

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 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

gift cards are available

HAPPY HOUR:
MONDAY ~ FRIDAY
4 PM ~ 6 PM

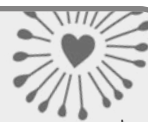


Like us:
Tio Pablo



Follow us:
@tiopablorva

SIDES




- Black Beans** [vegan] \$3
simmered with fresh vegetables & herbs
- Mexican Rice** \$3
with garlic, onions & peas
- Frijoles Charros** \$3⁵⁰
pinto beans with pork belly
- Nopales** [vegan] \$4⁵⁰
cactus with tomatoes & jalapeños
- Grilled Red Onions** [vegan] \$2⁵⁰
- Chiles Gallos** [vegan] \$2⁵⁰
lime-cured onions & jalapeños

¡NO SE PIERDA ESTAS

- Tortilla Chips & Pico de Gallo** [vegan] ... \$4
- Warm Cheese Dip** [v] ... \$6
- Guacamole** [vegan] ... \$7
- Corn & Black Bean Salsa** [vegan] ... \$5
- Fried Plantains with Crema** [vegan option] ... \$7
- Elote Loco** [v] ... \$5⁵⁰
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 or Fanta** [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, topped with cilantro & diced onion; served with a lime wedge



TACO FILLINGS

al Pastor

grilled achiote-marinated pork & pineapple

Pollo Chipotle

roasted chipotle chicken

Carne Asada

grilled flank steak

Carnitas

slow-roasted pork

Panza de Cerdo

pork belly

Lengua

stewed beef tongue

Nopales ^[vegan]

fresh cactus with tomatoes & jalapeños

Chorizo

chorizo sausage

Pescado y Curtido

grilled mahi mahi & pickled slaw

Camarones

sautéed shrimp with spicy roja sauce

Legumbres ^[vegan]

zucchini, mushrooms & onions



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 it Gringo Style ... 75¢ each**
substitute lettuce, pico de gallo & queso fresco for the usual cilantro & diced onion

LAS ESPECIALIDADES DE LA CASA

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

Tio's Burrito \$15
a grilled corn tortilla filled with any taco filling plus black beans, Mexican rice & queso Chihuahua; served with Sriracha, lettuce, pico de gallo & crema

Quesadilla Grande \$10 ^[v] / \$15 with your choice of filling
grilled large corn tortilla filled with melted queso Chihuahua, served with lettuce, pico de gallo & crema; includes a side of rice & beans

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

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

Nachos \$16
corn tortilla chips & your choice of taco filling topped with queso, 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, topped with lettuce & queso fresco; served with rice & black beans



POSTRES / DESSERTS

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

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

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

¡SALUD!

HAPPY HOUR:
4 PM ~ 6 PM
MONDAY ~ FRIDAY

we also have a **FULL BAR!**



TEQUILA BLANCO/SILVER

Juarez Silver	\$5
Hornitos Plata Blanco	\$6
Corazon Blanco	\$6
Lunazul Blanco	\$7
Espolón Blanco	\$8
Milagro Silver	\$8
Corralejo Blanco	\$8
1800 Blanco	\$9
Tres Agaves Silver	\$9
Teremana Blanco	\$9
Casa Noble Crystal	\$11
Tres Generaciones Plata	\$11
Avión Silver	\$12
Herradura Silver	\$12
Patrón Silver	\$13
Casamigos Blanco	\$14
Don Julio Blanco	\$15
Skelly Blanco	\$19

TIO'S MARGARITAS

Our margaritas have always been made with tequila, agave nectar, triple sec & fresh lime juice. That's it. It's why they're so good.

House Margarita ...	\$8
made with tequila de casa	
Top Shelf Margarita ...	\$14
with Casamigos & Cointreau	
Jalapeno Margarita ...	\$12
jalapeño-infused Lunazul Blanco, Cointreau & lime juice, topped w/OJ	
Mango Margarita ...	\$12
Lunazul Blanco, Cointreau, mango & lime juice with a Tajín Clásico rim	
Custom Margarita ...	\$shot + \$3
Any tequila, made with Cointreau	

REPOSADO [AGED UP TO 1 YEAR]

Hornitos Reposado	\$7
Cazadores Reposado	\$7
Camarena Reposado	\$7
Lunazul Reposado	\$7
Corazon Reposado	\$8
Corralejo Reposado	\$8
Teremana Reposado	\$8
Espolón Reposado	\$9
Milagro Reposado	\$9
Tres Agaves Gold Reposado	\$10
Tres Generaciones Reposado	\$12
Avión Reposado	\$13
Hussong's Reposado	\$13
Casa Noble Reposado	\$13
Herradura Reposado	\$14
AsomBroso La Rosa	\$15
Casamigos Reposado	\$15
Patrón Reposado	\$15
Don Julio Reposado	\$16
Skelly Reposado	\$22
Cincoro Reposado	\$29
Clase Azul	\$43
Don Julio 1942	\$48

AÑEJO [AGED 1 TO 3 YEARS]

Lunazul Añejo	\$8
Corralejo Añejo	\$8
Tres Agaves Añejo	\$10
Espolón Añejo	\$11
Milagro Añejo	\$11
Tres Generaciones Añejo	\$12
Herradura Ultra Añejo	\$14
Casamigos Añejo	\$17
Don Julio Añejo	\$17
Hussong's Platinum Añejo	\$17
Patrón Añejo	\$23
Skelly Añejo	\$36

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
Illegal Mezcal Joven	\$10
Madre Mezcal Black Espadin	\$10
Creyente Mezcal Joven	\$12
Los Amantes Joven Mezcal	\$12
Montelobos Espadin	\$10
El Silencio Artisanal Mezcal	\$9
Los Amantes Reposado Mezcal	\$13
Montelobos Ensamble Mezcal	\$19
Casamigos Mezcal Joven	\$19
Illegal Mezcal Añejo	\$27

DRAFT BEER

ask about other current draft beers

Pacifico "Clara" Pilsner	\$7
Modelo Negra	\$7

BEER & CIDER

Sol	\$5
Tecate [16-oz]	\$5
Corona Extra	\$6
Daura Damm [gf]	\$6
Modelo Especial	\$6
Buskey Dry Cider	\$7
Topo Chico Hard Seltzer [Strawberry Guava]	\$7

SPECIALTY COCKTAILS

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