

APERITIVOS

CHIPS AND.....

Salsa 7 Queso 12
Guacamole 15 w/Chorizo 15

CHICKEN TORTILLA SOUP 10

chicken, avocado, onion, queso fresco, tortilla strips, sour cream drizzle, & cilantro

CHICKEN TAQUITOS 13

chicken, potatoes, cheese, corn, & cilantro

WINGS DE TULIO 18

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

*CEVICHE ROJO 22

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



ELOTES (MEXICAN STREET CORN) 10
mayonnaise, parmesan cheese, tain spice

BEEF SLIDERS (2) 16

Angus beef with American cheese, crispy fried onions, sliced pickle & tomato, stacked on toasted brioche bun.

*CEVICHE CLASSICO 22

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

CHICHARRON TOSTADAS 19

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

LETTUCE WRAPS

lightly blackened, pickled onion, pico de gallo, red & green peppers, yellow onion, in crisp iceberg lettuce cups
Chicken 22 Steak 24 Shrimp 24

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 28

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 6.50

spicy pork, onion & cilantro

BEEF 6.50

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

CHICKEN 6.50

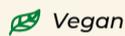
marinated chicken, pico de gallo, avocado, lettuce, chipotle mayo

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



Vegan

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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

GROUPEL 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 18 Chicken 18 Steak 20 Shrimp 20

grilled flour tortilla filled with cheese, onion, peppers, served w/ sour cream, pico de gallo (veggie includes portobello mushrooms)

BURRITO ~Veggie 18 Chicken 18 Steak 20 Shrimp 20

warm flour tortilla filled with cheese, cilantro rice, refried black beans, pico de gallo, avocado, sour cream, jalapeño sauce

MEXICAN RICE BOWL ~Veggie 18 Chicken 18 Steak 20 Shrimp 20

cilantro rice, pico de gallo, black beans, avocado, pickled onion
~Veggie includes cauliflower, & portobello mushroom

ENCHILADAS ROJAS Chicken 20 Carnitas 20 Steak 22 Shrimp 22

flour tortilla with red salsa cheese, onion, sour cream, cilantro

CHILAQUILES 26

Crispy corn tortillas tossed in ranchero sauce, topped with two sunny-side eggs and tender baby chuck steak. Served with refried pinto beans, avocado, sour cream, and queso fresco

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 35

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, cheese, lettuce, tomato and chipotle mayo on a brioche bun, with fries

*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

18% gratuity added to all checks. Dine in only



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 10

with chocolate sauce

TULIO'S MEXICAN TIRAMISU 12

FLAN-TASTIC CHURRO 13

classic flan w/ caramel sauce, vanilla ice cream, cinnamon churro, w/ chocolate drizzle & whipped cream

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



BAR TULIO'S



\$13 HOUSE MARGARITA

FROZEN OR ON THE ROCKS

made w/ Jose Cuervo Tradicional Silver tequila

Grand Marnier floater \$3

Make it a 20oz schooner \$20

EL VINO

BLANCO - WHITE

| | | |
|---------------------------------|----|----|
| Santa Marina | 12 | 38 |
| <i>Pinot Grigio, Italy</i> | | |
| 13 Celsius | 13 | 44 |
| <i>Sauv. Blanc, New Zealand</i> | | |
| Silvergata | 13 | 44 |
| <i>Rosé, California</i> | | |
| Sonoma Cutrer | 16 | 56 |
| <i>Chardonnay, Sonoma, CA</i> | | |

TINTO - RED

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|-------------------------------------|----|----|
| Menage Trois Decadence, | 13 | 44 |
| <i>Cabernet, California</i> | | |
| Terrazas Malbec, Argentina | 14 | 48 |
| Meomi Pinot Noir, California | 15 | 52 |

SANGRIA

BERRY BLANCO SANGRIA 13

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

SPARKLING

| | | |
|--------------------------------------|---|----|
| Gambino Cuvee sparkling | 9 | 28 |
| Mionetto Prosecco split | | 15 |
| Mionetto sparkling rose split | | 16 |



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 fresh mint

CADILLAC MARGARITA

Don Julio Silver tequila, fresh lime juice, agave nectar, topped with grand marnier foam \$16

KETEL ONE ESPRESSO MARTINI

Ketel One vodka, Califa Cold Brew, JF Hadens Espresso liqueur, pure cane simple syrup \$15

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

ESPINOZA MARGARITA

Blanco tequila, dragonfruit, papaya, pequin chile, agave, lime

PORN STAR MARTINI

Gin, passion fruit vanilla syrup, topped with sparkling wine \$16



No High Fructose Corn Syrup and all fresh squeezed juices

CERVEZAS

LOCAL DRAFT BEERS

Crazy Lady, Honey Blonde Ale 8
5.5% ABV Waterfront Brewery, Key West, Florida

Monopolio, IPA Especial 8
6.2% ABV, Mexico

DRAFTS

Michelob Ultra Pilsner, ABV: 4.2%, Anheuser Busch 7

Stella Artois, Lager, ABV: 5%, Belgium 8

Dos Equis, Lager - ABV, 4.2%, Mexico 8

Monopolio, Lager - ABV, 5%, Mexico 8

Mexican Michelada 9
Dos Equis, sangrita, lime, rimmed with Tajin

BOTTLES & CANS

Budweiser 7 **Corona** 8

Bud Lite 7 **Corona Light** 8

Odouls 7 **Modelo Especial** 8

Michelob Utra Zero 8 **Modelo Negra** 8

HIGH NOON HARD SELTZER

Pineapple or Passion Fruit 9

SPINDRIFT SPIKED

Lemon, Blood Orange, Passion Fruit, Grapefruit 9

18% gratuity added to all checks. Dine in only

NO ALCOHOLICO

LEMONADE 4 **BOTTLED WATER** 5

UNSWEETENED ICED TEA 4 *Topo Chico Sparkling*

JARRITOS 5 *Saratoga Still*

MEXICAN COKE 5 **MANGO GARDEN FIZZ** 9

Mango & Thai Basil

PINEAPPLE PINK FIZZ 9

pineapple & pink grapefruit

MARGARITA MONDAYS

\$7 HOUSE MARGARITAS
Frozen or on the rocks

TACO TUESDAYS

\$2 OFF TACOS \$6 MEXICAN BEER
\$10 PATRON SILVER SHOTS

WINE DOWN WEDNESDAYS

HALF OFF GLASS OR BOTTLE | 50% OFF TEQUILA 7PM TO CLOSE

MONDAY THRU FRIDAY HAPPY HOUR 5PM TO 7PM

- \$3 TACOS (Beef, Chicken, Carnitas, Grouper)
- \$5 CHIPS & SALSA
- \$7 CHIPS & QUESO
- \$9 CHIPS & GUACAMOLE
- \$10 BEEF SLIDERS
- \$7 HOUSE MARGARITA (Frozen or on the rocks)
- \$3 OFF SPIRITS
- \$2 OFF WINE
- \$1 OFF BEER