

ORDERING TIO TO GO NOW OFFERING BEVERAGES!

- Call (804) 643-4828 to place an order for pick-up. Do not leave a message during business hours.
- Please specify if you need disposable cutlery. In an attempt to cut down on waste, unless you specify otherwise, we will not supply flatware.
- Have your credit card ready when you place your order. A 20 percent gratuity will be added to your order for our staff.
- Bring identification. You will need your ID to pick up your order.
- Pick up your order at our take-out window. You can park in the 17th Street lot between Grace and Franklin streets.

For delivery instead of pick-up, please use Grubhub.



MARTIN'S ESQUINA

Huarache \$12 pollo / \$12 legumbres / \$14 carne
a thick masa dough "flatbread" topped with refried beans, lettuce, queso fresco, crema & tomato with your choice of pollo [roasted chipotle chicken] ~or~ legumbres [vegetables] ~or~ carne asada [grilled rib eye]

Tio's Burrito \$12 pollo / \$12 legumbres / \$14 carne
a grilled corn tortilla filled with refried beans, rice, lettuce & queso fresco with your choice of pollo [roasted chipotle chicken] ~or~ legumbres [vegetables] ~or~ carne asada [grilled rib eye]; served with crema

Tacos ~o~ Tostadas Locos [3] \$12 tacos / \$15 tostadas
tacos filled with a mixture of carne asada [grilled rib eye], al pastor [grilled achiote-marinated pork & pineapple] & chorizo
Gringo Style [add lettuce, queso fresco & crema] +75¢

Tacos ~o~ Tostadas de Salmón [3] \$15 tacos / \$18 tostadas
grilled salmon tacos with lettuce, queso fresco & crema

Bowl of Rice & Beans \$10

WARM CHEESE DIP [V] ... \$7

GUACAMOLE [V] ... \$7

FRIED PLANTAINS [V] ... \$7

CHIPS & PICO DE GALLO [V] ... \$2

NON-ALCOHOLIC DRINKS

Aguas con Gas

Topo Chico ... \$2⁵⁰ ... San Pelegrino ... \$4⁵⁰

Agua Fresca ... Horchata ... \$2⁵⁰

Refrescos [made with natural sugars]

Mexican Coke, Sprite or Fanta [1/2 liter] ... \$3⁵⁰

Jarritos [ask for flavors] ... \$2⁵⁰

Boing! [mango] or **Squirt** [grapefruit soda] ... \$2⁵⁰

Pure Leaf Iced Tea [bottle] ... \$3

Fountain Drinks

Coke, Diet Coke or Sprite ... \$2⁵⁰

SIDES

Fried Potatoes with Peppers [V] \$4

Black Beans [V] ~or~ Pinto Beans [V] \$3

Rice [V] \$3

Frijoles Charros \$3⁵⁰

pinto beans with Neuske's bacon

Nopales [V] \$4⁵⁰

cactus with tomatoes & jalapeños

Grilled Red Onions [V] \$2⁵⁰

Chiles Gallos [V] \$2⁵⁰

lime-cured onions & jalapeños

TACOS & TOSTADAS & GORDITAS

taco: soft corn tortilla with your choice of filling, folded & topped with cilantro & diced onion

tostada: crispy flat corn tortilla topped with a thin layer of refried beans & your choice of filling plus shredded lettuce, crema, pico de gallo & queso fresco, priced as below +\$1 each or +\$2 per plate

gordita: hand-made masa dough pocket with a layer of refried beans plus your choice of filling, priced as below +\$1 each or +\$2 per plate

plate: 2 tacos ~or~ 2 tostadas ~or~ 2 gorditas, each with 2 sides

- Substitute handmade tortillas for 75¢ each
- Make anything Gringo Style [add lettuce, crema & queso fresco] for 75¢ extra

FILLINGS

al Pastor †	\$3 each / \$10 plate
grilled achiote-marinated pork & pineapple	
de Pollo Chipotle †	\$3 each / \$10 plate
roasted chipotle chicken with oxaxaca cheese	
de Carne Asada †	\$3.50 each / \$11 plate
grilled rib eye	
de Carnitas †	\$3 each / \$10 plate
slow-roasted pork	
de Panza de Cerdo	\$4 each / \$12 plate
pork belly	
de Cesina	\$4.50 each / \$13 plate
thinly sliced cured beef	
de Lengua	\$4 each / \$12 plate
stewed beef tongue	
de Nopales [v]	\$3 each / \$10 plate
fresh cactus with tomatoes & jalapeños	
de Huevos y Chorizo	\$3 each / \$10 plate
scrambled eggs & chorizo sausage	
de Pescado	\$5.50 each / \$14 plate
fried cornmeal-dusted rockfish + chipotle slaw & avocado	
de Camarones	\$4.50 each / \$12 plate
sauteed shrimp, tomatoes & garlic, + avocado	
de Legumbres [v]	\$3 each / \$10 plate
daily mix of sauteed fresh vegetables	

LAS ESPECIALIDADES DE LA CASA

Carne Asada	\$16
plate of grilled rib eye* [8 oz ~ cooked to order] with jalapeños, sauteed onions, soft corn tortillas + 2 sides	
Carnitas	\$12
plate of slow-roasted pork with soft tortillas + 2 sides	
Huevos Rancheros [v]	\$12
corn tortillas topped with black beans, two fried eggs*, cheese, ranchero sauce, crema & nopales with jalapeños	
Chile Relleno	\$11 queso / \$12 carne
con Queso [v] ~o~ con Carne	
one egg-battered, fried poblano chili stuffed with either flank steak ~or~ queso fresco, + 2 sides	
Pupusas [v]	\$12 plate / \$4 each w/o sides
plate of two traditional Salvadorian masa dough pockets filled with oxaxaca cheese, served with pickled slaw + 2 sides	
Quesadilla Grande	\$12 pollo / \$12 legumbres / \$14 carne
con Pollo ~o~ con Legumbres [v] ~o~ con Carne	
grilled hand-made large corn tortilla filled with melted oxaxaca cheese & either pollo [roasted chipotle chicken] ~or~ legumbres [vegetables] ~or~ carne [grilled rib eye] + lettuce, crema, tomato & queso; each includes 2 sides	
Enchiladas Verdes de Pollo [4]	\$12
tortillas filled with marinated chicken & topped with crema, tomatillo sauce & queso fresco, served with rice & beans	
Camarones Rancheros	\$14
corn tortillas topped with sauteed shrimp, two fried eggs*, black beans, crema, ranchero sauce & queso fresco	
Chilaquiles Verdes	\$12
tortillas & chicken simmered in tomatillo sauce with crema, queso fresco & a side of potatoes	

POSTRES / DESSERTS

Cheesecake Habanero [v]	\$5
whipped cream	
Flan [v]	\$5
custard with caramel sauce & whipped cream	
Tres Leches Cake [v]	\$5
classic "three milks" cake with coconut flakes, seasonal fruit & whipped cream	



Like us on Facebook



Follow us:
@tiopablora

Legend: † = Locals' Favorites . [v] = Vegetarian

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



BLOODIES, MIMOSAS & MORE!

Every single day, we're serving everyone's favorite brunch drinks from LuLu's, our sister restaurant. Add some of the following to your to-go order...

LuLu's Famous Bloody Mary \$7

This one put us on the map: a pint glass of our own housemade bloody mary mix with vodka

Bloody Maria \$7

[w/tequila instead of vodka]

Jalapeño Bloody \$8

[w/jalapeño-infused vodka]

Traditional Mimosa \$7

A pint glass of sparkling wine with a splash of OJ

Tropical Mimosa \$8

Sparkling wine with pineapple juice & Malibu Rum

Brazilian Mimosa \$8

Sparkling wine, pineapple juice & a float of The Kraken Black Spiced Rum

Peach Mimosa \$8

Sparkling wine, OJ, pineapple juice & peach schnapps

Moscow Mule \$8

Vodka, Gosling's Ginger Beer & fresh lime juice

TIO'S MARGARITAS

... are made with tequila, agave nectar, triple sec and fresh lime juice. That's it. It's what makes them so good.

Tio Pablo Margarita \$7

Flavored Margarita \$8

[ask about our flavor of the day]

BEER & CIDER

Austin Eastciders [can] \$4

[ask about flavors]

Corona Extra \$4

Corona Familiar \$4

Modelo Especial \$4

Negra Modelo \$4

Sol \$3⁵⁰

Tecate [can] \$3⁵⁰

White Claw Hard Seltzer \$4

TIO PABLO FACE MASKS \$8

Double layer of fabric with fabric ear loops & a soft cotton layer next to your face

