Hops - \$5 (10oz)

White IPA Atlanta, GA 6.5%

- **Sierra Nevada** - \$5 (16oz)

Pale Ale Chico, CA 5.6%

- **Terrapin** Hopsecutioner - \$5 (16oz)

IPA Athens, GA 7.3%

- **Sweetwater** Road Trip - \$5 (16oz)

German Style Pilsner Atlanta, GA 5.2%

- **Red Brick** 3 Bagger - \$5 (10 oz)

Belgian Style Tripel, rum barrel aged
Atlanta, GA 9%

- **Boulevard** Tank 7 - \$6 (10oz)

Farmhouse Ale Kansas City, MO 8.5%

- **New Holland** El Mole Ocho - \$7 (10oz)

Mexican Spiced Ale Holland, MI 10%

- **Bells** Oberon - \$5 (16 oz)

Pale Wheat Ale Kalamazoo, MI 5.8%

- **Ommegang** Rare Vos - \$5 (16oz)

Belgain Style Amber Ale Cooperstown, NY 6.5%

- **Guinness** - \$6 (20oz imperial pint)

Dry Stout Dublin, Ireland 4.2%

- **Eventide** Stout - \$6 16oz

Dry Irish Stout Atlanta, GA 4.8%

- **Eventide** Kolsch - \$5 (16oz)

Kolsch Style Ale Atlanta GA 5.3%

- **Founders** All Day IPA - \$5 (16oz)

Session IPA Grand Rapids MI 4.7%

- **Allagash** White - \$ (16oz.)

Belgian Wheat Beer Portland, ME 5%

- **Curious Taveler** - \$5 (16oz)

Lemon Shandy Burlington, VT 4.4%

- **Victory** Golden Monkey - \$6 (10oz)

Tripel Style Downingtown, PA 9.5%

- **Angry Orchard** Crisp Apple - \$5 (16oz)

Cider Cincinnati, OH 5%

- **Woodchuck** Summer - \$5 (16 oz)

Cider Middlebury, VT 5%

- **Dos Equis** Amber - \$4 (16oz)

Amber Lager Moctezuma Brewery,
Mexico 4.7%

- **Pilsent Urquell** - \$4 (16 oz)

Czech Pilsner Pizen, Czech Republic 4.4%

Bottles/Cans

- PBR 16 oz can \$3.00

- Tecate 12 oz can \$3.00

- Rolling Rock \$3.00

- Miller Highlife \$3.00

- Miller Lite \$3.00

- Sweetwater 420 16oz can \$4.00

- Bud \$4.00

