BOTANAS

CHIPS AND SALSA ♥※

HOUSEMADE SALTED LIME TORTILLA CHIPS SERVED WITH SALSA VERDE AND FIRE ROASTED SALSA ROJA 5

ELOTE DE CALLE W

GRILLED STREET CORN DIPPED IN LIME CREMA, TOPPED WITH COTIJA CHEESE, CHILI POWDER, CILANTRO AND RANCHERO AIOLI, SERVED WITH FRESH LIME 11

QUESO FUNDIDO **

CREAMY POBLANO RAJAS BAKED WITH OUR THREE CHEESE BLEND AND TOPPED WITH PICO DE GALLO AND FRESH CILANTRO, SERVED WITH HOUSEMADE SALTED LIME TORTILLA CHIPS 13 ADD : CRUMBLED CHORIZO +2 | VEGGIE STICKS +2

LOADED NACHOS **

HOUSEMADE SALTED LIME TORTILLA CHIPS TOPPED WITH OUR ASSORTED MEXICAN THREE CHEESE BLEND, REFRIED BEANS, PICO DE GALLO, JALAPEÑOS AND COTIJA CHEESE, SERVED WITH SOUR CREAM AND SALSA VERDE 12

ADD: PULLED CHICKEN +2 | GROUND BEEF +2 | GUAJILLO CHICKEN +3 | PORK BELLY +3

FRIED HOUSE MADE DOUGH STUFFED WITH SEASONED BEEF AND "TIO" SOFRITO. TOPPED WITH SHREDDED LETTUCE, PICO DE GALLO, CHIPOTLE MAYO AND COTIJA CHEESE 11

LARGE SHRIMP MARINATED IN FRESH LIME JUICE, JALAPEÑOS, CUCUMBER AND CILANTRO, TOPPED WITH DICED AVOCADO, SERVED WITH MADE TO ORDER FRIED TOSTADAS 15

MANGO HABANERO SHRIMP

CRISPY, FRIED JUMBO SHRIMP TOSSED IN MANGO HABANERO SAUCE, TOPPED WITH CRISPY TORTILLA STRIPS AND GREEN ONION 15

WINGS 💥

MARINATED CRISPY JUMBO WINGS TOSSED IN A CHIPOTLE HONEY GLAZE, DRIZZLED WITH AVOCADO CREMA AND RANCHERO AIOLI 16

PULLED WHITE MEAT CHICKEN, POBLANO PEPPERS, ONION AND OUR MEXICAN THREE CHEESE BLEND WRAPPED IN A FRIED MASA TORTILLA, TOPPED WITH LETTUCE, PICO DE GALLO, COTIJA CHEESE, RANCHERO AIOLI AND LIME CREMA 11

CARNE ASADA FRIES

FAJITA TWIST FRIES TOPPED WITH CARNE ASADA, QUESO BLANCO CHEESE, SCALLIONS, GUACAMOLE AND LIME CREMA 14

CHICKEN EMPANADAS

FRIED HOUSE MADE DOUGH STUFFED WITH PULLED ENCHILADA CHICKEN AND ASSORTED CHEESES, TOPPED WITH SHREDDED LETTUCE, PICO DE GALLO, COTIJA CHEESE AND CILANTRO

GUACAMOLE!

SERVED WITH HOUSEMADE SALTED LIME TORTILLA CHIPS

TIO'S GUACAMOLE *

WITH PICO DE GALLO, LIME AND COTIJA CHEESE 13

TRUFFLE GUACAMOLE *

WITH FIRE ROASTED CORN, LIME, COTIJA CHEESE AND INFUSED WITH TRUFFLE OIL 16

GUACAMOLE IS GLUTEN SENSITIVE

ENSALADAS

TIO SALAD

SPRING MIX LETTUCE, GRAPE TOMATOES, AVOCADO, RED ONION, CILANTRO, PEPITA SEEDS AND QUESO FRESCO WITH LIME VINAIGRETTE 11

CHOPPED ROMAINE, SEASONED GROUND BEEF, AVOCADO, CHEDDAR JACK CHEESE, BLACK BEANS, PICO DE GALLO AND ROASTED CORN SALSA WITH AVOCADO RANCH TOPPED WITH LIME CREMA AND CRISPY TORTILLA STRIPS 15

CHOPPED ROMAINE, BLACKENED CHICKEN, BLACK BEANS, DICED HARD-BOILED EGGS, ROASTED CORN SALSA, CHERRY TOMATOES, AVOCADO AND QUESO FRESCO WITH RANCH DRESSING 17 ADD: COTIJA CHEESE +3 | QUESO FRESCO +3 | BLACKENED CHICKEN +6 BLACKENED SHRIMP +8 | SKIRT STEAK +10

ALL SALADS ARE GLUTEN SENSITIVE

= GLUTEN SENSITIVE | CROSS CANNOT BE AVOIDED



ALL FAJITAS ARE SERVED WITH OUR HOUSE GUACAMOLE, SOUR CREAM, PICO DE GALLO, SHREDDED LETTUCE, CHEDDAR JACK CHEESE, CARAMELIZED PEPPERS AND ONIONS, YELLOW RICE, BLACK BEANS AND WARM CORN MASA TORTILLAS ROASTED CAULIFLOWER & SWEET POTATO 17 | CHICKEN 20 | SHRIMP 21 | CARNE ASADA 22 CHICKEN & SHRIMP 21 | CHICKEN & CARNE ASADA 21 | SHRIMP & CARNE ASADA 22

ALL FAJITAS ARE GLUTEN SENSITIVE

ENCHILADAS

ALL ENCHILADAS ARE TOPPED WITH OUR MEXICAN THREE CHEESE BLEND, COTIJA CHEESE, LETTUCE, PICO DE GALLO AND SERVED WITH RICE AND BLACK BEANS

CHICKEN ENCHILADAS

PULLED WHITE MEAT CHICKEN, WRAPPED AND BAKED IN A FLOUR TORTILLA TOPPED WITH OUR HOUSE MADE RED ENCHILADA SAUCE 17

SHORT RIB ENCHILADAS

TENDER PULLED SHORT RIB, WRAPPED AND BAKED IN A FLOUR TORTILLA TOPPED WITH OUR SWEET AND SPICY PINEAPPLE ENCHILADA SAUCE 19

PORK BELLY ENCHILADAS

PULLED PORK BELLY WRAPPED AND BAKED IN A FLOUR TORTILLA TOPPED WITH HOUSEMADE SALSA VERDE 17

TIO TRIO

CHICKEN, SHORT RIB AND PORK BELLY VERDE 23

TACOS

MIX AND MATCH: MINIMUM OF TWO ALL TACOS SERVED ON FRESH MASA CORN TORTILLAS (GF)

SLOW COOKED PULLED SMOKEY CHICKEN, RICH TOMATO SAUCE, AVOCADO, SHREDDED LETTUCE, OUESO FRESCO AND CILANTRO CREMA 6EA

GUAJILLO CHICKEN 💥

SLICED GUAJILLO CHICKEN THIGHS, CHEDDAR JACK CHEESE, SHREDDED LETTUCE, PICO DE GALLO AND CHIPOTLE MAYO 6EA

BLACKENED OR FRIED SHRIMP, SHREDDED CABBAGE, PICO DE GALLO, RANCHERO AIOLI AND LIME CREMA 7EA

ROASTED CAULIFLOWER ✗

ROASTED CAULIFLOWER, ROMESCO SAUCE, RED CABBAGE, PICKLED ONION AND RED ENCHILADA SAUCE 6FA

SEASONED GROUND BEEF, CHEDDAR JACK CHEESE, SHREDDED LETTUCE, DICED TOMATO, LIME CREMA AND HOUSE SALSA 6EA

FISH TACO X (GRILLED ONLY)

FRIED OR GRILLED COD ON A BED OF RED CABBAGE, MANGO SALSA, SPICY CHILI CREMA AND CILANTRO CREMA 7EA

CARNE ASADA 💥

CARNE ASADA STEAK, SHREDDED LETTUCE, GRILLED SCALLION, TOMATILLO SALSA AND QUESO FRESCO 7EA

CHORIZO & POTATO 💥

CHORIZO, CRISPY POTATO, RED ONION, ROASTED CORN SALSA AND AVOCADO CREMA 6EA

CRISPY PORK BELLY, PICKLED RED ONIONS, SHREDDED LETTUCE, COTIJA CHEESE AND SPICY CHILI CREMA 7EA

AL PASTOR 💥

SLOW ROASTED PORK, PINEAPPLE AND PASTOR SAUCE, TOPPED WITH PICKLED ONION AND CILANTRO CREMA 7EA

> SUB LETTUCE WRAP ON ANY TACO FOR +1 SUB IMPOSSIBLE MEATLESS OPTION ON ANY TACO +1 ADD YELLOW RICE AND BLACK BEANS +6

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



CHURRASCO SKIRT STEAK ✗

MARINATED SKIRT STEAK GRILLED AND TOPPED WITH CHIMICHURRI SAUCE, SERVED WITH YELLOW RICE, BLACK BEANS AND FRIED PLANTAINS 25

RICE, BLACK BEANS, GUACAMOLE, PICO DE GALLO, CHEDDAR JACK CHEESE AND LETTUCE, WRAPPED IN A FLOUR TORTILLA, SERVED WITH YELLOW RICE AND BLACK BEANS CHOICE OF: PULLED CHICKEN 15 | PORK BELLY 16 | GUAJILLO CHICKEN 16

CHIMICHANGA

DEEP FRIED FLOUR TORTILLA STUFFED WITH BLACKENED CHICKEN, YELLOW RICE, BLACK BEANS AND MELTED CHEDDAR JACK CHEESE, TOPPED WITH PICO DE GALLO AND CILANTRO CREMA, SERVED WITH RICE AND BLACK BEANS 17

OUESADILLA 🦃 💥

MASA CORN TORTILLA STUFFED WITH CHEDDAR JACK CHEESE, PICO DE GALLO AND SCALLIONS, SERVED WITH YELLOW RICE AND BLACK BEANS 12 ADD: CHICKEN +3 | CARNE ASADA +5

DOUBLE SMASH PATTIES, THREE CHEESE BLEND, AVOCADO, LETTUCE, DICED TOMATOES AND CHIPOTLE MAYO ON A POTATO BUN WITH FAJITA FRIES 16

CHIPOTLE CHICKEN TORTA

PULLED CHIPOTLE CHICKEN, POBLANO RAJAS, BLACK BEANS, CILANTRO CREMA, AVOCADO AND SPRING MIX ON A HOUSE BAKED TORTA BUN WITH FAJITA FRIES 15

MILANESA TORTA

BREADED CHICKEN, CHEDDAR JACK CHEESE, PICKLED JALAPENO, AVOCADO, SPRING MIX, CILANTRO CREMA AND TOMATILLO SALSA ON A HOUSE BAKED TORTA BUN WITH FAJITA FRIES 15

COCONUT MANGO SHRIMP

COCONUT BREADED JUMBO SHRIMP, MANGO SALSA, SWEET CHILI SAUCE, SERVED WITH CILANTRO JASMINE RICE, BLACK BEANS AND FRIED PLANTAINS 23

BOWLS

ALL BOWLS ARE GLUTEN SENSITIVE

CLASSIC BURRITO BOWL

YELLOW RICE AND BLACK BEANS, CHEDDAR JACK CHEESE, SHREDDED LETTUCE, PICO DE GALLO, GUACAMOLE AND CILANTRO CREMA. CHOICE OF: PULLED CHICKEN TINGA 16 | PORK BELLY 16 | GUAJILLO CHICKEN 16 | CARNE ASADA 17

JASMINE RICE WITH CARNE ASADA, BLACK BEANS, QUESO FRESCA, SHREDDED LETTUCE, SCALLION, GUACAMOLE AND TOMATILLO SALSA 17

BLACKENED SHRIMP

JASMINE RICE WITH BLACKENED SHRIMP, MANGO SALSA, BLACK BEANS, SHREDDED LETTUCE, PICO DE GALLO, GUACAMOLE AND CILANTRO CREMA 16

BARBACOA

JASMINE RICE WITH PULLED SHORT RIB, REFRIED BEANS, ROASTED CORN SALSA, THREE CHEESE BLEND, SHREDDED LETTUCE, GUACAMOLE AND RED ENCHILADA SAUCE 16

JASMINE RICE WITH DICED GUAJILLO CHICKEN THIGHS, BLACK BEANS, FAJITA VEGGIES. CHEDDAR JACK, LETTUCE, GUACAMOLE AND RANCHERO CREMA 15

SIDES

BLACK BEANS 4 • REFRIED BEANS 3 • FAJITA FRIES 5 • FRIED PLANTAINS 5 YELLOW RICE & BLACK BEANS 6 • YELLOW RICE 3 • CHIPS AND QUESO DIP 6 **CILANTRO JASMINE RICE 3**

TRES LECHES CAKE

THREE MILK SOAKED SPONGE CAKE WITH FRESH BERRIES AND FRESH WHIPPED CREAM 9

CINNAMON SUGAR CHURROS

CRISPY CINNAMON SUGAR CHURROS WITH BITTERSWEET CHOCOLATE SAUCE 9

RUM BANANA CHEESECAKE CHIMICHANGA

RUM BANANA CHEESECAKE ROLLED AND FRIED IN A TORTILLA, SERVED WITH VANILLA ICE CREAM, CARAMEL AND FRESH WHIPPED CREAM 9

CINNAMON CRUNCH FRIED ICE CREAM

VANILLA ICE CREAM COATED IN CINNAMON CRUNCHIES AND DEEP FRIED. TOPPED WITH WHIPPED CREAM, CARAMEL SAUCE AND CINNAMON CRUNCHIES 12

MARGARITAS ON THE ROCKS

TIO HOUSE MARGARITA

ESPOLON BLANCO TEQUILA, HOUSE MARGARITA MIX 10 / 38 CHOICE OF FLAVOR: CLASSIC, BLOOD ORANGE, MANGO, PASSION FRUIT, STRAWBERRY, WATERMELON, PRICKLY PEAR

SPICY CUCUMBER MARGARITA

21 SEEDS CUCUMBER JALAPEÑO TEQUILA, HOUSE MARGARITA MIX AND MUDDLED CUCUMBER 11

TEREMANA-RITA

TEREMANA REPOSADO TEQUILA, HOUSE MARGARITA MIX AND A SPLASH OF FRESH ORANGE JUICE 12

CADILLAC MARGARITA

PATRON REPOSADO TEQUILA, COINTREAU ORANGE LIQUEUR, HOUSE MARGARITA MIX, WITH A GRAND MARNIER FLOATER 15

POMEGRANATE MARGARITA

GRAN CORAMINO REPOSADO CRISTALINO, PAMA POMEGRANTE LIQUEUR AND HOUSE MARGARITA MIX 12

STRAWBERRY BASILITA

HORNITOS REPOSADO TEQUILA, HOUSE MARGARITA MIX, FRESH STRAWBERRIES AND A HINT OF BASIL 12

JALAPEÑO MARGARITA

TANTEO JALAPEÑO INFUSED TEQUILA, HOUSE MARGARITA MIX AND MUDDLED JALAPEÑOS 12

COCONUT MARGARITA

1800 COCONUT TEQUILA, HOUSE MARGARITA MIX AND COCONUT PUREE 11

TRADICIONAL SILVER TEQUILA, FRESH LIME JUICE, AGAVE NECTAR AND A TOUCH OF FRESH ORANGE JUICE 11

MARGARITA ON THE ROCKS FLIGHT

FOUR 5 OZ MARGARITAS - HOUSE, CADILLAC, JALAPENO AND POMEGRANATE 20

MAKE YOUR MARGARITA:

SPICY- ANCHO REYES 2 SMOKEY - MONTELOBOS 2 RICH - GRAND MARNIER 3

MULES

EL GRINGOTITO'S VODKA, GINGER BEER AND FRESH LIME JUICE 10

MEZCALDEL MAGUEY MEZCAL VIDA, GINGER BEER AND FRESH LIME JUICE 12

MEXICANA

ESPOLON REPOSADO TEQUILA, GINGER BEER AND FRESH LIME JUICE 10

PENELOPE BOURBON, GINGER BEER AND FRESH LIME JUICE 12

TANTEO JALAPENO TEQUILA, GINGER BEER AND FRESH LIME JUICE 12

FROZEN COCKTAILS

FROZEN MARGARITA ESPOLON SILVER TEQUILA AND HOUSE MARGARITA MIX 10 / 38 CHOICE OF FLAVOR: BLOOD ORANGE, MANGO, PASSION FRUIT, PRICKLY PEAR, STRAWBERRY, WATERMELON - SPICE IT UP: ADD ANCHO REYES FOR +2 MAKE IT RICH: GRAND MARNIER 3

FROZEN MARGARITA FLIGHT FOUR 5 OZ. MINI FROZEN MARGARITAS 18 CHOICE OF FLAVOR: BLOOD ORANGE, MANGO, PASSION FRUIT, PRICKLY PEAR, STRAWBERRY,

GRAND TIO SAN-RITA A BLEND OF HOUSE SANGRIA AND A FROZEN MARGARITA TOPPED WITH A GRAND MARNIER FLOATER 15

MEXICAN BULLDOG FROZEN MARGARITA WITH A FLIPPED CORONITA 15

COCKTAILS ON THE ROCKS

SMOKEY OLD FASHIONEDCORAZÓN REPOSADO TEQUILA, GRACIAS A DIOS MEZCAL ESPADIN REPOSADO, AGAVE SYRUP, AROMATIC AND ORANGE BITTERS 12

GRAPEFRUIT HIBISCUS PALOMA21 SEEDS GRAPEFRUIT HIBISCUS TEQUILA, FRESH GRAPEFRUIT AND LIME JUICE, SIMPLE SYRUP, TOPPED WITH CLUB SODA 11

ADIOS MUCHACHO

TITO'S VODKA, TANQUERAY GIN, BACARDI SUPERIOR RUM, ESPOLON REPOSADO TEQUILA, BLUE CURACAO, SOUR MIX AND LEMON LIME SODA 14

SANDIA SMASHLALO BLANCO TEQUILA, LEMON JUICE, SIMPLE SYRUP AND FRESH WATERMELON 12

BACARDI COCONUT RUM, PINEAPPLE JUICE AND BLUE CURACAO 11

TIO SUNRISE ESPOLON BLANCO TEQUILA, FRESH ORANGE JUICE AND GRENADINE FLOAT 11

SPICY BLOODY MARIATANTEO HABANERO INFUSED TEQUILA AND FRESH BLOODY MARY MIX 11

ALTOS PLATA TEQUILA, AGAVE SYRUP, FRESH LIME AND PINEAPPLE JUICE 12

MOJITO
BACARDI SUPERIOR RUM, MUDDLED MINT, LIME AND SUGAR. TOPPED WITH CLUB SODA. CHOICE
OF FLAVOR: CLASSIC, STRAWBERRY, MANGO AND COCONUT 10

TEOUILA TASTINGS

SERVED AS THREE- 10Z POURS OF EACH

GRACIAS A DIOS MEZCAL REPOSADO, CON PINA AND CON MANGO 22

PATRON SILVER, REPOSADO AND ANEJO 26

DON JULIO BLANCO, REPOSADO AND ANEJO 28

CASAMIGOS BLANCO, REPOSADO AND ANEJO 30

CINCORO BLANCO, REPOSADO AND ANEJO 38

CLASE AZUL PLATA, REPOSADO AND ANEJO 72

SANGRIA!

RED OR WHITE 9 / 28

WINE

SPARKLING / CHAMPAÑA LUNETTA BRUT PROSECCO SPLIT. 8

RED / ROJA CABERNET, CAVIT 7 **CABERNET**, JOSH CELLARS 40 **PINOT NOIR**, CAVIT 7

WHITE / BLANCO **PINOT GRIGIO. CAVIT 7 PINOT GRIGIO CAPOSALDO**, 26 **CHARDONNAY**, CAVIT 7 **ROSE**, CAVIT 7

BOTTLES OF CERVEZA

ANGRY ORCHARD 6 BUD LIGHT 5 BUDWEISER 5 COORS LIGHT 5 CORONA 6 **CORONA LIGHT 6 DOS EQUIS AMBER 6** **DOS EQUIS LAGER 6** HEINEKEN 6 **MICHELOB ULTRA 5 MODELO ESPECIAL 6 NEGRA MODELO 6** PACIFICO 6

CERVEZA ON TAP

BLUE MOON 6 CORONA PREMIERE 6 DOGFISH HEAD 60 MINUTE IPA 6 DOS EOUIS AMBER 6 **HEAVY SEAS TROPI CANNON CITRUS IPA 6 KANE HEAD HIGH IPA 7**

KONA BIG WAVE 6 MILLER LITE 5 MODELO ESPECIAL 6 PACIFICO 6 **SAM SEASONAL 6** STELLA 6

CANS OF CERVEZA

HIGH NOON LIME 7 HIGH NOON PEACH 7 HIGH NOON PINEAPPLE 7 TECATE 5

WHITE CLAW - BLACK CHERRY 6 **WHITE CLAW - MANGO 6** WHITE CLAW - RUBY GRAPEFRUIT 6

SOFT DRINKS

BOTTLED COCA-COLA 4 • RED BULL 5

JARRITOS 3.50 MANDARIN • GRAPEFRUIT • LIME

FRESH BREWED ICED TEA LIGHTLY SWEETENED, CHOICE OF FLAVOR: MANGO, STRAWBERRY OR PASSIONFRUIT 4

FRESH MADE LEMONADE CHOICE OF FLAVOR: STRAWBERRY, MANGO OR PASSIONFRUIT 4

JOIN US FOR HAPPY HOUR

AT THE BAR ONLY MON - FRI 3 PM TIL' 6 PM

FRI - SAT 9 PM TII' 11 PM

