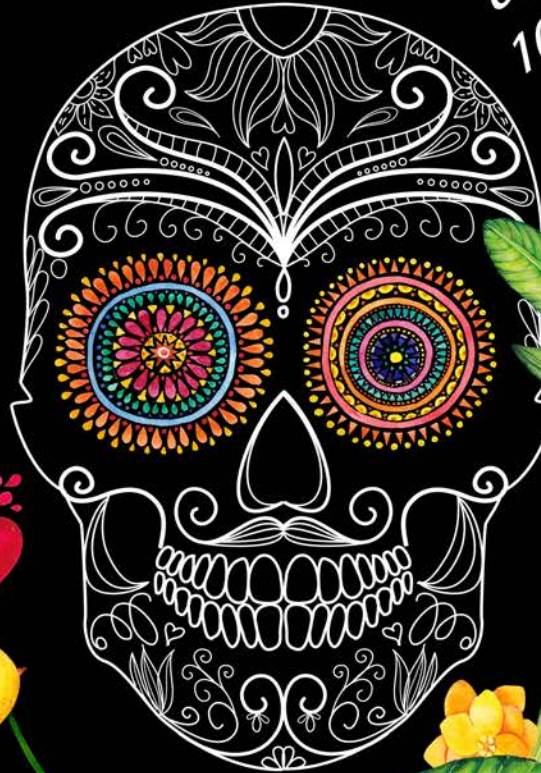


TIO PABLO

taqueria

our kitchen is always
100% GLUTEN-FREE

HAPPY HOUR
MONDAY ~ FRIDAY
4 PM TO 6 PM



established 2011

HOURS
MONDAY ~ THURSDAY
4 PM TO 9 PM
FRIDAY ~ SATURDAY
11 AM TO 10 PM
SUNDAY
CLOSED

804.643.4828
TIO PABLO TACOS.COM
1703 EAST FRANKLIN STREET
RICHMOND, VIRGINIA 23223

TIO PABLO



Our kitchen is always completely **GLUTEN FREE!**

ON-LINE ORDERING:
www.TioPabloTacos.com

we are available for private parties & catering

ORDERING TIO TO GO INCLUDING BEVERAGES! *

- ✓ Call (804) 643-4828 for pick-up [do not leave a message if you receive a recording] — or, order online at www.tiopablotacos.com
- ✓ Please specify if you need disposable cutlery. To reduce waste, we do not supply flatware unless it is requested.
- ✓ Have your credit card ready when you place your order. A 20% gratuity will be added for our staff.
- ✓ Bring identification if picking up alcohol.



Ask about our **DAILY SPECIALS**



Like us:
Tio Pablo



Follow us:
@tiopablorna

SIDES



| | |
|---------------------------------------------------------------|-------------------|
| Black Beans ^[v] | \$3 |
| Rice ^[v] | \$3 |
| Frijoles Charros pinto beans with pork belly | \$3 ⁵⁰ |
| Nopales ^[v] cactus with tomatoes & jalapeños | \$4 ⁵⁰ |
| Grilled Red Onions ^[v] | \$2 ⁵⁰ |
| Chiles Gallos ^[v] lime-cured onions & jalapeños | \$2 ⁵⁰ |

NO SE PIERDA ESTAS

| | |
|--------------------------------------------------------------------------------------|-------------------|
| Tortilla Chips & Pico de Gallo ^[v] ... | \$4 |
| Warm Cheese Dip ^[v] ... | \$6 |
| Guacamole ^[v] ... | \$7 |
| Corn & Black Bean Salsa ^[v] ... | \$5 |
| Fried Plantains ^[v] ... | \$7 |
| Elote Loco ^[v] ... | \$5 ⁵⁰ |
| corn on the cob coated with mayo, lime juice, queso fresco & Tajín Clásico Seasoning | |
| Chile Relleno con Queso ^[v] ... | \$7 |
| one egg-battered, fried poblano chili stuffed with queso fresco | |

NON-ALCOHOLIC DRINKS

Refrescos [made with natural sugars]

Mexican Coke [1/2 liter] ... \$5

Jarritos [ask for flavors] ... \$3

Fountain Drinks

Coke, Diet Coke or Sprite ... \$3

Agua con Gas: Mineragua ... \$3

Agua Fresca: Housemade Horchata ... \$4



Legend: [v] = Vegetarian

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

TACOS CALLEJEROS

Single Taco \$4⁵⁰
soft corn tortilla with your choice of filling, folded & topped with cilantro & diced onion; served with a lime wedge



TACO FILLINGS

al Pastor

grilled achiote-marinated pork & pineapple

de Pollo Chipotle

roasted chipotle chicken

de Carne Asada

grilled flank steak

de Carnitas

slow-roasted pork

de Panza de Cerdo

pork belly

de Lengua

stewed beef tongue

de Nopales ^[v]

fresh cactus with tomatoes & jalapeños

de Chorizo

chorizo sausage

de Pescado y Curtido

grilled fresh fish & pickled slaw

de Camarones

sautéed shrimp with spicy roja sauce

de Legumbres ^[v]

chef's vegetarian choice



Tacos Locos \$18
three tacos filled with a mixture of carne asada, al pastor & chorizo, topped with cilantro & diced onion; served with rice & black beans plus lime

Taco Platter \$48
a dozen tacos with your choice of three fillings, topped with cilantro & diced onion; served with lime wedges

- ✓ Substitute handmade tortillas ... 75¢ each
- ✓ Make anything Gringo Style ... 75¢ each
add lettuce, pico de gallo & queso fresco
- ✓ Add a side of rice & beans ... \$5

LAS ESPECIALIDADES DE LA CASA

Carnitas y Arroz \$16
a bowl of black beans & rice with pork carnitas, pico de gallo, warm queso, pickled jalapeños & pickled red onions

Tio's Burrito \$15
a grilled corn tortilla filled with refried pinto beans, rice, lettuce & queso fresco with your choice of taco filling; served with crema

Quesadilla Grande ^[v] \$10 ^[v] / \$15 with your choice of filling
grilled hand-made large corn tortilla filled with melted queso Chihuahua, topped with lettuce, pico de gallo & crema

Enchiladas Verdes de Pollo \$12
three tortillas filled with marinated chicken & topped with crema, salsa verde & queso fresco; served with rice & black beans

Pupusas ^[v] \$12 zucchini ^[v] / \$15 pork
two traditional Salvadorian masa dough pockets filled with queso Chihuahua & either zucchini or pork; served with pickled slaw, rice & black beans

Huevos Rancheros ^[v] \$12 ^[v] / \$17 with your choice of filling
corn tortillas topped with black beans, two fried eggs*, queso Chihuahua, ranchero sauce & crema

Nachos \$16
corn tortilla chips & your choice of taco filling plus queso Chihuahua, corn & black bean salsa, pickled jalapeños, pickled red onions, crema & a dollop of guacamole

Tostadas \$16
two crispy flat corn tortillas topped with refried pinto beans & your choice of taco filling, plus shredded lettuce, queso fresco, pico de gallo & crema; served with rice & black beans

Gorditas \$17
two handmade masa dough pockets filled with refried pinto beans & your choice of taco filling; served with rice & black beans

Ask about our **DAILY SPECIALS**



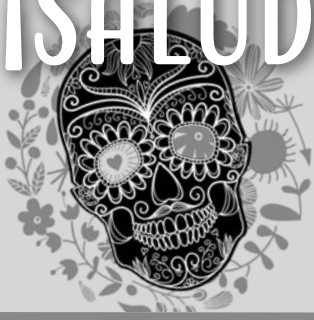
POSTRES / DESSERTS

Oaxacan Hot Chocolate with Churros ^[v] \$7
traditional spiced hot chocolate & deep-fried pastries dusted with cinnamon & sugar

Flan ^[v] \$7
baked custard with caramel sauce

Tres Leches Cake ^[v] \$7
classic "three milks" cake with coconut flakes, strawberries & whipped cream

¡SALUD!



TEQUILA BLANCO/SILVER

| | |
|-----------------------|------|
| Hornitos Plata Blanco | \$7 |
| Lunazul Blanco | \$7 |
| Espolón Blanco | \$8 |
| Milagro Blanco | \$8 |
| Tres Agaves Silver | \$8 |
| Corralejo Blanco | \$9 |
| Casa Noble Blanco | \$11 |
| Avión Blanco | \$12 |
| Herradura Silver | \$13 |
| Patrón Silver | \$14 |
| Don Julio Blanco | \$16 |

REPOSADO [AGED UP TO 1 YEAR]

| | |
|----------------------------|------|
| Camarena Reposado | \$7 |
| Hornitos Reposado | \$7 |
| Cazadores Reposado | \$8 |
| Corazon Reposado | \$8 |
| Lunazul Reposado | \$8 |
| Corralejo Reposado | \$9 |
| Espolón Reposado | \$9 |
| Milagro Reposado | \$10 |
| Tres Agaves Gold Reposado | \$10 |
| Avión Reposado | \$13 |
| Hussong's Reposado | \$13 |
| Tres Generaciones Reposado | \$13 |
| Patrón Reposado | \$15 |
| Casamigos Reposado | \$16 |
| Don Julio Reposado | \$17 |
| Cincoro Reposado | \$30 |
| Clase Azul | \$44 |
| Don Julio 1942 | \$48 |

AÑEJO [AGED 1 TO 3 YEARS]

| | |
|--------------------------|------|
| Lunazul Añejo | \$8 |
| Corralejo Añejo | \$10 |
| Espolón Añejo | \$11 |
| Tres Agaves Añejo | \$12 |
| Avión Añejo | \$13 |
| Tres Generaciones Añejo | \$13 |
| Herradura Ultra Añejo | \$14 |
| Casamigos Añejo | \$18 |
| Don Julio Añejo | \$18 |
| Hussong's Platinum Añejo | \$18 |
| Patrón Añejo | \$24 |

EXTRA AÑEJO [AGED 3+ YEARS]

| | |
|-------------------------------------------------|------|
| Maestro Dobel 50 Cristalino | \$36 |
| El Tesoro de Don Felipe Paradiso Extra Añejo | \$42 |
| AsomBroso Extra Añejo | \$44 |

MEZCAL [AGED 1 TO 3 YEARS]

| | |
|-------------------------------|------|
| Banhez Joven Espadin & Barril | \$9 |
| Mezcal Unión Uno | \$9 |
| Creyente Mezcal Joven | \$10 |
| Los Amantes Joven | \$12 |
| El Silencio Artisanal Mezcal | \$13 |
| Los Amantes Reposado | \$13 |
| Montelobos Joven | \$13 |

SPECIALTY COCKTAILS

| | |
|------------------------------------------------------------------------------------------------------|------|
| Paloma de Pablo | \$9 |
| Mezcal Unión Uno, grapefruit juice & lime juice, topped with club soda & rimmed with salt | |
| Michelada ^[not gf] | \$9 |
| Dos Equis Lager, Worcestershire, Cholula Hot Sauce & lime juice, rimmed with Old Bay Seasoning | |
| Mexican Mule | \$10 |
| Espolón Tequila Blanco, ginger beer & lime juice | |
| Batanga | \$12 |
| Lunazul Tequila Reposado, Mexican Coke & lime juice, with lime garnish | |

DRAFT BEER

ask about our rotating draft selection

| | |
|--------------------------|-----|
| Dos Equis XX Ambar | \$7 |
| Pacifico "Clara" Pilsner | \$7 |

BEER & CIDER

| | |
|-----------------------------------------------|-----|
| Sol | \$5 |
| Tecate [16-oz] | \$5 |
| Austin Eastciders [ask about flavors] | \$6 |
| Corona Extra | \$6 |
| Daura Damm ^[gf] | \$6 |
| Modelo Especial | \$6 |
| Negra Modelo | \$6 |
| Topo Chico Hard Seltzer [Strawberry Guava] | \$7 |



we also have a
FULL BAR!

TIO'S MARGARITAS

From the day we opened, our margaritas have been made with tequila, agave nectar, triple sec & fresh lime juice. That's it. It's what makes them so good.

House Margarita ... \$8
made with tequila de casa

Top Shelf Margarita ... \$12
Made with Casamigos Tequila
Blanco & Cointreau

Jalapeno Margarita \$12
jalapeño-infused Espolón Tequila
Reposado, Grand Marnier & lime
juice, topped with orange juice

Spicy Mango Margarita \$12
Espolón Tequila Blanco, Cointreau,
mango & lime juice, rimmed with
Tajín Clásico Seasoning; garnished
with a blistered jalapeno

HAPPY HOUR:
MONDAY ~ FRIDAY
4 PM ~ 6 PM

