



Guacamole Mexicano

APPETIZERS

CHORI QUESO DIP

Mexican Sausage topped with melted cheese, pico de gallo and served with three flour tortillas. \$12.75

CHEESE DIP

SMALL \$6.99

LARGE \$10.99

GUACAMOLE MEXICANO

Fresh avocados, tomatoes, jalapeños, cilantro, onion, and fresh lime juice. \$12.99

*CEVICHE

Steamed shrimp tossed with chopped tomatoes, onions, cilantro, avocado and fresh-squeezed lime juice. Prepared to order. \$13.75

CHICKEN WINGS

10 chicken wings served with French fries and a choice of dipping sauce. \$17.75

AMIGO'S SAMPLER

Chorizo quesadilla, two fried chicken taquitos, two mini chicken chimichangas, and cheese dip. \$17.25

ESQUITES

Bowl of roasted corn topped with mayonnaise, queso fresco, tajin, and a lime wedge. \$10.99

EL TEPACHE DIP

A bowl of grilled chicken, steak and shrimp topped with cheese dip. Served with three flour tortillas. \$14.99

GUAC RIBEYE CHICHARRÓN

Large house-made guacamole topped with fresh pico de gallo and crispy ribeye chicharrón, finished with lime and sea salt. \$18.25

ELOTE

Corn on the cob coated with mayonnaise, queso fresco, tajin and served with a lime wedge. \$7.00



EL TEPACHE MEXICAN GRILL

1210 THOMPSON BRIDGE RD. STE F, GAINESVILLE, GA 30501

PHONE: 770-534-7222

{ TACOS }

AUTHENTIC STREET TACOS

AL PASTOR / GRILLED CHICKEN / STEAK / PORK / CHORIZO

* Three tacos, rice and beans, salsa picosa or green sauce. \$13.99

CHIPOTLE FISH TACOS

Two tacos with grilled tilapia, lettuce, cabbage, Pico de Gallo, avocado and chipotle sauce. Rice and black beans. \$14.99

TACOS DE BIRRIA

Two tacos filled with shank beef, cheese, onions, and cilantro. Served with consommé. \$15.25

SHRIMP FAJITA TACOS

Two tacos with grilled shrimp, grilled onions, bell peppers, lettuce, pico de gallo, and chipotle ranch. Rice and black beans. \$15.99

TACOS NORTEÑOS

Two tacos with steak wrapped in cheese, avocado and Pico de Gallo. Spring mix salad or rice and beans. \$14.99

TACOS DE ALAMBRE

Three tacos with chorizo, steak, bacon, sautéed mushrooms, onions, bell peppers, and cheese. Rice and beans. \$14.99

TACOS GOVERNADOR

Two soft corn tortillas filled with shrimp, peppers, grilled onions, chipotle salsa, and cheese. Topped with tomatoes and avocado. Served with black beans, rice, and salsa picosa. \$15.99

Enchiladas

ENCHILADAS VERDES

Three chicken enchiladas with tomatillo sauce and shredded cheese. Rice, lettuce, sour cream, and avocado. \$13.75

ENCHILADAS MEXICANAS

Two cheese enchiladas with enchilada sauce, roasted pulled pork, and sautéed vegetables. Rice and beans. \$13.25

ENCHILADAS RANCHERAS

Two cheese enchiladas topped with ranchero sauce, grilled steak, grilled onions, queso fresco, sour cream, and avocado. Served with rice. \$16.99

ENCHILADAS SUPREMAS

One each of Cheese, chicken, beef, and bean. Topped with enchilada sauce, lettuce, tomatoes, guacamole, and sour cream. Served with rice. \$14.25

VEGE TARIAN

VEGGIE ROLL

A deep-fried flour tortilla with fresh avocado, black beans, and roasted corn. Topped with melted cheese, and Pico de Gallo. \$13.75

VEGGIE QUESADILLA

Flour tortilla with sautéed onions, bell peppers, tomatoes, spinach, and mushrooms. Rice or beans. \$13.99

VEGGIE FAJITAS

Sautéed onions, bell peppers, tomatoes, spinach, and mushrooms. Fajita salad, rice, and black beans. Flour or corn tortillas. \$15.99

BURRITOS

BURRITO DELUXE

Flour tortilla filled with beans. Choice of chicken or ground beef. Melted cheese, lettuce, tomatoes, guacamole, and sour cream. Rice or beans. \$12.99

BURRITO EL TEPACHE

Large flour tortilla with steak, grilled chicken, chorizo, mushrooms, onions, fresh jalapeños, rice, and beans. Melted cheese and homemade chipotle sauce. \$16.99

TEXAS BURRITO

Flour tortilla with steak, grilled chicken, shrimp and sautéed vegetables. Topped with melted cheese. Rice or beans. \$14.99

BURRITO NORTEÑO

Steak wrapped in cheese, avocado, and pico de gallo. Topped with cilantro and chipotle sauce. Served with rice. \$13.99

BURRITO BIRRIA

Large flour tortilla filled with cheese, onions, cilantro, guacamole, and birria meat. Served with consommé. \$15.99

QUESADILLAS

PIZZA BIRRIA

Two large flour tortillas filled with shank beef, cheese, onions, and cilantro. Topped with queso fresco, avocado, and cilantro. Served with consommé. \$18.99

FAJITA QUESADILLA

Your choice of meat and cooked with sautéed onions, bell peppers and tomatoes. Served with lettuce, tomatoes, sour cream and rice or beans.

GRILLED CHICKEN \$12.99 STEAK AND CHICKEN \$13.99
STEAK \$13.25 TEXAS (3 WAY) \$14.99
SHRIMP \$13.99



Pizza Birria

SOUPS

CALDO DE POLLO

Chicken soup served with lime, Pico de Gallo, fresh avocado, and crispy tortilla strips.

CUP \$5.99 BOWL \$9.99

CHARRO SOUP

Pinto beans in a boldly flavored broth with chorizo, bacon, and ham. Served with lime, Pico de Gallo, and fresh avocado.

CUP \$5.99 BOWL \$8.99

Salads

* ALL SALADS SERVED WITH YOUR CHOICE OF DRESSING.

* DRESSINGS: HOMEMADE CHIPOTLE RANCH, RANCH, BALSAMIC VINAIGRETTE, HONEY MUSTARD

TEXAS TACO SALAD

Our giant flour tortilla bowl filled with cheese dip, beans, sautéed onions, bell peppers, tomatoes, grilled chicken, steak, and shrimp. Topped with lettuce, Pico de Gallo, guacamole, and sour cream. \$16.99

BALSAMIC STEAK SALAD

Flat sirloin steak on a bed of spring mix salad. Topped with fresh tomatoes, sweet roasted corn, queso fresco, and slices of avocado.

Served with a side of Balsamic Vinaigrette dressing.

HORNITO'S SALMON (\$15.99)

OR CHOICE OF STEAK (\$16.99)

PAPI'S BOWL

Rice, black beans, lettuce, Pico de Gallo, shredded cheese, and sour cream. Topped with your choice of grilled chicken or steak. \$13.99

TACO SALAD

Our giant flour tortilla bowl filled with beans and cheese dip. Topped with your choice of shredded chicken or ground beef, lettuce, tomato, and sour cream. \$12.99

GRILLED CHICKEN - ADD \$2.00 / STEAK - ADD \$3.00

POPEYE'S SALAD

Spinach, tomatoes, grilled onions, grilled mushrooms, avocado and queso fresco. Topped with grilled chicken. \$14.75

NACHOS

*FAJITA NACHOS TOPPED WITH SAUTÉED ONIONS, BELL PEPPERS AND TOMATOES

GRILLED CHICKEN \$12.25

STEAK \$12.75

SHRIMP \$13.99

MIXED (STEAK AND CHICKEN) \$13.99

TEXAS (3 WAY) \$14.99

NACHOS SUPREMOS

Ground beef or shredded chicken topped with beans, lettuce, tomatoes, jalapeños, sour cream, and guacamole. \$13.75

BBQ NACHOS

Pork cooked in BBQ sauce, black beans, sweet corn, pickled jalapeños, and shredded cheese. \$14.75

STREET NACHOS

Steak or grilled chicken topped with roasted corn, black beans, pico de gallo, diced fresh jalapeños, salsa verde, queso fresco, and melted cheese. \$13.99

COMBOS \$13.99

CHOOSE ANY TWO ITEMS

SHREDDED CHICKEN OR GROUND BEEF. SERVED WITH RICE AND BEANS.

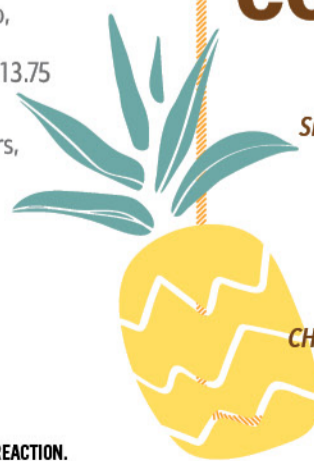
ENCHILADAS / BURRITOS TACOS (SOFT OR HARD SHELL)

TAMALE

CHOICE OF SHREDDED CHICKEN OR PORK MINI CHANGA

*NOTICE: FOODS COOKED TO ORDER. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK FOR FOOD BORNE ILLNESSES, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

TO OUR GUESTS WITH FOOD SENSITIVITY OR ALLERGIES: WE CAN NOT ENSURE THAT MENU ITEMS DO NOT CONTAIN INGREDIENTS THAT MIGHT CAUSE AN ALLERGIC REACTION.



{ FAJITAS }

* All Fajitas cooked with sautéed onions, bell peppers and tomatoes. Served with fajita salad, rice, and beans. Flour or corn tortillas.

	FOR ONE	FOR TWO
CHICKEN	\$14.99	ADD \$10.00
*STEAK	\$15.99	ADD \$10.00
SHRIMP	\$16.99	ADD \$12.00
*TEXAS (3 WAY)	\$17.99	ADD \$12.00
*MIXED (STEAK OR CHICKEN)	\$17.85	ADD \$11.00

HAWAIIAN FAJITAS
Fajitas made with grilled chicken, ham, pineapple, grilled onions and topped with cheese. Fajita salad, rice, and beans.
FOR ONE \$16.99 FOR TWO ADD \$12.00

CHARRO FAJITAS
Fajitas made with grilled chicken, chorizo, grilled onions, chile toreado and topped with cheese. Fajita salad, rice, and charro beans.
FOR ONE \$16.75 FOR TWO ADD \$11.00

***STREET FAJITAS**
Steak fajitas grilled with mushrooms and onions. Topped with street corn on the cob, cilantro, and a slice of grilled queso fresco. Fajita salad, rice, and beans. \$19.99

MICHO FAJITAS
Fajitas made with carnitas, sautéed onions, peppers, and tomatoes. Topped with a cheese-stuffed banana pepper. Fajita salad, rice, and beans. \$16.99

Desserts

FLAN
Homemade Mexican style caramel flavored custard. Topped with whipped cream and a cherry. \$7.25

SOPAPILLAS
Crispy deep-fried tortilla topped with cinnamon, butter, and honey. Served with whipped cream, a scoop of vanilla ice cream, and a cherry. \$6.25

FRIED ICE CREAM
Vanilla ice cream covered in crispy cereal and deep fried. Topped with chocolate syrup, whipped cream, and a cherry. Served in a crispy tortilla bowl. \$7.75

CHURROS
Churros coated with cinnamon sugar. Topped with a scoop of vanilla ice cream and whipped cream. \$7.99

Specials

HORNITOS SALMON
Marinated in Hornitos tequila, our house recipe and grilled to perfection. Served with rice, Pico de Gallo, grilled zucchini, and squash. \$16.99

GORDITAS
Two fried gorditas filled with chicken, chorizo, refried beans, lettuce, sour cream, and queso fresco. Served with rice. \$16.85

POLLO FELIZ
Grilled chicken strips cooked with onions and mushrooms in our own chipotle sour cream sauce. Served with rice, beans, and avocado salad. \$14.99

STEAK A LA MEXICANA
Ribeye steak thinly sliced. Cooked with grilled onions, fresh jalapenos, and tomatoes. Served with rice, beans, and avocado salad. \$17.99

TACO BOATS
Two leaves of romaine lettuce topped with grilled chicken, grilled pineapple, black beans, pico de gallo, avocado, and chipotle sauce. Garnished with queso fresco. \$14.99

***CARNE ASADA**
Flat sirloin steak cooked with onions. Served with one Chile Toreado, rice, beans, lettuce, guacamole, and Pico de Gallo. \$17.99

PAELLA
Shrimp, calamari, grilled chicken, Spanish sausage, bell peppers, onions, and tomatoes. Served on a bed of rice. \$17.99

***STEAK Y CAMARONES**
Grilled ribeye steak and grilled shrimp. Cooked with sautéed vegetables. Served with rice and avocado salad. \$18.99

CHORI-POLLO

Grilled chicken breast topped with chorizo and melted cheese. Served with rice and avocado salad. \$15.99

CHILES POBLANO

One roasted poblano pepper stuffed with cheese, lightly battered, fried, and topped with ranchero sauce. Served with rice and beans. Choice of chicken or beef. \$15.99

TORTA LOKA

Authentic Mexican sandwich filled with steak, chicken, chorizo, beans, sliced avocado, lettuce, onions, tomato, mayonnaise, sour cream, and cheese. Served with French fries. \$16.99

CARNITAS MICHOACÁN'S

Slow cooked pulled pork in our special recipe. Served with rice, beans, lettuce, guacamole, Pico de Gallo, one Chile Toreado and a side of tomatillo sauce. \$15.99

FLAUTAS

Three corn taquitos filled with chicken and lightly fried. Topped with lettuce, sour cream, and queso fresco. Served with rice and beans. \$15.75

*MOLCAJETE

Grilled flat sirloin steak, grilled chicken, chorizo, shrimp, green onions, chile toreado, banana pepper, cheese quesadilla, queso fresco, and grilled cactus. Served with rice, beans, and tomatillo sauce. Garnished with avocado slices. \$30.99

STREET TAMALES

Two homemade fresh tamales. Topped with carnitas, salsa verde and sour cream. Garnished with queso fresco, cilantro, onions, tomatoes, fresh jalapenos. Served with rice and beans. \$14.99

CHIMICHANGA

Two deep fried flour tortillas. Choice of chicken or ground beef. Topped with melted cheese, lettuce, tomatoes, sour cream, and guacamole. Served with rice and beans. \$13.99

ACP

A bed of rice with grilled chicken and melted cheese. \$12.99

TEXAS ACP

A bed of rice with grilled chicken, steak, shrimp, and melted cheese. \$16.99

POLLO SANTA FE

Grilled chicken breast baked with shredded cheese and pico de gallo. Served with rice and avocado salad. \$15.99

PESCADO Y CAMARON

Grilled tilapia fish and grilled shrimp topped with sautéed vegetables. Served with rice and avocado salad. \$16.99

{ El Tepache Bar }

DRAFT BEER

BUD LIGHT	MICHELOB ULTRA	TROPICALIA IPA
16oz \$5.00	16oz \$5.00	16oz \$7.00
32oz \$8.75	32oz \$8.75	32oz \$14.00
Pitcher \$16.75	Pitcher \$16.75	

DOS XX	MODELO ESPECIAL	PACIFICO
16oz \$6.00	16oz \$6.00	16oz \$6.00
32oz \$9.75	32oz \$9.75	32oz \$9.75
Pitcher \$17.75	Pitcher \$17.75	Pitcher \$17.75

IMPORTED BEER \$6.00

Corona Extra Sol	Dos XX Lager Heineken	Modelo Especial Pacifico
Corona Light	Victoria	Heineken 0
Corona Familiar Tecate	Negra Modelo Bohemia	

DOMESTIC BEER \$5.50	Budweiser	Blue Moon
	Coors Light	Miller Lite
	Bud Light	Michelob Ultra

LOCAL BEER \$8.00	GO BIG \$12.00	MICHELADA \$12.00
Atlanta Hard Cider Co. Tepache Pineapple	Caguama Familiar	Choice of Beer, Clamato, lime juice, house recipe.

WINE

***ALL WINE CHOICES \$6.00**
Cabernet Sauvignon
Chardonnay
Merlot
Pinot Grigio

DAIQUIRI

***ALL DAIQUIRI CHOICES \$8.25**
Pina Colada
Guava
Peach
Banana
Strawberry
Blackberry
Mango
Raspberry

{ HOMEMADE SANGRIA }

22 oz Glass \$9.99
Pitcher \$22.99

CRAFTED MIXED DRINKS

PALOMA \$11.00

Milagro Tequila, freshly squeezed lime juice, grapefruit soda, and Viuda de Sanchez

CANTARITO \$12.00

Jimador Tequila, freshly squeezed orange juice, freshly squeezed lime juice, and grapefruit soda

MOJITO \$11.00

Fresh mint, White rum, soda water, fresh lime juice, mixed in a sugar rimmed glass

TEQUILA MULE \$11.00

Jimador Gold Tequila, fresh lime juice, and ginger beer. Served in a classic copper mug.

CAZUELA \$12.99

A traditional Mexican drink made with Centenario Tequila, grapefruit soda, freshly squeezed orange juice, lime juice, and grapefruit juice.

Margaritas

THE HOUSE MARGARITAS

ON THE ROCKS OR

FROZEN

16oz \$8.00
22oz \$10.00
1/2 pitcher \$14.75
Pitcher \$26.75

TEXAS MARGARITAS

ON THE ROCKS OR

FROZEN

16oz \$9.00
22oz \$10.75
1/2 pitcher \$15.75
Pitcher \$27.75

FLAVORED MARGARITAS

ON THE ROCKS OR FROZEN

16oz \$9.00
22oz \$11.00
1/2 pitcher \$16.00
Pitcher \$28.00

Strawberry
Blackberry
Mango
Raspberry
Peach
Banana
Watermelon
Pomegranate
Guava

CRAFTED MARGARITAS

EL TEPACHE MARGARITA \$13.95

Fresh lime juice, agave nectar, Tequila Jimador 100% agave, and Tepache fermented pineapple.

PITCHER \$45.00

MANGONADA \$12.99

Frozen mango, tajin rimmed, Chamoy and tamarind stick.

MARGARONA TEXAS \$13.75

Texas margarita with mini - Corona Beer

SKINNY MARGARITA \$9.99

Silver tequila, fresh lime juice, agave nectar

PITCHER - \$35.00

TWISTER MARGARITA \$9.99

Frozen margarita swirled with our homemade sangria.

JALAPENO MARGARITA \$10.99

Silver tequila, Gran Gala, fresh jalapeno, lime juice

AZUL MARGARITA \$10.99

The perfect margarita with Blue Curacao, Silver tequila, sour, lime, triple sec

TOP-SHELF MARGARITA \$15.75

Choice of Top-Shelf tequila: Herradura, Don Julio, Patron, Casamigos, or 1800 with freshly squeezed orange and lime juice, agave nectar, and Grand Marnier liquor.

MEZCAL MARGARITA \$15.75

Casa Amigas mezcal, fresh lime and orange juice, Gran Gala, and agave nectar.

COCONUT MARGARITA \$10.00

El Jimador Blanco, coconut milk, coconut cream, lime juice and triple sec.

ASK ABOUT THE SEASONAL MARGARITA.

SOFT DRINKS

*ALL SOFT DRINKS (FREE REFILLS) \$3.65

Coke	Mr. Pibb	Orange Fanta
Diet Coke	Sprite	Sweet Tea or
Coke Zero	Pink Lemonade	Unsweet Tea
		Coffee

JARRITOS \$3.99 (NO REFILLS)

Ask your server about flavors

TEPACHITO \$3.99 (NO REFILLS)

AGUA FRESCA

\$6.00

Horchata

Jamaica
Tamarindo

VIRGIN DAIQUIRI \$7.99 (NO REFILLS)

Pina Colada	Mango	Raspberry
Peach	Watermelon	Guava
Strawberry	Blackberry	Banana

TEQUILA

Clase Azul Reposado	1800	Centenario
Don Julio 1942	Casamigos Cristalino	Jose Cuervo
Don Julio 70	Casamigos	Milagro
Don Julio	Patron	Hornitos
Heradura Legend	Leyenda	Cazadores
Heradura	Adictivo	Tepache Tequila
1800 Cristalino	El Jimador	

MEZCAL

Ojo de Tigre Mezcal
Casamigos Mezcal
Monte Alban

VODKA

Tito's
Grey Goose
Absolute
Ketel One
Well Vodka

GIN

Well Gin

WHISKEY/BOURBON

Crown Royal
Jack Daniel's
Jameson
Jim Beam
Maker's Mark
Fireball

RUM

Malibu
Captain Morgan
Bacardi Superior

SCOTCH

Johnnie Walker
Chivas Regal 12
Buchanan's 12

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