



botanas

GUACAMOLE * 8
Made to order. Served with homemade chips. Sub pork rinds \$1

QUESO BLANCO + 6
Served with homemade chips. Add chorizo or fried chicken \$2. Brisket \$3

CHICHARRONES 4
Seasoned homemade pork rinds. Make it dirty: Add Valentina hot sauce and Cotija cheese \$1

to share or not

BRUSSELS SPROUTS SALAD * 🍴 8
Crispy Brussels sprouts tossed with cabbage, mint, cilantro, serrano peppers and sweet pepper jelly.

OAXACAN MOLE FRIES + P 12
Thin crispy fries, queso blanco, Oaxacan Mole sauce and pickled onions.

CHICKEN TORTILLA SOUP 7
A classic. Topped with tortilla strips, Mexican crema and Cotija cheese. Add avocado \$0.50

ENSALADA + 8
Mixed greens, carrots, cucumber, tomato, toasted pepitas, Cotija cheese, and your choice of homemade dressing. Add grilled chicken, verde smoked chicken, fried chicken or chorizo \$4. Smoked brisket, habanero shrimp or blackened catfish \$6

COCHINITA PIBIL TORTA 🍴 12
Mayan braised pork, pickled onions, refried black beans, smoked habanero mayo and avocado.

BIRRIA TORTA 15
Beef braised in an adobo with Monterey Jack cheese. Served with a side of broth for dipping.

SMOKED CHEDDAR GRITS 5
Grit Girl Delta yellow corn grits, roasted Poblanos, in-house smoked cheddar. Add chorizo, Cochinita pork, fried chicken \$3. Brisket, lamb, or shrimp \$5. Fried egg \$1.50

Tacos & quesadillas

These selections can be made as a taco or a quesadilla.

ROASTED CAULIFLOWER * P 4.50 / 11
Roasted cauliflower with Oaxacan mole negro, cashew crema and pickled onions.

SMOKED HABANERO SHRIMP 🍴🍴🍴 5.50 / 13
Shrimp sautéed in a smoked habanero sauce with avocado-lime slaw and cilantro.

BLACKENED CATFISH 🍴 5.50 / 13
Locally sourced catfish, fresh pico de gallo, pickled cabbage and smoked habanero aioli.

SOUTHERN FRIED CHICKEN 🍴 5 / 12
Fried chicken tender topped with queso blanco, tomato, in-house pickled jalapenos and cilantro.

VERDE SMOKED CHICKEN 5 / 12
Smoked chicken simmered in salsa verde, Monterey Jack cheese, pickled onions and chipotle crema.

STEAK & POTATOES P 🍴🍴🍴 5.50 / 13
Seared thin steak, crispy potatoes, Chile con Queso and Salsa Macha.

ALBONDIGAS & COLLARDS 🍴 5 / 12
Mexican style meatballs simmered in a chipotle sauce, served with collard greens and topped with queso blanco.

BRISKET QUESADILLA 🍴 6 / 14
Smoked brisket, fresh chimichurri sauce and Monterey Jack cheese.

SMASH BURGER 5 / 12
Smashed beef patty, American cheese, lettuce, tomatoes, and special sauce. Add bacon \$1

CHORIZO ROJO 🍴 5 / 12
Spicy Mexican sausage, caramelized onions, roasted Poblano peppers, sweet potatoes and Monterey Jack Cheese.

ADOBO LAMB 🍴🍴🍴 6.50 / 15
Adobo braised lamb topped with in-house pickled radishes topped with Creamy Habanero Salsa.

The sweets

CHURROS 5
Served with Mexican chocolate and salted caramel sauces. Add "La Michoacana" ice cream \$2

TRES LECHE BREAD PUDDING 8
Served with "La Michoacana" ice cream.

IMPOSSIBLE CAKE 6
A delicious creamy peanut butter flan atop a rich chocolate cake.

SIDES

Black Beans \$2.50

Cilantro Lime Rice \$2.50

French Fries Side \$4 Basket \$6

Collard Greens \$4

Mexican Creamed Corn \$4

Vegan * Vegetarian + Spicy 🍴 Contains Peanuts P

TUES-THUR 11AM-9PM / FRI 11AM-10PM / SAT 10AM-10PM
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