

APERITIVOS

CHIPS AND.....
Salsa 7 Queso 10.5
Guacamole 15 w/Chorizo 12

CHICKEN TORTILLA SOUP 9
chicken, avocado, onion, queso fresco, tortilla strips, sour cream drizzle, & cilantro

WINGS DE TULIO 18
seasoned and marinated, served with mango habanero, spicy pineapple & ranch. Choice of Oven Roasted or Fried

* **CEVICHE ROJO** 21
shrimp & white fish marinated in lime & orange juice w/ red onion, tomato, avocado, jalapeño & cilantro

* **CEVICHE CLASSICO** 21
fresh white fish & shrimp marinated in aji rocoto, leche de tigre and lime. together with crispy corn kernels, sweet potato puree & cuzco corn

ELOTES (MEXICAN STREET CORN) 7
mayonnaise, parmesan cheese, tajin spice

CHICKEN TAQUITOS 13
chicken, potatoes, cheese, corn, & cilantro

CHICHARRON TOSTADAS 19
Fried pork medallions, refried beans, avocado queso fresco, pico de gallo, topped with chipotle mayo & cilantro

TULIO'S NACHOS 18
tortilla chips with black beans, pico de gallo, cheese, cilantro, jalapeños, pickled onions, tomato, & sour cream
Chicken +7 Steak +9 Shrimp +9

SHORT RIB BIRRIA TACOS 26

slowly cooked braised short ribs stuffed into three seared corn tortillas with melted cheese, onion and cilantro. Served with a bowl of consommé for dipping

CHORIZO 6.00
spicy pork, onion & cilantro

BEEF 6.00
spicy ground beef, bacon, Mexican cheese, pico de gallo, lettuce, sour cream

CHICKEN 6.00
marinated chicken, pico de gallo, avocado, lettuce, chipotle mayo

CARNE ASADA 7.50
grilled steak w/ pickled onion, pico de gallo, purple cabbage, avocado crema

CARNITAS 7.50
shredded pork, refried beans, guacamole, queso fresco, pico de gallo, cilantro

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AL PASTOR 6.50
slow cooked marinated pork, onion, cilantro, pineapple

PORTOBELLO 7.00
roasted mushrooms with onion, refried black beans, avocado, pico de gallo, avocado sauce

SHRIMP 7.50
shrimp lightly blackened with lettuce, chipotle mayo, mango jalapeño salsa

GROUPE 7.50
crispy grouper with purple cabbage, pickled onion, pico de gallo, avocado crema



****All tacos served on corn tortilla. Flour available upon request****

NOT TACOS

QUESADILLA ~Veggie 17 Chicken 17 Steak 19 Shrimp 19
grilled flour tortilla filled with cheese, onion, peppers, served w/ sour cream, pico de gallo (veggie includes portobello mushrooms)

BURRITO Chicken 17 Steak 19 Shrimp 19
warm flour tortilla filled with cheese, cilantro rice, refried black beans, pico de gallo, avocado, sour cream, jalapeño sauce

MEXICAN RICE BOWL ~Veggie 17 Chicken 17 Steak 19 Shrimp 19
cilantro rice, pico de gallo, black beans, avocado, pickled onion
~Veggie includes cauliflower, & portobello mushroom

ENCHILADAS ROJAS Chicken 19 Carnitas 19 Steak 21 Shrimp 21
flour tortilla with red salsa cheese, onion, sour cream, cilantro

AL PASTOR, AL CARBON 26
marinated pork, onion, cilantro, cheese stuffed poblano pepper, cilantro rice, pico de gallo, grilled scallion, roasted Mexican corn cob

* **CARNE ASADA** 32
lightly blackened chuck tenderloin steak, cheese stuffed poblano pepper, cilantro rice, pico de gallo, grilled scallion, roasted Mexican corn cob

CHICKEN SANDWICH 18
grilled chicken breast, crispy bacon, fried onions, lettuce, tomato and chipotle mayo on a brioche bun

* **GRINGO BURGER** 18
our house blend of chuck, brisket, short rib, lettuce, tomato on a brioche bun with pickle & fries
ADD: cheese \$1.50 bacon \$2.00 avocado \$2.00 fried onion \$1.50



all sauté dishes cooked in 100% avocado oil

SIDES

RICE & BEANS 6

LOADED RICE & BEANS 6
cilantro rice, pico, queso fresco

CILANTRO RICE 6

FRENCH FRIES 7

POSTRES

VANILLA ICE CREAM 7

CHURROS 9
with chocolate sauce

FLAN-TASTIC CHURRO 13
classic flan w/ caramel sauce, vanilla ice cream, cinnamon churro, w/ chocolate drizzle & whipped cream

18% gratuity added to all checks. Dine in only

* Consuming raw or undercooked meats, poultry, fish, eggs or shellfish may increase your risk of foodborne illness



\$12

HOUSE MARGARITA

FROZEN OR ON THE ROCKS

made w/ Jose Cuervo Tradicional Silver tequila

Grand Marnier floater \$3

Make it a 20oz schooner \$20



SANGRIA

BERRY BLANCO SANGRIA13

white rum, hibiscus syrup, lemon juice, respberry liqueur, sparkling wine

EL VINO

BLANCO - WHITE

Santa Marina1138

Pinot Grigio, Italy

13 Celsius1244

Sauv. Blanc, New Zealand

Silergate1244

Rosé, California

Sonoma Cutrer1556

Chardonnay, Sonoma, CA

TINTO - RED

Menage Trois Decadence, Cabernet, California1244

Terrazas Malbec, Argentina1348

Meomi Pinot Noir, California1452

SPARKLING

Gambino Cuvee sparkling828

Mionetto Prosecco split13

Mionetto sparkling rose split13



\$14

CRAFT COCKTAILS

STRAWBERRY MARGARITA

Silver Tequila, fresh strawberry, lime juice

MANGO MARGARITA

Silver Tequila fresh mango, lime juice

WATERMELON MARGARITA

Nosotros Blanco, fresh watermelon, lime juice, sea salt rim

BLACKBERRY MOJITO

white rum, blackberry puree, mint syrup, lime juice and frsh mint

CADILLAC MARGARITA\$16

Don Julio Silver tequila, fresh lime juice, agave nectar, topped with grand marnier foam

KETEL ONE ESPRESSO MARTINI\$15

Ketel One vodka, Califa Nitro Cold Brew, pure cane simple syrup

SMOKED OLD FASHIONED

American whiskey, smoked cedar, bitters, pure cane simple syrup

ENDLESS SUMMER PALOMA

Reposado tequila, elderflower, Aperol, agave nectar, grapefruit soda, fresh lime juice

SHIRTLESS MARGARITA

Herradura Silver, muddled serrano, spicy honey, fresh lime juice, Hawaiian chili sea salt rim

SMOKED PINEAPPLE MARGARITA

Los Vecinos Espadin Mezcal, fresh pineapple and lime juice, agave nectar with chili sea salt rim

PRICKLY PEAR MARTINI\$15

Vodka, lime juice, Prickly pear puree,

PORN STAR MARTINI\$16

Gin, passion fruit vanilla syrup, topped with sparkling wine



No High Fructose Corn Syrup and all fresh squeezed juices

CERVEZAS

LOCAL DRAFT BEERS

La Rubia, American Blonde Ale8

ABV 5%, Wynwood Brewing, Miami, Florida

Laces, IPA8

ABV 6.9%, Wynwood Brewing, Miami, Florida

DRAFTS

Michelob Ultra Pilsner, ABV: 4.2%, Anheuser Busch7

Stella Artois, Lager, ABV: 5%, Belgium8

Dos Equis, Lager - ABV, 4.2%, Mexico8

Monopolio, Lager - ABV, 5%, Mexico8

Mexican Michelada9

Dos Equis, sangrita, lime, rimmed with Tajin

BOTTLES & CANS

Budweiser7

Corona8

Bud Lite7

Corona Light8

Odouls7

Modelo Especial8

Modelo Negra8

HIGH NOON HARD SELTZER9

Pineapple or Passion Fruit

18% gratuity added to all checks. Dine in only

NO ALCHOHOLICO

LEMONADE4

UNSWEETENED ICED TEA4

JARRITOS Pineapple or Grapefruit5

MEXICAN COKE5

BOTTLED WATER Topo Chico Sparkling ~ Saratoga Still5

MARGARITA MONDAYS

\$7 HOUSE MARGARITAS

Frozen or on the rocks

\$3 OFF CRAFT COCKTAILS

TACO TUESDAYS

\$2 OFF TACOS \$6 MEXICAN BEER

\$10 PATRON SILVER SHOTS

WINE DOWN WEDNESDAYS

HALF OF GLASS OR BOTTLE

with purchase of food

HAPPY HOUR

MONDAY THRU FRIDAY 5PM-7PM

\$3 TACOS

Beef, Chicken, Carnitas, Grouper

\$5 CHIPS & SALSA

\$7 CHIPS & QUESO

\$9 CHIPS & GUACAMOLE

\$7 HOUSE MARGARITA

Frozen or on the rocks

\$3 OFF SPIRITS

\$2 OFF WINE

\$1 OFF BEER