



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



\$10

HOUSE MARGARITA

Frozen or on the Rocks
made with Silver tequila

Grand Marnier floater \$4

SANGRIA

CITRUS GINGER SANGRIA 13
Silver Rum,
Blood Orange ginger shrub,
Sauvignon Blanc,
orange, lemon, & apple

SMOKED BERRY SANGRIA 13
400 Conejos Mezcal, St George
raspberry liqueur, blackberry,
strawberry, raspberry,
sparkling wine, & hibiscus syrup



EL VINO

BLANCO - WHITE

Santa Marina Pinot Grigio, Italy 9 32

Silver Gate Vineyards Rosé, California 9 32

Wente Chardonnay, CA 10 36

Whitehaven Sauv. Blanc, New Zealand 12 44

Kim Crawford Sauv. Blanc, New Zealand 13 48

Sonoma Cutrer Chardonnay, Sonoma, CA 15 56

SPARKLING

La Marca Prosecco split 11

Gambino Cuvee sparkling 7 24

Prosecco Zero (0 Sugar) 13 48

TINTO - RED

Josh Cabernet, Napa Valley 12 44

Clos de Los Siete Malbec, Argentina 13 48

Meomi Pinot Noir, California 14 52

Simi Cabernet, Sonoma, CA 15 56

HARD SELTZER

HIGH NOON 8

Watermelon Mango

Black Cherry Passion Fruit

\$14

CRAFT COCKTAILS



Top it with
Grand Marnier
Foam \$3

STRAWBERRY MARGARITA
Rock N Roll strawberry tequila,
fresh strawberry, lime juice

MANGO MARGARITA
Rock N Roll mango tequila,
fresh mango, lime juice

WATERMELON MARGARITA
Silver Tequila, fresh watermelon, lime juice,
sea salt rim

PRICKLY PEAR MARGARITA
Silver tequila, prickly pear puree, fresh lime juice

PEACH VODKA-RITA
Peach infused vodka, muddled orange,
fresh lime, agave

ESPRESSO MARTINI \$15
Reposado Tequila, Cantera Negra Cafe, espresso

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

ENDLESS SUMMER PALOMA
Reposado tequila, elderflower, Aperol,
agave nectar, grapefruit soda, fresh lime juice

SHIRTLESS MARGARITA
Silver tequila, muddled serrano, spicy honey,
fresh lime juice, Hawaiian chili sea salt rim

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

MEZCAL OLD FASHIONED
Mezcal Joven, aromatic bitters, agave

CADILLAC MARGARITA
Silver tequila, fresh lime juice, agave
nectar, topped with grand marnier foam

No High Fructose Corn Syrup and all fresh squeezed juices

CERVEZAS

DRAFT BEERS

Bud Light Lager, ABV: 4.2% Anheuser-Busch 5

Stella Artois Lager, ABV: 5%, Belgium 7

Floridian Hefeweizen Wheat Ale, ABV: 5.2%, FL. 7

Dos Equis Lager, ABV, 4.2%, Mexico 8

Modelo Especial Lager, Adjunct, 4.4%, Mexico 8

Funky Buddha Hop Gun IPA, ABV: 7%, FL. 8

BOTTLES & CANS

Michelob Ultra 5 Corona 7

Miller Light 5 Corona Light 7

Heineken Zero 7 Modelo Negra 7

Heineken 7

NO ALCOHOLICO

Jarritos Pineapple, Grapefruit, Mandarin 4

Mexican Coke 4

Bottled Water 4

Topo Chico Sparkling ~ Saratoga Still

FIESTA HOUR - 5 ITEMS \$5 EACH

MONDAY THRU FRIDAY 5PM TO 6PM

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

MARGARITA MONDAYS

\$5 HOUSE MARGARITAS
\$2 OFF BEER & CRAFT COCKTAILS

TACO TUESDAYS

\$1 OFF TACOS \$5 MEXICAN BEER
\$10 PATRON SILVER SHOTS

WINE DOWN WEDNESDAYS

HALF OF GLASS OR BOTTLE

with purchase of food

THIRSTY THURSDAYS

\$9 TITOS - \$9 TAQUITOS

LOCO FOR LOCALS

- \$2 OFF ALL DRINKS & TACOS

LATE NIGHT HAPPY HOUR SUNDAY THRU THURSDAY 10PM-CLOSE

APERITIVOS

CHIPS AND.....

Salsa 7 Queso 12
Guacamole 14 w/Chorizo 13

CHICKEN TORTILLA SOUP 9

chicken, avocado, onion, queso fresco, tortilla strips, sour cream drizzle, & cilantro

ELOTES (MEXICAN STREET CORN) 8

mayonnaise, parmesan cheese, tain spice

CHICKEN TAQUITOS 12

chicken, potatoes, cheese, corn, & cilantro

*TUNA POKE STACK 19

Ahi tuna poke style, avocado, ponzu, sour cream, wasabi & ginger.



WINGS DE TULIO 18

seasoned and marinated, oven roasted and lightly fried served w/ mango habanero, spicy pineapple, & ranch

TULIO'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

*CEVICHE ROJO 19

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

LETTUCE WRAPS

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

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 6.00
spicy pork, onion & cilantro

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

CHICKEN 6.50
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

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

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

T

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

A

CAULIFLOWER 7.00
purple cabbage, pickled onion, pico de gallo, avocado sauce

C

PORTOBELLO 7.00
roasted mushrooms with onion, peppers, refried black beans, avocado, pico de gallo, avocado sauce

O

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

S

LOBSTER 15.00
chilled lobster, corn salsa, diced avocado, Tulio's remoulade, micro greens, served on a flour tortilla

Vegan

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

NOT TACOS



all sauté dishes cooked in 100% avocado oil

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

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

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

ENCHILADAS ROJAS Chicken 18 Carnitas 18 Steak 20 Shrimp 20
flour tortilla with red salsa cheese, onion, sour cream, cilantro

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

***CEDAR PLANK SALMON** 29
Atlantic salmon topped with whole grain mustard butter sauce cooked on a plank of cedar wood served with a chopped kale salad

***GRINGO BURGER** 17
our house blend of chuck, brisket, short rib, lettuce, tomato, pickle & fries

AL PASTOR, AL CARBON 26
marinated pork, onion, cilantro, cheese stuffed poblano pepper, cilantro rice, pico de gallo, grilled scallion, roasted Mexican corn cob

***CARNE ASADA AL CARBON** 29
lightly blackened chuck tenderloin steak, cheese stuffed poblano pepper, cilantro rice, pico de gallo, grilled scallion, roasted Mexican corn cob

ENSALADAS

***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 & tortilla
Chicken +7 Steak +9 Shrimp +9

SIDES

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

POSTRES

VANILLA ICE CREAM 6
TRES LECHES 7
CHOCOLATE FILLED CHURROS 9
caramel sauce & whipped cream
FLAN-TASTIC CHURRO 12
classic flan w/ caramel sauce, vanilla ice cream, cinnamon churro, w/ chocolate drizzle & whipped cream



MIX & MATCH BOTTOMLESS BRUNCH

SATURDAY & SUNDAY 11AM TO 4PM

For \$21 Enjoy Mix & Match Bottomless
Mimosas, Aperol Spritz, Bloody Mary's, & Rose Wine

BREAKFAST ENTREES

<p>TWO EGG BREAKFAST 15.5 <i>two eggs any style served with white toast, home fries & bacon</i></p>	<p>BREAKFAST EGG & BACON TACOS 17 <i>3 egg & bacon taco's with melted Mexican cheese on flour tortillas topped with avocado</i></p>
<p>CHORIZO TACOS 17 <i>3 chorizo, egg, Mexican cheese tacos on flour tortillas topped with pico de gallo, queso Fresco & avocado</i></p>	<p>LEMON RICOTTA PANCAKES 17 <i>3 lemon ricotta pancakes topped with flambe bananas, mixed berries, maple syrup & butter</i></p>
<p>* BREAKFAST BURGER 18 <i>10oz. signature blend patty with American cheese bacon, eggs over easy, choice of home fries or French fries</i></p>	<p>BREAKFAST QUESADILLAS 18.5 <i>two flour tortillas with bacon, egg, mozzarella cheese, oaxaca cheese, pico de gallo, avocado, mixed berries</i></p>
<p>* CRAB TOSTADA 22 <i>crab meat with onion, tomato, peppers, on 2 crispy tortillas, topped with fried egg, side of home fries</i></p>	<p>BREAKFAST BURRITO 19 <i>flour tortilla, chorizo, eggs, potato, cheese, black beans, pico de gallo, avocado, sour cream & chili de arbol sauce. topped with Mexican cheese & ranchero sauce</i></p>

SIDES

HOME FRIES	5
BACON	5
FRESH BERRIES	5



all sauté dishes cooked in 100% avocado oil



TULIO'S
TACOS & TEQUILA BAR

FIESTA HOUR

5 ITEMS \$5 EACH

CHIPS & SALSA
HOUSE MARGARITA
FROZEN MARGARITA
CHIPS & GUACAMOLE
MEXICAN DRAFT BEER
DOS EQUIS / MODELO

MONDAY THRU FRIDAY
5PM TO 6PM

**LOCO FOR LOCALS
LATE NIGHT
HAPPY HOUR**

**\$2 OFF
TACOS**

**\$2 OFF
DRINKS**

SUNDAY THRU THURSDAY
10PM UNTIL CLOSE

MARGARITA MONDAYS

\$5 HOUSE MARGARITAS FROZEN OR ON THE ROCKS
\$2 OFF BEER & CRAFT COCKTAILS

TACO TUESDAYS

\$1 OFF TACOS \$5 MEXICAN BEER
\$10 PATRON SILVER SHOTS

WINE DOWN WEDNESDAYS

HALF OFF GLASS OR BOTTLE
with purchase of food

THIRSTY THURSDAYS



\$9 TITOS
\$9 TAQUITOS

