



MEXICAN STEAKS/SEAFOOD

JIMMY'S

TEQUILA & CARNES



6365 PEACHTREE INDUSTRIAL BLVD, DORAVILLE, GA 30360
TO GO ORDERS (470)359-2884
WWW.JIMMYS TEQUILA.COM

TEQUILA
PATRÓN.



WE CATER ALL OCCASIONS

APPETIZERS

EMPANADAS DE CAMARON CON QUESO \$7.99

SHRIMP WITH CHEESE EMPANADAS

POTATOES SKIN \$8.99

SERVED WITH SHRIMP, CHEESE, BACON,
GREEN ONIONS AND SOUR CREAM

NACHOS LIBRE \$14.99

CHICKEN OR STEAK
ADD SHRIMP FOR \$1.99

FAJITAS NACHOS WITH GREEN AND RED PEPPER,
ONIONS, LETTUCE, SOUR CREAM & CHEESE

CRAB CAKES LUNCH \$8.99 / DINNER \$22.00

LUNCH SERVED WITH PINK SAUCE, 4^{oz} PATTY AND
RED PEPPER, ONIONS, JALAPENO, LETTUCE,
SOUR CREAM, AND CHEESE

CHEESE DIP \$6.99

SERVED WITH CHOICE OF JALAPENOS

SPINACH DIP \$8.99

SERVED WITH CHIPS

MOZARELLA STICKS \$6.99

FRIED MOZARELLA CHEESE AND MARINARA SAUCE

JUMBO WINGS (10 PCS) \$11.99

FLAVORS: EXTRA HOT, HOT, MILD, MEDIUM,
LEMON PEPPER, HOT LEMON PEPPER,
TERIYAKI, HOT TERIYAKI OR BBQ

JIMMYS SAMPLER \$14.99

SHRIMP EMPANADAS, CHICKEN QUESADILLA, AND
STEAK NACHOS WITH CHEESE DIP.
SIDE OF GUACAMOLE, PICO DE GALLO, AND SOUR CREAM.

OYSTER / OSTIONES (MARKET PRICE)

6 OSTIONES / 12 OSTIONES
OYSTERS ON THE HALF SHELL

OYSTER COSTENOS / OSTIONES COSTENOS (MARKET PRICE)

6 OSTIONES / 12 OSTIONES
SHRIMP, OCTOPUS, TOMATOES, CUCUMBERS, AND ONIONS

CALAMARI FRITOS CHICO \$11.99 / GRANDE \$20.00

FRIED CALAMARI COOKED WITH JALAPENOS



GUACAMOLE MEXICANO \$6.49

TABLE SIDE GUACAMOLE

AVAILABLE MONDAY TO FRIDAY ONLY

\$11.49

MEXICAN MASHED AVOCADO, DICED TOMATO,
ONIONS, JALAPENOS, AND CILANTRO
(MADE TO ORDER)



**CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, EGGS OR UNPASTEURIZED MILK MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS
15% GRATUITY WILL BE ADDED TO YOUR BILL FOR GROUPS OF 5 OR MORE.

 PFG Performance Food Group

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SALADS

.75¢ FOR EXTRA SAUCE, BACON OR CHEESE.

ENSALADA CAESAR \$9.99
CHICKEN \$12.99 SALMON \$13.99

TRADICIONAL CAESAR SALAD
WITH YOUR CHOICE OF CHICKEN OR SALMON

JIMMY'S CHICKEN SALAD \$13.99

SPRING MIX WITH STRAWBERRIES, MANDARIN,
ALMONDS, GREEN APPLE WEDGES.
SERVED WITH STRAWBERRY VINAIGRETTE

TACO SALAD \$11.99

CRISPY FLOUR TORTILLA SHELL FILLED WITH YOUR
CHOICE OF CHICKEN OR STEAK, LETTUCE,
DICED TOMATOES, AND CHEESE.

ENSALADA DE LA CASA \$7.99

CHICKEN \$11.99
SALMON \$14.99

HOUSE SALAD: MIX SALAD WITH TOMATOES,
MUSHROOMS, CUCUMBER, ONIONS, CROUTONS
AND MOZARELLA CHEESE

SIDE SALADS

WITH ENTREE PURCHASE ONLY

CAESAR \$6.49
HOUSE \$5.49

BURGERS

ALL SANDWICHES ARE SERVED WITH FRENCH FRIES

JIMMY'S BURGER \$12.49

CLASSIC BURGER WITH TOMATO, ONIONS
LETTUCE AND PICKLES
(ADD 75¢ FOR CHEESE OR BACON)

MEXICAN BURGER \$15.99

MIX OF BEEF AND PORK MEATS, WITH HAM,
CHEESE, BACON, AVOCADO, TOMATO, ONIONS
AND LETTUCE.
ACCOMPANIED WITH A GRILLED JALAPENO

BACON CHEESEBURGER
\$12.99

1/2 POUND BURGER WITH BACON,
AMERICAN CHEESE, TOMATO, ONIONS,
LETTUCE, AND PICKLES

BURGER WITH
MUSHROOM \$11.99

BURGER PATY WITH SAUTEED MUSHROOMS,
SWISS CHEESE, TOMATOES,
ONIONS, LETTUCE AND, PICKLES

SMOKED BBQ
CHEESEBURGER \$12.99

BURGER WITH CHEDDAR CHEESE,
BBQ SAUCE AND ONION RINGS



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SANDWICHES

ALL SANDWICHES ARE SERVED WITH FRENCH FRIES

.75¢ FOR EXTRA SAUCE, BACON OR CHEESE.

CHICKEN SALAD SANDWICH \$11.99

CHICKEN SALAD SANDWICH WITH BACON, TOMATO AND LETTUCE ON WHEAT BREAD



GRILLED CHICKEN SANDWICH \$11.99

CHOICE OF BLACKENED OR BBQ

GRILLED CHICKEN BREAST SANDWICH WITH LETTUCE, ONIONS, PICKLES AND TOMATOES



CLUB SANDWICH \$12.99

CLUB SANDWICH WITH HAM, TURKEY, BACON, TOMATO, LETTUCE, SWISS AND CHEDDAR CHEESE IN A WHITE BREAD



SALMON BLT \$12.99

SALMON SANDWICH WITH CRISPY BACON, LETTUCE, TOMATO AND OUR SPECIAL HOUSE SAUCE ON A WHITE BREAD



VEGGIE MENU

★ VEGGIE MIX (RED & GREEN BELL PEPPERS, GRILLED ONIONS, TOMATOES, BROCCOLI & MUSHROOMS)

★VEGGIE BURRITO \$8.99

VEGGIE MIX WRAPPED IN A BIG FLOUR TORTILLA, TOPPED WITH SALSA ROJA AND VERDE SERVED WITH RICE AND CORN

★VEGGIE FAJITAS \$11.49

FAJITA VEGGIE MIX COOKED ON THE GRILL SERVED ON A SKILLET

VEGGIE BURGER \$11.99

MIX VEGETABLES BURGER PATTY IN A WARM BUN, SERVED WITH FRIES

VEGGIE MUSHROOM BURGER \$9.99

MUSHROOM, LETTUCE, TOMATO, ONIONS & PICKLES IN A WARM BUN, SERVED WITH FRIES

★VEGGIE QUESADILLAS \$8.99

FLOUR TORTILLA WITH CHEESE AND VEGGIE MIX

★VEGGIE TACOS \$9.99

VEGGIE MIX TACOS IN A WARM FLOUR OR CORN TORTILLA (ORDER OF 3)

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COCKTAILS

COCTEL DE CAMARÓN

CHICO \$11.99 / GRANDE \$16.99

SHRIMP COCKTAIL



☆☆ CEVICHE DE CAMARÓN

CHICO \$12.99 / GRANDE \$20.99 / X GRANDE \$32.99

RAW SHRIMP CEVICHE

COCTEL DE CAMARÓN Y PULPO

CHICO \$12.99 / GRANDE \$17.99

SHRIMP & OCTOPUS COCKTAIL

SEAFOOD

+ SERVED WITH SALAD, RICE, FRENCH FRIES & GARLIC BREAD



+ PÍNA REY \$20.99

PINEAPPLE STUFFED WITH COSTENA MIX
SMOTHERED WITH HEAVY CREAM & CHEESE



+ FILETE RELLENO \$20.99

TILAPIA STUFFED WITH OCTOPUS, SHRIMP,
CRAB, MUSHROOMS AND PEPPERS WITH CHEESE

☆☆ AGUACHILES VERDES

CHICO \$16.99 / GRANDE \$30.99

RAW SHRIMP COOKED IN LIME

+ FILETE EN CREMA DE HONGOS \$21.99

TILAPIA SMOTHERED IN A CREAMY
MUSHROOM SAUCE



+ FILETE EMPANIZADO \$16.99

BREADED TILAPIA

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SEAFOOD

+ SERVED WITH SALAD, RICE, FRENCH FRIES & GARLIC BREAD

CAMARONES CUCARACHA 🌶️
CHICO \$21.99 / GRANDE \$41.99
FRIED SHRIMP WITH SPICY SAUCE



+ **SALMÓN A LA PARRILLA** \$20.99
GRILLED SALMON



+ **SALMÓN EN CREMA DE HONGOS** \$22.99

SALMON SMOTHERED WITH HEAVY CREAM AND MUSHROOMS

+ **CAMARONES A LA DIABLA** 🌶️ \$17.99

SHRIMP WITH SPICY TOMATO SAUCE

+ **CAMARONES AL AJO** \$17.99
SHRIMP WITH GARLIC

CAMARONES CORAS 🌶️🌶️
CHICO \$23.99 / GRANDE \$43.99
FRIED SHRIMP WITH A SPICY SAUCE

+ **CAMARONES MOMIAS** \$17.99
SHRIMP WRAPPED WITH BACON & CHEESE

+ **CAMARONES EMPANIZADOS** \$17.99
BREADED SHRIMP



+ **MOJARRA FRITA** \$14.99
FRIED TILAPIA MADE TO ORDER
AL AJO, MEDIA DIABLA, DIABLA, ESTILO, RANCHERO, BUTTER AND AL AJILLO
ADDITIONAL \$3.00



+ **HUACHINANGO FRITO** \$20.99
FRIED RED SNAPPER MADE TO ORDER
AL AJO, MEDIA DIABLA, DIABLA, ESTILO, RANCHERO, BUTTER AND AL AJILLO
ADDITIONAL \$3.00

+ **FILETE DE HUACHINANGO A LAS BRASAS** \$18.99
GRILLED RED SNAPPER FILLET WITH SPECIAL SAUCE 🌶️

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SEAFOOD

+ SERVED WITH SALAD, RICE, FRENCH FRIES & GARLIC BREAD



LANGOSTINOS (MARKET PRICE)

PRAWNS SERVED WITH TOMATOES AND CUCUMBERS IN A HOUSE SAUCE



PATAS DE CANGREJO / CRAB LEGS (MARKET PRICE)

(GARLIC, BUTTER OR HOUSE SAUCE)



+ LOBSTER / LANGOSTA (MARKET PRICE)

LOBSTER MADE TO ORDER.
HOUSE SAUCE OR CREAMY MUSHROOM SAUCE & COSTEÑO MIX

(OCTOPUS, SHRIMP, IMITATION CRAB, PEPPERS WITH CHEESE)



+ LOBSTER TAIL / COLA DE LANGOSTA (MARKET PRICE)

LOBSTER TAIL MADE TO ORDER, HOUSE SAUCE OR CREAMY MUSHROOM SAUCE & COSTEÑO MIX (OCTOPUS, SHRIMP, IMITATION CRAB, PEPPERS WITH CHEESE)

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MESQUITE GRILL DINNER

ALL THE PLATES ARE SERVED WITH GRILLED CORN, JALAPENO, SAUSAGE, RICE AND BEANS

FILET MIGNON 8oz \$34.99

RIB EYE 14oz \$31.99



NEW YORK STRIP 14oz \$31.99

TOMAHAWK 32oz (MARKET PRICE)



ARRACHERA BEEF FLANK 12oz \$26.99

T-BONE PORTER HOUSE 20oz \$39.99



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MESQUITE GRILL DINNER

+ SERVED WITH GRILLED CORN, JALAPENO, SAUSAGE, RICE AND BEANS

+FAJITAS DE LA CASA

HOUSE FAJITAS SERVED WITH CHICKEN, STEAK, SHRIMP

SERVING FOR 1 \$26.99

(ADD RIBS \$4.99)

SERVING FOR 2 \$33.99

(ADD RIBS \$5.99)

+CATRINA'S PARILLADA

MARKET PRICE

FEEDS (4) PEOPLE

STUFFED CRAB, FRIED TILAPIA, 3 FRIED SHRIMP, 4 MOMIA SHRIMP, CORA SHRIMPS ORDER, STEAK, CHICKEN, SAUSAGE, CACTUS, CORN, ONIONS & CHEESE

ALAMBRE \$23.99

MIX OF CARNE ASADA, CHORIZO, BACON, ONIONS, MUSHROOMS, BELL PEPPER, TOPPED WITH MELTED CHIHUAHUA CHEESE, ACCOMPANIED WITH CHARRO BEANS AND YOUR CHOICE OF CORN OR FLOUR TORTILLAS

+POLLO ASADO \$14.99

GRILLED CHICKEN PLATTER, TWO 6oz JUICY CHICKEN BREAST

FAJITAS TRADICIONALES

CHICKEN \$18.99 / STEAK OR SHRIMP \$20.99 / TEXAS \$22.99

HOUSE FAJITAS SERVED WITH RICE, BEANS AND YOUR CHOICE OF CORN OR FLOUR TORTILLAS

+MOLCAJETE MIXTO

SERVING FOR 1 \$35.99

SERVING FOR 2 \$44.99

GRILLED CHICKEN, STEAK AND SHRIMP, ACCOMPANIED WITH NOPAL, QUESO FRESCO AND GRILLED SAUSAGE.

+BABY BACK RIBS

HALF RACK BBQ RIBS \$20.99

FULL RACK BBQ RIBS \$29.99

BURRITO BANDERITA \$12.99

TORTILLA STUFFED WITH YOUR CHOICE OF CHICKEN OR STEAK FAJITA MIX, TOPPED WITH RANCHERO, GREEN AND CHEESE SAUCES

TACOS (3) \$13.99

MEXICAN, AMERICAN OR SEAFOOD STYLE

STEAK, CHICKEN, SHRIMP OR FISH

SIDES

ASPARAGUS \$5.99
BROCCOLI
MASHED POTATO
BAKED POTATO
MIXED VEGGIES

RICE \$2.99
FRENCH FRIES
FRIJOLES CHARROS
CHILES TOREADOS

BANDERITA \$3.49
GUACAMOLE 2oz \$1.49

PIZZA MEXICANA

CHICKEN \$12.99 / STEAK OR SHRIMP \$13.99

FRIED FLOUR TORTILLA, BEANS CHEESE, TOMATOES, CILANTRO AND JALAPENOS

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PATRÓN



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KIDS MENU

SERVED WITH FRIES OR RICE

**CAMARONES A LA
PLANCHA \$7.99**

GRILLED SHRIMP

TACO DE CAMARON \$5.99

SHRIMP TACO

TACO DE PESCADO \$5.99

FISH TACO

CAMARONCITOS COSTENOS \$6.99

FRIED SHRIMP

GRILL CHEESE SANDWICH \$6.99

ADD BACON .75C

CHICKEN TENDERS \$4.99

HOT DOG \$5.99

KIDS BURGER \$7.99

ADD CHEESE .75C

KIDS PIZZA \$6.99

(SIDES NOT INCLUDED)

ADD PEPPERONI .75C

KIDS CHEESE QUESADILLA \$5.99

DRAFT
AVAILABLE

DRINKS

DRAFT
AVAILABLE

AGUAS NATURALES

CHICO \$4.99/GRANDE \$5.99

LEMONADE, ORANGE, HORCHATA,
PINEAPPLE & JAMAICA

MINERAGUA PREPARADA \$5.49

PREPARED MINERAL BEVERAGE



SWEET & UNSWEET TEA \$2.99

SOFT DRINKS \$2.99

**DOMESTIC BEERS
BOTTLE \$5.00**

**IMPORTED BEERS
BOTTLE \$6.00**



Michelob.
ULTRA.



Corona
La

Corona
Light



PACIFICO
CLARA



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WINE

SUTTER HOME (HOUSE WINE) GLASS \$5

CABERNET SAUVIGNON GLASS \$5

PINOT NOIR GLASS \$5

CHARDONNAY GLASS \$5

RIESLING GLASS \$5

RED WINE

SANGRE DE TORO TEMPRANILLO / SPAIN
GLASS \$6.50/BOTTLE \$30.00

COLOMBIA CREST GE MERLOT / WASHINGTON
GLASS \$7.00/BOTTLE \$30.00

BERINGER KV NAPA VALLEY "CABERNET" / CALIFORNIA
GLASS \$9.50/BOTTLE \$45.00

WHITE WINE

14 HANDS PINOT GRIGIO / WASHINGTON
GLASS \$6.50/BOTTLE \$30.00

CH ST. JEAN SAUVIGNON BLANC / CALIFORNIA
GLASS \$7.00/BOTTLE \$30.00

KENDALL JACKSON CHARDONNAY / CALIFORNIA
GLASS \$8.00/BOTTLE \$35.00

MARTINI & ROSI MOSCATO DE ASTI / ITALY
GLASS \$8.00/BOTTLE \$50.00

COTES DE ROSES / FRANCE
BOTTLE \$45.00

COCKTAILS

MICHELADA DE CAGUAMA \$14.99

MICHELADA \$9.99

TRIPLE MICHELADA \$45.00

MICHELADA ENDIABLADA \$25.99

CANTARITO \$12.99

JIMMY'S TEQUILA

JIMMY'S TEQUILA
HERRADURA 
JIMMY'S DOUBLE BARREL REPOSADO
\$18.99

JIMMY'S TEQUILA 
PATRÓN
SELECT BARREL AÑEJO
\$18.99



el limador TEQUILA

JACK DANIEL'S OLD

ABSOLUT

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OUR STORY

FOUNDING STATEMENT OF JIMMY TEQUILAS

JIMMY TEQUILA STARTED AS A VISION. THIS VISION WAS INSPIRED BY MANY CULTURAL EXPERIENCES MY FAMILY AND I HAVE EXPERIENCED. WE AS A FAMILY OWNED AND OPERATED BUSINESS STRONGLY BELIEVE IN FAMILY VALUES. WE ALSO BELIEVE IN RELATIONSHIPS THAT WILL TOUCH LIVES FOR YEARS TO COME. WE PROMOTE THE TEAM CONCEPT WITH ALL OUR MEMBERS EMPLOYED. OUR OPERATIONS SPEAK LOUDLY OF CUSTOMER SERVICE AS WE ARE NOT IN THE RESTAURANT INDUSTRY, WE ARE IN THE SERVICE INDUSTRY.

JIMMY'S HAND SELECTED TEQUILA MEMOIR

WE HAVE, FOR YOUR DRINKING PLEASURE HAND SELECTED A DOUBLE BARREL BLEND OF TEQUILA. THIS TEQUILA WAS HAND SELECTED BY MYSELF AND A HOST OF TEQUILA EXPERTS OUT OF MEXICO CITY AND JALISCO. WE HAVE PROUDLY CO-BRANDED JIMMY'S TEQUILA WITH HERRADURA. HERRADURA IS ONE OF THE FINEST TEQUILAS JALISCO MEXICO OFFERS. THIS TEQUILA FACTORY HAS A RICH HERITAGE THAT HAS BEEN IN ONE OF MEXICO'S FINEST TEQUILA FAMILIES FOR MANY CENTURIES. THIS TEQUILA HAS ALL NATURAL AND ORGANIC FLAVORS FERMENTED FROM ITS SURROUNDINGS. WITHIN THIS TEQUILA RANCH MANY DIFFERENT FRUIT TREES AND NATURAL PLANTS ARE GROWN TO ALLOW ITS UNIQUE FLAVORING TO TAKE PLACE AS NATURE HAD INTENDED. WE HERE AT JIMMY'S TEQUILA HOPE YOU ENJOY YOUR EXPERIENCE DINNING WITH US AND TRY ONE OF OUR MANY TEQUILAS WE HAVE TO OFFER.

AND PLEASE WE ARE A PROUD SPONSOR OF NOT DRINKING AND DRIVING. IF YOU HAVE ANY NEED FOR ALTERNATE TRANSPORTATION PLEASE ALLOW US TO ASSIST YOU AND LET US HELP YOU ARRIVE HOME SAFELY!

