



TEQUILA



MAKE IT A MARGARITA, \$1.50 MORE
*PRICED FOR 2 OUNCE POUR

1800

Anejo	\$11
Cristalino	\$13
* Meleno	\$32

21 SEEDS

Cucumber Jalapeno	\$9.5
Valencia Orange	\$9.5
Grapefruit Hibiscus	\$9.5

★ 4 818

Blanco	\$9
Reposado	\$11
Anejo	\$13

ARTENOM SELECTION

Blanco 1579	\$11
Reposado 1414	\$12
Anejo 1146	\$14

AVION

Silver	\$10
Reposado	\$12
Anejo	\$13
*Reserva 44	\$38
*Anejo Crystalino	\$38

CABO WABO

Blanco	\$9
Reposado	\$12
Anejo	\$16

CASA DRAGONES

Blanco	\$17
* Anejo	\$31
* Tequila Joven	\$65

CASA KOMOS

* Anejo Cristalino	\$26
* Reposado Rose	\$26

★ 1 CASA NOBLE

Crystal	\$10
Reposado	\$12
* Anejo	\$22

★ 3 CASAMIGOS

Blanco	\$13
Reposado	\$15
Anejo	\$17

CATRINA LA BRUNE

Blanco	\$11
Reposado	\$12
Anejo	\$13

CAZADORES

Blanco	\$9
Reposado	\$10
Anejo	\$11

CENOTE

Blanco	\$11
Reposado	\$13
Anejo	\$17
*Green Orange	\$20
*Humado Reposado	\$26
*Sac Actun Extra Anejo	\$79

CIMARRON

Blanco	\$8
Reposado	\$9

★ 6 CINCO

*Blanco	\$18
*Reposado	\$22
*Anejo	\$27

CLASE AZUL

*Plata	\$26
*Reposado	\$32
*Anejo	\$115
*Extra Anejo Ultra	\$350

CUERVO

Cristalino	\$8
Silver	\$11
Especial	\$12
Traditional	\$14
*Reserva de la Familia Extra Anejo	\$45

DON JULIO

Blanco	\$13.5
Reposado	\$15
Anejo	\$16
Anejo 70th Anniversary	\$16
*1942	\$34
*Reposado Primavera	\$25

EL TESORO

Blanco	\$11
Reposado	\$14
Anejo	\$14
*Extra Anejo	\$22
*Anejo Paradiso	\$27

ESPOLON

Blanco	\$9
Reposado	\$10
Anejo	\$11

FORTELEZA

Blanco	\$14
Reposado	\$16
*Anejo	\$20

FUENTESECA

* Fuenteseca Reserva 11 yr	\$58
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G4 PREMIUM

Blanco	\$9
Anejo	\$16
*Extra Anejo	\$22
*5-year Anejo	\$31.5

GRAN CORAMINO

Cristalino Reposado	\$12
* Anejo	\$24

★ 9 GRAN CORAMINO

Cristalino Reposado	\$12
* Anejo	\$24

GRAN PATRON

*Gran Patron Smokey Silver	\$46
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GRAND MAYAN

Blanco	\$15
Reposado	\$17
* Anejo	\$20

HERRADURA

Blanco	\$9
Reposado	\$10
Anejo	\$15
* Ultra Anejo	\$22

HIATUS

Blanco	\$9.5
Reposado	\$11
Anejo	\$13.5

HORNITOS

Plato	\$12.5
Reposado	\$14
Black Barrel Anejo	\$15

JAJA

Blanco	\$10
Especial	\$11.5
Traditional	\$14.5

LA ADELITA

Blanco	\$10
Reposado	\$13
Anejo	\$14
Blk Cristalino	\$16
* Single Estate Extra Anejo	\$24

★ 5 LOBOS

Joven	\$12
Reposado	\$15
* Extra Anejo	\$32



TEQUILA



MAESTRO DOBEL

Silver	\$9
Reposado	\$11
Anejo	\$12
Diamante	\$13
*50 Cristalino Extra Anejo	\$29

MI CAMPO

Blanco	\$8
Reposado	\$9

MILAGRO

Silver	\$9.5
Reposado	\$11
Anejo	\$13
Select Barrel Silver	\$13
Select Barrel Reposado	\$14
Select Barrel Anejo	\$16

NOSOTROS

Blanco	\$9
Reposado	\$10
Madera	\$33

PATRON

Silver	\$12
Reposado	\$14
Anejo	\$15
Cask Aged Anejo Sherry	\$17
Extra Anejo	\$20
El Alto Reposado	\$36

REY SOL

*Extra Anejo	\$60
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RIAZUL

Plata	\$13
Reposado Cristalino	\$14
Cristalino Anejo	\$18

ROCK N ROLL

Mango	\$8.5
Strawberry	\$8.5
Platinum	\$13
Reposado Cristalino	\$15
Cristalino Anejo	\$18

★8 SANTO FINO

Blanco	\$12
Reposado	\$12
Mezquila	\$13

SUERTE

Blanco	\$9
Reposado	\$10.5
Anejo	\$12.5

★2 TEREMANA

Blanco	\$8.5
Reposado	\$9
Anejo	\$11

TRES CUATRO, CINCO

* Extra Anejo	\$100
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TRES GENERACIONES

Plato	\$11
Reposado	\$12.5
Anejo	\$14

★7 VILLA ONE

Silver	\$11
Reposado	\$12
Anejo	\$13

VIVA XXXII

Joven	\$11
Reposado	\$12
* Extra Anejo	\$22

MEZCAL

Bruxo X Joven	\$10
Casamigos Joven	\$17
*Clase Azul Durango	\$70
*Clase Azul Guerrero	\$70
Creyente Joven	\$12
Del Maguey Vida	\$9
El Recuerdo de Oaxaca	\$9
Ilegal	\$12
Montelobos Espadin Joven	\$9
OAX Arroqueno	\$16
OAX Tepeztate	\$29
OAX Tobala	\$19
Peloton de la Muerte Joven	\$11
Pierde Almas Joven Maugy	\$13
Riazul Espadin	\$10
Riazul Tobala	\$10
Vago Espadin	\$10
400 Conejos	\$8

- ★1 CARLOS SANTANA
- ★2 DWAYNE 'THE ROCK' JOHNSON
- ★3 GEORGE CLOONEY
- ★4 KENDALL JENNER
- ★5 LEBRON/ SCHWARZENEGGER
- ★6 MICHAEL JORDAN
- ★7 NICK JONAS
- ★8 SAMMY HAGAR
- ★9 KEVIN HART

BLANCO/SILVER 100% AGAVE SPIRIT, UNAGED OR AGED LESS THAN 2 MONTHS

REPOSADO REPOSADO MEANS "RESTED", AGED FOR 2 MONTHS TO LESS THAN ONE YEAR

ANEJO ANEJO MEANS "AGED", AGED FOR ONE TO THREE YEARS, BEST FOR SIPPING

MEZCAL OVEN COOKED AGAVE, SMOKEY-EARTHY-COMPLEX TASTING NOTES





TULLIO'S

TACOS & TEQUILA BAR

2150 WILTON DRIVE, WILTON MANORS FL. 33305



House Margaritas \$10

~ FROZEN OR ON THE ROCKS ~ ~ GRAND MARNIER FLOATER \$3 ~

Craft Cocktails \$13

STRAWBERRY MARGARITA

Rock & Roll strawberry tequila, strawberry puree, fresh lime

MANGO MARGARITA

Rock & Roll mango tequila, mango puree, fresh lime

ENDLESS SUMMER PALOMA

Reposado Tequila, St. Germaine, Aperol, agave nectar, grapefruit soda, lime

MEZCAL OLD FASHIONED

Mezcal Joven, aromatic bitters, agave

SHIRTLESS MARGARITA

Silver Tequila, muddled serrano, spicy honey, lime, Hawaiian chili sea salt rim

SMOKED PINEAPPLE

Mezcal Joven, lime, pineapple puree, agave nectar, chili sea salt rim

PRICKLY PEAR MARGARITA

Silver Tequila, lime, prickly pear puree

WATERMELON MARGARITA

Silver Tequila, lime, watermelon juice, sea salt rim

CADILLAC MARGARITA

Silver Tequila, lime, agave nectar, with grand marnier foam

PEACH VODKA-RITA

Ketel One Botanical Peach & Orange Blossom, muddled orange, fresh lime, agave

EL DIABLO

Mezcal Joven, lime, muddled serrano, spicy honey, Chili sea salt rim

Sangria \$13

CITRUS GINGER SANGRIA

Ron Corina Silver Rum, Blood Orange ginger shrub Sauvignon Blanc, orange, peach, apple

SMOKED BERRY SANGRIA

400 Conejos Mezcal, St George Raspberry, blackberry, strawberry, raspberry, sparkling wine and hibiscus syrup

No Alcoholico

JARRITOS Pineapple or Grapefruit 4

MEXICAN COKE 4

BOTTLED WATER 4

Topa Chico Sparkling ~ Saratoga Still

Fiesta Hour | 5 for \$5

MONDAY THRU FRIDAY - 5PM-6PM

- HOUSE MARGS • FROZEN MARGS
- CHIPS & SALSA • GUACAMOLE
- MEXICAN DRAFT BEER MODELO - Dos Equis

Loco for Locals Late Night Happy Hour

SUNDAY THRU THURSDAY 10PM - CLOSE

\$2 OFF TACOS \$2 OFF DRINKS

El Vino

BLANCO- WHITE

Wente Chardonnay, Livermore Valley, Ca	9	32
Whitehaven Sauvignon Blanc, New Zealand	11	40
Sonoma Cutrer Chardonnay, Sonoma, Ca	13	49
San Marina Pinot Grigio, Italy	9	32
Juliette Rose, France	8	30

TINTO - RED

Josh Cabernet, Napa Valley	10	36
Clos de Los Siete Malbec, Argentina	12	44
Meomi Pinot Noir, California	13	48
Simi Cabernet, Sonoma, Ca	15	56

SPARKLING

Gambino Cuvee Sparkling	7	24
La Marca Split		11
Prosecco Zero (0 sugar)	13	48

Cervezas

LOCAL BEERS

Hop Gun, IPA (Draft)	7
ABV 7%, Funky Buddha Brewery, Oakland Park, Florida	
Floridian Hefeweizen, Wheat Ale (Draft)	7
ABV 5.2%, Funky Buddha Brewery, Oakland Park, Florida	

DRAFTS

Bud Lite, Light Lager, ABV: 4.2% Anheuser-Busch	5
Stella Artois, Lager, ABV: 5%, Belgium	6
Dos Equis, Lager - Adjunct, 4.2%, Mexico	7
Modelo Especial, Lager - Adjunct, 4.4%, Mexico	7

BOTTLES & CANS

Heineken	7
Miller Lite	5
Corona	7
Michelob Ultra	5
Corona Light	7
Budweiser	5
Corona Premier	7
Heineken Zero	7
Modelo Negra	7

Hard Seltzers

CORONA HARD SELTZER 6

Citrus Lime, Blueberry Acai Raspberry Lemon	
Strawberry Kiwi Blackberry Citrus	

Ask your server for our Tequila Menu!

Daily Specials

MARGARITA MONDAYS

\$5 House Margaritas, \$2 Off Beer & Craft Cocktails

TACO TUESDAYS

\$1 Off Tacos - \$3 Mexican Beer - \$5 Patron Silver Shots

WINE-DOWN WEDNESDAYS

Half Off Wines - Glasses & Bottles

THIRSTY THURSDAYS

\$7 Titos & Taquitos

SATURDAY & SUNDAY BOTTOMLESS BRUNCH

\$18 Bottomless Mimosas, Bloody Mary's, Aperol Spritz, Rose



TULLIO'S

TACOS & TEQUILA BAR

2150 WILTON DRIVE, WILTON MANORS FL. 33305



Aperitivos

CHIPS AND..... Salsa 6 Guacamole 14
Queso 10.5 Queso & Chorizo 12

CHICKEN TORTILLA SOUP 9
chicken, avocado, onion, queso fresco, tortilla strips, sour cream drizzle, & cilantro

TULLIO'S WINGS (10 pcs) 16
marinated, oven roasted, & lightly fried, 3 sauces - mango habanero, spicy pineapple, & ranch

* **CEVICHE ROJO** 19
shrimp & grouper marinated in lime & orange juice w/ red onion, avocado, tomato, jalapeño & cilantro

TULLIO'S NACHOS 17
tortilla chips with black beans, pico de gallo, cheese cilantro, jalapeños, pickled onions, tomato, & sour cream
Chicken +7 Steak +9 Shrimp +9

CHICKEN TAQUITOS 12
chicken, potatoes, cheese, corn, and cilantro

LETTUCE WRAPS
your choice lightly blackened, pickled onion, pico de gallo, red & green peppers, yellow onion, in crisp iceberg lettuce cups
Chicken 21 Steak 23 Shrimp 23

ELOTES (MEXICAN STREET CORN) 7
Mayonnaise, Parmesan Cheese, Tajin Spice

SHORT RIB BIRRIA TACOS 24

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 5.50
spicy pork, onion & cilantro

BEEF 6.00
spicy ground beef, bacon, Mexican cheese, pico de gallo, lettuce, sour cream

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

CARNE ASADA 7.50
grilled steak w/ pickled onion, pico de gallo, purple cabbage, avocado crema

CAULIFLOWER ✓ 7
purple cabbage, pickled onion, pico de gallo, avocado sauce

PORTOBELLO ✓ 7
roasted mushrooms with onion, peppers, refried black beans, avocado, pico de gallo, avocado sauce

✓ Vegan

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

T CHICKEN 6.00
marinated chicken, pico de gallo, avocado, lettuce, chipotle mayo

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

e SHRIMP 7.50
shrimp lightly blackened with lettuce, chipotle mayo, mango jalapeño salsa

O GROUPEr 7.50
crispy grouper with purple cabbage, pickled onion, pico de gallo, avocado crema

S LOBSTER 14.00
chilled lobster, corn salsa, diced avocado, Tulio's remoulade, micro greens, served on a flour tortilla

Not Tacos

QUESADILLA
Grilled flour tortilla filled with cheese, onion, peppers, served with sour cream, pico de gallo (veggie includes portobello mushrooms)
Veggie 15 Chicken 16 Steak 18 Shrimp 18

BURRITO
Warm flour tortilla filled with cheese, cilantro rice, refried black beans, pico de gallo, avocado, sour cream, jalapeño sauce
Chicken 16 Steak 18 Shrimp 18

MEXICAN RICE BOWL
Cilantro rice, pico de gallo, black beans, avocado, pickled onion
~Veggie includes cauliflower, & portobello mushroom,
~Veggie 15 Chicken 17 Steak 19 Shrimp 19

ENCHILADAS ROJAS
Flour or corn tortilla with red salsa cheese, onion, sour cream, cilantro
Chicken 18 Carnitas 18 *Steak 20 Shrimp 20

Sides

RICE & BEANS 5
LOADED - cilantro rice, pico de gallo, queso fresco 7
CHEESE STUFFED POBLANO PEPPER 8
KALE SALAD 8
CILANTRO RICE 5
FRENCH FRIES 6

AL CARBON PLATOS

AL PASTOR - marinated pork, onion, cilantro, 26
STEAK - lightly blackened chuck tenderloin 29
Cheese stuffed poblano pepper, cilantro rice, pico de gallo, grilled scallion, roasted Mexican corn cob

LIGHTLY BLACKENED GROUPEr 29
Grouper lightly blackened topped with mango salsa, served with black beans, cilantro rice, pico de gallo, cheese stuffed poblano pepper

* **FIESTA AHI TUNA SALAD** 19
Seared tuna, mixed greens, red onion, red pepper, mango salsa, strawberry, served w/ mango vinaigrette, wasabi & pickled ginger

MEXICAN KALE SALAD 14
Chopped kale with tomato, corn, black beans, avocado, croutons, parmesan cheese and tortilla strips
Chicken +7 Steak +9 Shrimp +9

GRINGO BURGER 16
Our house blend of chuck, brisket, short rib; served w/ lettuce, tomato, pickle & fries
Add Cheese +1

Postres

ICE CREAM 6
two scoops vanilla ice cream
CHURROS 9
cream filled served with chocolate sauce. (a la mode +3)
TRES LECHES 7
with toasted coconut & caramel. (a la mode +3)

Parties of 8 or more are subject to an 18% Gratuity

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



TULLIO'S

TACOS & TEQUILA BAR



Breakfast for Lunch

SATURDAY & SUNDAY 11AM - 4PM

\$18 MIX & MATCH BOTTOMLESS

MIMOSAS, BLOODY MARY'S, APEROL SPRITZ, & ROSE

* **TWO EGG BREAKFAST**

Two Eggs Any Style Served with White Toast, Home Fries & Bacon
14.50



BREAKFAST EGG & BACON TACOS

3 Egg & Bacon Taco's with Melted Mexican Cheese
on Flour Tortillas Topped with Avocado
16

CHORIZO TACOS

3 Chorizo, Egg, Mexican Cheese Tacos on Flour Tortillas
Topped with Pico, Queso Fresco, & Avocado
16

LEMON RICOTTA PANCAKES

3 lemon ricotta pancakes topped with flambe bananas,
mixed berries, maple syrup & butter
16



BREAKFAST BURGER

10oz. Signature Blend Patty with American Cheese Bacon,
Eggs Over Easy, Choice of Home Fries or French Fries
17

BREAKFAST QUESADILLAS

Two Flour Tortillas with Bacon, Egg, Mozzarella Cheese,
Oaxaca Cheese, Pico De Gallo, Avocado, Mixed Berries
17.5

CRAB TOSTADA

Crab Meat with Onion, Tomato, Peppers, on 2 Crispy Tortillas,
Topped with Fried Egg, Side of Home Fries
22

BREAKFAST BURRITO

Flour Tortilla, Chorizo, Eggs, Potato, Cheese, Black Beans,
Pico de Gallo, Avocado, Sour Cream & Chili de Arbol sauce.
Topped with Mexican Cheese & Ranchero sauce
19

Side Of: **HOME FRIES 5** **MIXED BERRIES 6** **BACON 5**

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- HOUSE MARGS • FROZEN MARGS
- CHIPS & SALSA • GUACAMOLE
- MEXICAN DRAFT BEER MODELO - DOS EQUIS

Loco for Locals Late Night Happy Hour

SUNDAY THRU THURSDAY

10PM - CLOSE

\$2 OFF TACOS

\$2 OFF DRINKS

Daily Specials

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\$5 House Margaritas, \$2 Off Beer & Craft Cocktails

TACO TUESDAYS

\$1 Off Tacos - \$3 Mexican Beer - \$5 Don Julio Shots

WINE-DOWN WEDNESDAYS

Half Off Wines - Glasses & Bottles

THIRSTY THURSDAYS

\$7 Titos & Taquitos

SATURDAY & SUNDAY

MIX & MATCH BOTTOMLESS BRUNCH

\$18 Bottomless Mimosas, Bloody Mary's, Aperol Spritz, Rose