THE El FELIX

The moon ran yellow across the sky. The shadows on the wall looked like a railroad. In the corner, a man in a cowboy hat held his guitar gently on his lap. A dark-haired woman in a red bandana, remaining quiet behind a great mass of nachos, was the only other person there. She directed her attention to the man and tried to smile. The man nodded his head, closed his eyes, brushed his fingers over the strings, and sang:

From the snow capped mountains to the coral shores, you're the only one my heart adores.
You've only got three competitors: tacos, enchiladas, and beans.
Tacos, enchiladas, and beans — I consume them by the score.
And when I'm through, what do I do? I stamp and holler for more.
You can have the fourth position on my list. I must admit your kisses would be missed.
But how in the world could I exist without tacos, enchiladas, and beans.

455 LEGENDS PLACE #800 · ATLANTA, GA · 30339

(770) 675-6318

APPETIZERS

GUACAMOLE with tostadas 9

CHILI CON QUESO
Classic 7
Chorizo 8
Chicken Fajita 9
Compuesto (brisket, guacamole, pico de gallo) 12

QUESO FUNDIDO broiled Monterey Jack and Chihuahua cheeses, warm tortillas 10
~ with rajas and hongos 11
~ with chorizo 13
~ with camarones 13

AGUACHILE DE CAMARONE* lime-cured gulf shrimp, cucumber, avocado, cilantro-lime broth 16

NACHOS bean and cheese nachos, jalapeños, guacamole, sour cream
Plain 10
Bacon 13
Chicken Fajita 14
Steak Fajita 16

TACOS DORADOS mini crispy tacos with queso fresco
~ with pulled chicken and arbol chile salsa 13
~ with black bean, poblano, and tomatillo salsa 11
~ with shrimp and arbol chile salsa 13

CAMPECHANA DE MARISCOS spicy gulf shrimp and octopus cocktail, avocado, tostadas 16

SOUPS & SALADS

ENSALADA DE LA CASA 10
chopped greens, avocado, cucumber, pickled red onion, corn, radish, Monterey Jack, crispy tortillas
~ with wood-grilled chicken ... add $6
~ with wood-grilled steak or shrimp ... add $9

SOPA DE TORTILLA 7
smoky chicken and vegetable soup, Monterey Jack, avocado, crispy tortillas, queso fresco

POZOLE ROJO DE CAMARONE 9
gulf shrimp, pork, and hominy stew, guajillo chile broth, shaved cabbage, cilantro, radish

LUNCH COMBINATIONS

MON. — FRI.

Served with Rice and Beans

11.99

Choose any two items

NACHOS
four (4) of our bean and cheese nachos with all the trimmings

ENCHILADA
choose: Cheese, Picadillo, Chicken Suizas, Chicken Mole, Chicken Verde, Vegetable Verde

HARD SHELL TACO
chicken or beef with lettuce, tomato and cheese

SALAD
small house salad with creamy oregano dressing

SOUP
chicken tortilla soup or pozole

TACO AL CARBON add $2
steak or chicken, smoked onions, flour tortilla, salsa cremosa

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

¡CLÁSICO!

Add PUFFY CHILI CON QUESO TO ANY PARA $2

SPECIAL DINNER 2 cheese enchiladas, crispy beef taco, puffy queso taco, rice and beans 18

#1 HOT TAMALE PLATE chili gravy, cheese and onions, rice and beans 16

#2 CARNE GUISADA rich Tex Mex beef stew served with flour tortillas and all the fixin's 17

#3 CHILE RELLENO cheese-stuffed poblano, red chile sauce, served with white rice and black beans 16

#4 CARNITAS DE PUERCO tomatillo salsa, flour tortillas, rice and beans 18

#5 HAMBURGUESA EL FELIX 8 oz. double-patty burger, American cheese, chili con carne, mustard, chopped lettuce, pickles, onions. Served with steak fries 16

#6 CHALUPA DINNER choice of beef or chicken, with beans, lettuce, tomato, and queso fresco 14

Enchiladas

Add FRIED EGG $1

Two per order — served w. rice and beans

CHEESE 13
stringy Mexican cheese, chili gravy

PICADILLO.....15
spiced ground beef, chili gravy, Monterey Jack

CHICKEN SUIZAS.....15
sour cream-poblano sauce, Monterey Jack queso fresco

CHICKEN VERDE 15
smoked tomatillo sauce, Monterey Jack

CHICKEN MOLE 15
mole poblano, queso fresco

VEGETABLE VERDE 13
mushrooms, poblano pepper, sweet corn, smoked tomatillo sauce

Tacos

Served two per order with frijoles borrachos, double-stacked on El Milagro corn tortillas!

TACOS DE PESCADO fried catfish, avocado crema, cabbage slaw 16

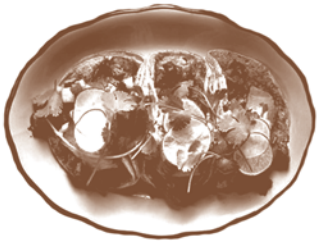
TACOS DE CAMARONES crispy shrimp, cabbage slaw, diablo sauce 16

TACOS DE CARNITAS heritage pork shoulder, onions, cilantro, radish 14

TACOS AL PASTOR wood-grilled pork shoulder, guajillo chili, smoked onions, grilled pineapple 15

CRISPY TACO DINNER (three per order)
shredded lettuce, tomato, cilantro, cheese with Spanish rice and refried beans..... 14
Chicken - morita chili braised
Picadillo - spiced ground beef

Fajitas al Carbon



served with all the fixin's, refried beans, Spanish rice, Mexican butter, and house-made tortillas

SKIRT STEAK marinated and wood-grilled 26

CHICKEN BREAST marinated and wood-grilled 22

PARILLA MIXTA grilled steak and chicken 26

PARILLA DELUXE grilled steak, chicken, and camarones brochetas 28

VEGETABLE cauliflower, purple cabbage, corn, poblano, root vegetables, avocado crema 20

CAMARONES BROCHETAS chili-spiced gulf shrimp stuffed with Monterey Jack and jalapeño, wrapped in bacon 27

PESCADO AL CARBON blackened NC catfish 19

Served two per order with frijoles borrachos on house-made flour tortillas Nortena!

STEAK TACOS AL CARBON wood-grilled skirt steak, smoked onions, salsa cremosa.....16

CHICKEN TACOS AL CARBON wood-grilled chicken, smoked onions, salsa cremosa.....15

STEAK DINNERS

T-BONE STEAK DINNER* 34
18 oz. CAB, wood-grilled with ancho chili rub, fried potatoes, foamy butter

THE TAMPIQUENA* 26
marinated wood-grilled skirt steak with two cheese enchiladas and a fried egg

CHICKEN FRIED STEAK 22
cream gravy, fried egg, home fries, Texas toast

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

MARGARITAS

THE CASA 9
El Jimador Reposado, Stirrings Triple Sec, lime, frozen or on the rocks

THE ATL 10
Goza Reposado, 18.21 lime-jalapeño-cilantro syrup, Stirrings Triple Sec, lime

THE WARRIOR 15
Pasote Blanco, Grand Marnier, lime, orange juice, salt

SUPERITA! 15
Herradura Double Reposado - El Felix barrel, Combier, lime, orange juice, brine, citrus-marinated olives, served up Austin-style

JALAPEÑO MARGARITA 11
Tanteo Jalapeno Tequila, Ancho Reyes Verde, triple sec, lime

BLOOD ORANGE MARGARITA 11
El Jimador Reposado, Ancho Reyes, Solerno Blood Orange liqueur, lime

TOMMY'S MARGARITA 9
Lunazul Blanco, lime, agave nectar

MEZCAL MARGARITA 9
Bahnez Mezcal, Stirrings Triple Sec, lime

COCKTAILS

SPARKLE MULE 9
Bahnez Mezcal, Sparkle Donkey Reposado, 18.21 ginger beer, cucumber, lime, agave, Tajin salt

TEXAS STAR 12
Centenario Rosangel Tequila, St. Germain, grapefruit juice, lime

RED HEADED STRANGER 10
Deep Eddy Ruby Red Vodka, Campari, grapefruit juice

LA PALOMA 10
El Jimador Blanco, lime, Squirt soda, salt

MATADOR 10
El Jimador Blanco, pineapple, lime, jalapeño, cilantro

REVOLVER 9
Rittenhouse Rye, Kahlua Especial, orange bitters

TEQUILA Y TONIC 10
El Jimador Blanco, orange, lime, rosemary, and a bottle of Fever Tree Mediterranean tonic

EL DIABLO 9
El Jimador Reposado, crème de cassis, lime, 18.21 ginger beer

WINE / VINO

Sparkling — **Mont Marcal Cava Brut**, Spain 8/40
Rosé — **El Libré**, Mendoza, Argentina 7/28
Chardonnay — **Kunde**, Sonoma County, California 10/40
Sauvignon Blanc — **Leyda**, Leyda Valley, Chile 10/40
Pinot Grigio — **MooBuzz**, Paso Robles, California 10/40
Riesling — **Carmel Road**, Monterey, California 10/40
Pinot Noir — **Apaltagua**, San Antonio Valley, Chile 9/36
Tempranillo — **Torremoron**, Ribera del Duero, Spain 9/36
Malbec — **Altos los Hormigas**, Mendoza, Argentina 9/36
Cabernet Sauvignon — **Broadside**, Paso Robles, California 10/40
Sangria — **Begonia**, Spain (can) 9

Draft Beer

Corona Light, Mexico 5
Dos XX Ambar, Mexico 5
Scofflaw Basement IPA, Atlanta 6
Three Taverns Prince of Pilsen, Decatur 6

CHELADA / MICHELADA
Dos XX over ice, with fresh lime juice or Bloody Maria mix and salt 7.

@THEELFELIX
@FORDFRY

Bottled and Canned Beer

Corona Extra, Mexico 5
Tecate Light, Mexico 5
Negra Modelo, Mexico 5
Bohemia, Mexico 5
Tecate, Mexico (16 oz. can) 5
Lone Star Long Necks, Texas 5
Shiner Bock, Texas 5
Red Hare Gem City Classic Light Lager, Marietta 5
Southbound Scattered Sun Belgian Wit, Savannah 6
Second Self AT-Ale Pale Ale, Atlanta 6
Sweetwater 420 Extra Pale Ale, Atlanta 5
Eventide "The A" IPA, Atlanta 6
Monday Night "Slap Fight" IPA, Atlanta 6
Lagunitas Aunt Sallie, California 6
Jekyll Brewing 'Merican Amber, Alpharetta 6
Cigar City Florida Cracker White Ale, Tampa 6
Left Hand Black Jack Porter, Colorado 6
Ace Pineapple Cider, California 6
Craft Beer of the Moment ..... AQ

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.