

ORDERING TIO TO GO NOW OFFERING BEVERAGES! *

- Call (804) 643-4828 for pick-up (do not leave a message if you receive a recording). You can also order online at www.tiopablotacos.com.
- Please specify if you need disposable cutlery. Unless you specify otherwise, we do not supply flatware.
- Have your credit card ready when you place your order. A 20% gratuity will be added 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 & Franklin streets.

For DELIVERY instead of pick-up, please use ChowNow.

*Alcohol cannot be delivered; we can only sell alcoholic beverages for take-out orders that you pick up.

ON-LINE ORDERING:
WWW.TIOPABLOTACOS.COM



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 [M] ... \$7
GUACAMOLE [M] ... \$7
FRIED PLANTAINS [M] ... \$7
CHIPS & PICO DE GALLO [M] ... \$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 each

FILLINGS

al Pastor †	\$3 each / \$10 plate
grilled achiote-marinated pork & pineapple	
de Pollo Chipotle †	\$3 each / \$10 plate
roasted chipotle chicken with oaxaca 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
sautéed shrimp, tomatoes & garlic, + avocado	
de Legumbres [v]	\$3 each / \$10 plate
daily mix of sautéed fresh vegetables	

LAS ESPECIALIDADES DE LA CASA

Carne Asada	\$18
plate of grilled rib eye* [8 oz ~ cooked medium] with jalapeños, sautéed 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 oaxaca 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 oaxaca 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 sautéed 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

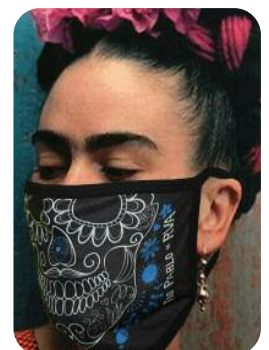
Sparkling wine, OJ, pineapple juice & peach schnapps

Moscow Mule \$8

Vodka, Gosling's Ginger Beer & fresh lime juice

TIO PABLO FACE MASKS \$8

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



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]



12 Bottles of Wine \$165

A surprise mixed case of red, white & rosé, chosen from notable growing regions around the world. This great value is **only available by placing a pick-up order.**
[Regular price: \$250]

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