

TIO PABLO

taqueria

our menu is always
100% GLUTEN-FREE

HOURS

Monday ~ Thursday
11 am ~ 9 pm

Friday ~ Saturday
11 am ~ 10 pm

Sunday
11 am ~ 8 pm



Ordering

Tio To Go: + *ordering alcoholic beverages to go*

- ▶ Call (804) 643-4828 for pick-up or **order online at www.tiopablotacos.com** [if you receive a recording, please call back]. **For DELIVERY, use ChowNow.**
- ▶ 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.
- ▶ **You will need your ID** to pick up any alcoholic beverages in your order.
- ▶ Alcohol cannot be **delivered**; we can only sell alcoholic beverages for take-out orders **that you pick up.**



dine in . take out . delivery
private parties . catering

MARTIN'S ESQUINA

Huarache ... \$13 pollo / **\$12** legumbres / **\$15** 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]; includes 1 side

Tio's Burrito ... \$13 pollo / **\$12** legumbres / **\$15** carne

a grilled corn tortilla filled with refried beans, rice, lettuce, queso fresco & crema with your choice of pollo [roasted chipotle chicken] ~or~ legumbres [vegetables] ~or~ carne asada [grilled rib eye]; served with crema; includes 1 side

Tacos or Tostadas de Salmón ... \$15 tacos / **\$18** tostadas

grilled salmon tacos or tostadas with lettuce, queso fresco & crema [3 tacos or tostadas]

Bowl of Rice & Beans ... \$10

Tacos or Tostadas Locos ... \$13 tacos / **\$16** tostadas

tacos filled with a mixture of 3 meats: carne asada [grilled rib eye], al pastor [grilled achiote-marinated pork & pineapple] & chorizo [3 tacos or tostadas]

Gringo Style ... +75¢ each item

add lettuce, queso fresco & crema to any dish

ASK
ABOUT
OUR
DAILY
SPECIALS!



Warm Cheese Dip [v] ... \$7

Guacamole [v] ... \$7

Fried Plantains [v] ... \$7

Tortilla Chips [v] ... \$2⁵⁰
served with pico de gallo

ON-LINE ORDERING

for pick-up or delivery:

www.TIOPABLOTACOS.COM

NON-ALCOHOLIC DRINKS

House-made Horchata ... \$2⁷⁵

Agua con Gas: Topo Chico ... \$3

Refrescos [made with natural sugars]

Mexican Coke [1/2 liter] ... \$3⁷⁵

Mexican Sprite ... \$3

Jarritos or Boing! [ask for flavors] ... \$2⁷⁵

Squirt [grapefruit soda] ... \$2⁷⁵

Lemonade or Pure Leaf Iced Tea [bottle] ... \$3

Fountain Drinks

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

SIDES

Fried Potatoes with Peppers [v] ... \$4

Black Beans [v] ... \$3

Pinto Beans [v] ... \$3

Rice [v] ... \$3

Frijoles Charros ... \$3⁵⁰

pinto beans with Neuske's bacon

Nopales [v] ... \$4⁵⁰ [served cold]

cactus with tomatoes & jalapeños

Grilled Red Onions [v] ... \$2⁵⁰

Chiles Gallos [v] ... \$2⁵⁰

lime-cured onions & jalapeños

OUR ENTIRE MENU IS ALWAYS GLUTEN FREE!

NO SE PIERDA ÉSTAS

Elote Loco [v] ... \$4⁵⁰

corn-on-the-cob coated with mayonesa [mayo], limón [lime], queso fresco, and Tajín [chili-lime seasoning]

Yuca Fries [v] ... \$8

served with a small side of warm cheese dip

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 ... +75¢ each item

Gringo Style ... +75¢ each item

add lettuce, queso fresco & crema to any dish

FILLINGS



al Pastor ! ... \$3⁵⁰ each / \$11 plate

grilled achiote-marinated pork & pineapple

de Pollo Chipotle ! ... \$3⁵⁰ each / \$11 plate

roasted chipotle chicken with cheese

de Carne Asada ! ... \$4 each / \$12 plate

grilled rib eye

de Carnitas ! ... \$3⁵⁰ each / \$11 plate

slow-roasted pork

de Panza de Cerdo ... \$4 each / \$12 plate

pork belly

de Cesina ... \$4⁵⁰ each / \$13 plate

thinly sliced cured beef

de Lengua ... \$4⁵⁰ each / \$13 plate

stewed beef tongue

de Nopales [v] ... \$3 each / \$10 plate

fresh cactus with tomatoes & jalapeños

de Huevos y Chorizo ... \$3⁵⁰ each / \$11 plate

scrambled eggs & chorizo sausage

de Pescado ... \$5⁵⁰ each / \$15 plate

fried cornmeal-dusted rockfish + chipotle slaw & avocado

de Camarones ... \$5 each / \$14 plate

sautéed shrimp, tomatoes & garlic, + avocado

de Legumbres [v] ... \$3 each / \$10 plate

daily mix of sautéed fresh vegetables

Legend: ! = Locals' Favorites . [v] = Vegetarian

LAS ESPECIALIDADES DE LA CASA

Carne Asada ... \$20

plate of grilled rib eye* [10 oz ~ cooked medium] with jalapeños, sautéed onions, soft corn tortillas + 2 sides

Carnitas [topped with a pickled jalapeño] ... \$13

plate of slow-roasted pork with soft tortillas + 2 sides

Cheese Pupusas [v] ... \$12 plate / \$4 each w/o sides

plate of two traditional Salvadorian masa dough pockets filled with cheese, served with pickled slaw + 2 sides

Huevos Rancheros con Nopales or con Camarones

... \$12 nopales [v] / \$15 camarones

corn tortillas topped with black beans, two fried eggs*, cheese, ranchero sauce & crema, with your choice of nopales ~or~ sautéed camarones [shrimp] + potatoess

Chile Relleno con Queso [v] or con Carne ... \$11 queso / \$13 carne

one egg-battered, fried poblano chili stuffed with either flank steak ~or~ queso fresco, + 2 sides

Quesadilla Grande con Pollo or con Legumbres [v]

or con Carne Asada ... \$13 pollo / \$11 legumbres / \$15 carne

grilled hand-made large corn tortilla filled with melted cheese & either pollo [roasted chipotle chicken] ~or~ legumbres [vegetables] ~or~ carne asada [grilled rib eye], topped with lettuce, crema, tomato & queso; includes 2 sides

Enchiladas Verdes de Pollo [4] ... \$14

4 tortillas filled with marinated chicken & topped with crema, tomatillo sauce & queso fresco, served with rice & beans

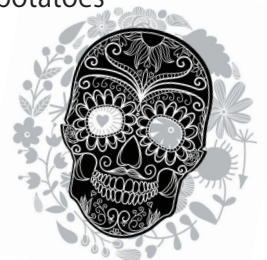
Chilaquiles Verdes ... \$14

corn tortillas & chicken simmered together in a green tomatillo sauce, topped with crema & queso fresco; + potatoes

ON-LINE ORDERING

for pick-up or delivery:

WWW.TIOPABLOTACOS.COM



POSTRES / DESSERTS ... \$6

all our desserts are made in house!

Cheesecake Habanero [v] ~ with whipped cream

Oreo Cheesecake [v] ~ with whipped cream

Tres Leches Cake [v] ~ classic "three milks" cake with coconut flakes, seasonal fruit & whipped cream

Flan [v] ~ custard with caramel sauce & whipped cream



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BLANCO/SILVER

- Lunazul Blanco ... \$6
- Hornitos Plata Blanco ... \$7
- Espolón Blanco ... \$8
- Tres Agaves Silver ... \$8
- Corralejo Blanco ... \$8
- Milagro Blanco ... \$10
- Avión Blanco ... \$12
- Casa Noble Blanco ... \$12
- Herradura Silver ... \$13
- Casamigos Blanco ... \$15
- Patrón Silver ... \$15
- Don Julio Blanco ... \$16

REPOSADO

[AGED UP TO 1 YEAR]

- Camarena Reposado ... \$8
- Cazadores Reposado ... \$8
- Hornitos Reposado ... \$8
- Corralejo Reposado ... \$9
- Espolón Reposado ... \$9
- Lunazul Reposado ... \$9
- Teremana Reposado ... \$9
- Milagro Reposado ... \$11
- Tres Agaves Reposado ... \$11
- Avión Reposado ... \$13
- Azuña Reposado ... \$14
- Patrón Reposado ... \$16
- Casamigos Reposado ... \$17
- Don Julio Reposado ... \$18
- Cincoro Reposado ... \$36
- Clase Azul ... \$40
- Don Julio 1942 ... \$45

TIO'S MARGARITAS

... are made on the rocks with tequila, agave nectar, triple sec and fresh lime juice. That's it. It's what makes them so good.

- House Margarita [with Pepe Lopez] ... \$8
- With Call Tequila ... shot price +\$4
[choose any tequila on the menu]
- Top Shelf Margarita ... shot price +\$5
[with Grand Marnier or Cointreau]
- Choose Your Flavor Margarita ... +\$1
[ask about our flavor of the day]

TEQUILA!

AÑEJO [AGED 1-3 YEARS]

- Espolón Añejo ... \$10
- Lunazul Añejo ... \$10
- Corralejo Añejo ... \$12
- Tres Agaves Añejo ... \$12
- Tres Generaciones ... \$12
- Hussong's Platinum Añejo ... \$14
- Avión Añejo ... \$15
- Herradura Ultra Añejo ... \$15
- Patrón Añejo ... \$17
- Casamigos Añejo ... \$18
- Don Julio Añejo ... \$19

EXTRA AÑEJO

[AGED 3+ YEARS]

- El Tesoro de Don Felipe
Paradiso Extra Añejo ... \$30
- Maestro Dobel 50 Cristalino ... \$40

MEZCAL [AGED 1-3 YEARS]

- Banhez Joven Espadin & Barril ... \$8
- El Silencio Artesanal Mezcal ... \$9
- Montelobos Joven ... \$10
- Creyente Mezcal Joven ... \$11
- Illegal Joven Mezcal ... \$11
- Los Amantes Joven ... \$12
- Los Amantes Reposado ... \$15



DRAFT BEER

- ask about our rotating draft selection
- Dos Equis XX Amber ... \$6
- O'Connor "El Guapo" Agave IPA ... \$6
- Pacifico "Clara" Pilsner ... \$5

BEER & CIDER

- Austin Eastciders ... \$4
[can: ask about flavors]
- Corona Extra ... \$4
- Daura Damm [grf] ... \$4
- Modelo Especial ... \$4
- Negra Modelo ... \$4
- PBR ... \$3⁵⁰
- Sol ... \$4
- Tecate [can] ... \$4



+WE HAVE A FULL BAR!

**HAPPY HOUR:
MONDAY-FRIDAY
3 PM - 6 PM**

on-line ordering:
www.tiopablotacos.com
our entire menu is always gluten free!

FULL-SHOT TEQUILA FLIGHTS

[silver, reposado & añejo, with limes]

- Lunazul Flight ... \$23
- Espolón Flight ... \$23
- Corralejo Flight ... \$24
- Tres Agaves Flight ... \$25
- Avión Flight ... \$33
- Patron Flight ... \$41
- Casamigos Flight ... \$42
- Don Julio Flight ... \$43
- Joven Mezcal Flight ... \$23
[El Silencio, Creyente & Banhez]