

APERITIVOS

***CEVICHE CLASICO'** 25
fresh white fish & shrimp
marinated in aji rocoto, leche
de tigre & lime together w/
crispy corn kernels, sweet
potato puree & cuzco corn

CHIPS & MORE
Salsa 7 Queso 12
Guacamole 15 w/Chorizo 15
CHICHARRON TOSTADAS 21
Fried pork medallions, refried
beans, avocado, queso fresco,
pico de gallo, topped w/ chipotle
mayo & cilantro

ELOTES (MEXICAN STREET CORN) 11
mayonnaise, parmesan cheese,
tajin spice, cilantro

CHICKEN TORTILLA SOUP 10
chicken, avocado, onion, queso
fresco, tortilla strips, sour cream
drizzle, & cilantro

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

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

***CEVICHE ROJO** 29
shrimp & white fish marinated
in lime & orange juice w/ red onion,
tomato, avocado, jalapeño &
cilantro

BEEF SLIDERS (2) 17
Angus beef w/ American
cheese, crispy fried onions,
sliced pickle & tomato, stacked
on toasted brioche bun.

CHICKEN LETTUCE WRAPS 15
lightly blackened, pickled onion, pico
de gallo, red & green peppers, yellow
onion, in crisp iceberg lettuce cups

TULIO'S FAVORITES

★

SHORT RIB BIRRIA TACOS

CHEF'S SIGNATURE

29

Slow-braised short rib served in 3 seared corn
tortillas w/ melted cheese, onion, cilantro
accompanied by consomme' for dipping

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BURRITO

~Veggie 18 Chicken 19 Steak 20 Shrimp 21
warm flour tortilla filled w/ cheese, cilantro rice,
refried black beans, pico de gallo, avocado, sour
cream, jalapeño sauce

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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)

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QUESADILLA

~Veggie 18 Chicken 19 Steak 20 Shrimp 21
grilled flour tortilla filled w/ cheese, onion,
peppers, served w/ sour cream, pico de gallo
(veggie includes portobello mushrooms)

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ENCHILADAS ROJAS

Chicken 20 Carnitas 20 Steak 22 Shrimp 22
flour tortilla w/ red chili sauce, cheese, onion, sour
cream, cilantro, mozzarella, queso fresco cheese

BEST SELLER

★TULIO'S NACHOS

21

tortilla chips w/ black beans, pico de gallo,
cheese, cilantro, jalapeños, pickled onions,
tomato, & sour cream

Chicken +7 Steak +9

all sauté dishes cooked in 100% avocado oil

NOT TACOS

*CARNE ASADA

35

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

AL PASTOR-AL CARBON

26

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

CHILAQUILES

26

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

*GRINGO BURGER

20

Half Pound house blend of chuck,
brisket & short rib, lettuce, tomato on
a brioche bun w/ pickle & fries

ADD: cheese 1.50 bacon 2.00 avocado 2.00 fried onion 1.50

CHICKEN SANDWICH

18

grilled chicken breast, crispy bacon,
fried onions, cheese, lettuce, tomato &
chipotle mayo on a brioche bun, w/ fries

FRIED CHICKEN SANDWICH

20

Crispy buttermilk chicken breast,
topped w/ house pickles & chipotle aioli
on toasted brioche bun

ADD: cheese 1.50 bacon 2.00 avocado 2.00

TACOS

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

BEEF 6.50
spicy ground beef, bacon,
Mexican cheese, pico de gallo,
lettuce, sour cream

CHICKEN 7.00
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

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

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

SHRIMP 12.00
shrimp lightly blackened w/
lettuce, chipotle mayo, mango
jalapeño salsa

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

CHORIZO 6.50
spicy pork, onion & cilantro

CRISPY FISH 7.50
crispy fresh market catch w/
purple cabbage, pickled onion,
pico de gallo, avocado crema

SIDES

RICE & BEANS 6

LOADED RICE & BEANS 7
cilantro rice, pico, queso fresco

CILANTRO RICE 6

FRENCH FRIES 7

POSTRES

**TULIO'S MEXICAN
TIRAMISU** 12
house-made twist on Italian
classic, infused w/ Mexican
brandy & layered w/ mascarpone
& Mexican Azteca cocoa

FLAN-TASTIC CHURRO 13
Classic flan served w/ vanilla
ice cream, a cinnamon churro,
caramel sauce, chocolate
drizzle and whipped cream

CHURROS 9
w/ chocolate sauce

VANILLA ICE CREAM 7

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

 \$13 **HOUSE MARGARITA**

FROZEN OR ON THE ROCKS

made w/ Pueblo Viejo Blanco

Grand Marnier floater 3
Make it a 20oz schooner 20

SANGRIA

BERRY BLANCO SANGRIA 13

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



EL VINO

BLANCO - WHITE

Santa Marina 12 38
Pinot Grigio, Italy

13 Celsius 13 44
Sauv. Blanc, New Zealand

Silvergate 13 44
Rosé, California

Sonoma Cutrer 16 56
Chardonnay, Sonoma, CA

TINTO - RED

Menage Trois Decadence, 13 44
Cabernet, California

Terrazas Malbec, Argentina 14 48

Meomi Pinot Noir, California 15 52

SPARKLING

Gambino Cuvee sparkling 9 28

Mionetto Prosecco split 15

Mionetto sparkling rose split 16

 \$15 **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 & fresh mint

CADILLAC MARGARITA 16

Don Julio Blanco tequila, fresh lime juice, agave nectar, topped w/ grand marnier foam

KETEL ONE ESPRESSO MARTINI 15

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

SMOKED OLD FASHIONED

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

ENDLESS SUMMER PALOMA

Pueblo Viejo reposado, 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 & lime juice, agave nectar w/ chili sea salt rim

ESPOZOZA MARGARITA

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

PORN STAR MARTINI 16

Gin, passion fruit vanilla syrup, topped w/ sparkling wine

 No High Fructose Corn Syrup & 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 w/ Tajin

BOTTLES & CANS

Bud Lite 7 Corona 8

Odouls 7 Corona Light 8

Michelob Ultra Zero 8 Modelo Especial 8

Modelo Negra 8

HIGH NOON HARD SELTZER

Pineapple or Passion Fruit 9

18% GRATUITY ADDED TO ALL CHECKS. DINE IN ONLY

NO ALCOHOLICO

LEMONADE 4 BOTTLED WATER 5

UNSWEETENED ICED TEA 4
Saratoga Sparkling

JARRITOS 5
Saratoga Still

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

HAPPY HOUR

MONDAY THRU FRIDAY 5PM TO 7PM

\$4 TACOS
Beef, Chicken, Chorizo , Portabello

\$5 CHIPS & SALSA

\$8 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