



# MEMO'S

mexican • kitchen

**GUILLERMO (MEMO) MURILLO** was determined to own a restaurant from a very early age, and immigrated from Mexico to the United States at the age of 15 in search of **THE AMERICAN DREAM**. He worked his way up from dishwasher to prep cook to server at a restaurant in Peoria, Illinois, then moved to Tennessee in 2006 and took a job as a server at El Rey Azteca Mexican Restaurant. After working there for five years, Memo and four other investors purchased El Rey Azteca in 2011 and his role changed from server to restaurant owner and manager.

In 2012 Memo met his wife **KATIE** while working the front of the restaurant, and they began a whirlwind romance. The pair were married a year later, and quickly realized that Katie's experience in business finances and Memo's experience in the food industry made them a great team. In 2017, the duo was able to purchase El Rey Azteca fully and turn it into the fresh, modern new restaurant you know today as **MEMO'S MEXICAN KITCHEN!**

## FOR THE TABLE

### CHIPS & SALSA

the first round is on us! After that, **\$1.50** for each

### CLASSIC QUESO BLANCO // \$7

warm queso

### GUACAMOLE AUTHENTICO // \$10

avocado chunks, tomato, onions, cilantro, jalapeños

### CHORIZO CON QUESO // \$10

chorizo, queso

### MEMO'S ESPECIAL FRIJOLETS // \$9

beans, queso, pico, crema

### GRILLED JALAPEÑOS // \$5

jalapeños, queso drizzle, tortilla strips



## FROM-SCRATCH FAVORITES

~ AUTHENTIC, SOULFUL MEXICAN DISHES MEMO GREW UP EATING ~



### ISABEL'S CARNITAS // \$14

Memo's specialty – a family recipe for tender, slow-cooked pulled pork served with rice, beans, tortillas + *add salsa verde for \$1*

### STREET TACOS (HANDHELD) // \$4 EACH

choice of protein (signature carnitas, pastor, pollo, chorizo, shrimp, flank steak, or birria) served with fresh onions, cilantro, lime, and salsa verde

### ENCHILLADAS SUIZAS // \$15

5 cheese blend with chipotle, ground beef enchiladas

### TORTA AHOGADA // \$13

a hearty Mexican-style carnitas (pulled pork) sandwich with beans, pickled onions, cotija cheese, salsa roja, salsa habanero drizzle

### HIGADO ENCEBOLLADO (LIVER & ONIONS) // \$14

young calf liver, onions, rice, beans, and tortillas

### WEEKLY CHEF'S SPECIALS

ask your server for this week's specials!

### QUESABIRRIA // \$15

corn tortillas, slow cooked beef, fresh onions, cheese and cilantro, with au jus for dipping

### BOWL OF BIRRIA // \$15

(THE HANGOVER REMEDY)

birria and consume, onions, cilantro, tortillas

### ENFRIJOLADAS DE MOLE // \$15

corn tortillas stuffed with beans, seasonal mole, crema and avocado

### COCHINITA PIBILL // \$15

3 tacos filled with a Yucatan favorite – pork marinated in achiote

### HUARACHES // \$15

a house-made tortilla filled with our signature carnitas (pulled pork), beans, lettuce, tomato, crema and cilantro

### CHICKEN MOLE // \$19

seasonal mole, chicken breast, rice, sesame seeds

**ONLY THE BEST FOR OUR GUESTS:** Our food is inspired by traditional family recipes and current culinary trends, and prepared using the highest-quality ingredients like Springer Mountain Farms chicken, flank steak, fresh local veggies. We never want anyone to leave unhappy or hungry – if there's a problem, let us know and we will happily make it right.

SCAN FOR OUR FULL LIST OF SPECIALTY

**CRAFT COCKTAILS**

JUST AS UNIQUE, EXCEPTIONAL AND THOUGHTFULLY-CRAFTED AS OUR FOOD





# THE USUALS

FAMILIAR MEXICAN AND TEX-MEX OPTIONS  
WHEN YOU'RE NOT FEELING ADVENTUROUS



## BOWL OF GREENS // \$13

chicken tossed in mixed greens, crema, tomato, shredded cheese, and tortilla strips

*swap chicken for flank steak + \$3*

*swap chicken for shrimp + \$3*

## KATIE'S FAVORITE NACHOS // \$15

Memo's signature carnitas, beans, pico, queso, crema

## MOLCAJETE // \$19

grilled chicken, flank steak, shrimp, bell pepper, onion, salsa roja and queso prepared in a traditional stone dish. Served with rice, beans, crema, shredded cheese, and tortillas.

## FAMOUS FAJITAS // \$15

chicken, bell pepper, onions, shredded cheese, crema, rice, beans with tortillas on the side

*+ add for chorizo \$3*

*swap chicken for flank steak + \$3*

*swap chicken for shrimp + \$3*

## SHRIMP DIABLA // \$16

shrimp, house made habanero salsa, rice, lettuce, tomatoes, crema, side salad

## SHRIMP BAJA // \$16

shrimp, bell peppers, onions, tomatoes, rice

## MEMO'S BURRITO // \$13

chicken, rice, and beans inside, drizzled with queso

*swap chicken for flank steak + \$3*

## VEGAN BURRITO // \$13

mixed veggies inside burrito, topped with salsa verde

## SKILLET CHICKEN // \$16

fajita style chicken, sauteed onions, mushrooms and queso. Served with rice, beans, shredded cheese, crema and tortillas

## QUESADILLA // \$13

cheese and chicken served with house salsa and crema

*swap chicken for signature carnitas + \$3*

*swap chicken for flank steak + \$3*

*swap chicken for mushrooms + \$1*

# \$12 LUNCH

SERVED 12PM - 3PM

## HUEVOS CON CHORIZO // \$12

scrambled eggs, chorizo, rice, beans, tortillas

## HUEVOS RANCHEROS // \$12

tortillas, fried egg, salsa roja, cotija cheese, pickled onions

## GUAC'OCADO TOAST // \$12

avocado toast, pickled onions, cotija cheese, fried eggs

## MOLE CHILAQUILES // \$12

tortilla chips, fried egg, cotija cheese, seasonal mole and crema

## BREAKFAST BURRITO // \$12

chorizo, potato, eggs

## BREAKFAST TACOS // \$12

chorizo, potato, eggs, house salsa

# NIÑOS (KIDDOS)

## NIÑOS MEAL // \$6

choice of ground beef taco, ground beef burrito or cheese enchilada. Served with of rice and beans.

## NIÑOS QUESADILLA // \$6

cheese quesadilla served with a choice of rice and beans or French fries

# SWEET TOOTH



## CHURROS // \$7

house made churros – fried dough, cinnamon sugar, caramel sauce.

## CHOCOLATE CHIMICHANGA // \$7

deep fried chocolate, ice cream, chocolate sauce

## FRIED ICE CREAM // \$7

vanilla ice cream rolled in Mexican cookies, honey, cinnamon sugar

# SPECIALTY MEXICAN BEVERAGES

TOPO CHICO // JARRITOS // MEXICAN COKE // SEASONAL AGUA FRESCAS (NATURAL FRUIT WATER) // \$4

# SIDES

RICE OR BEANS \$3

CREMA \$2

PICO DE GALLO \$2

TORTILLAS \$2

SHREDDED CHEESE \$2

SLICED JALAPEÑOS \$2

HALF AVOCADO \$3

SCAN FOR OUR FULL LIST OF SPECIALTY

# CRAFT COCKTAILS

JUST AS UNIQUE, EXCEPTIONAL AND  
THOUGHTFULLY-CRAFTED AS OUR FOOD



Please Note: checks cannot be split for parties of 6 or more.

Consuming raw or under-cooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have a medical condition.