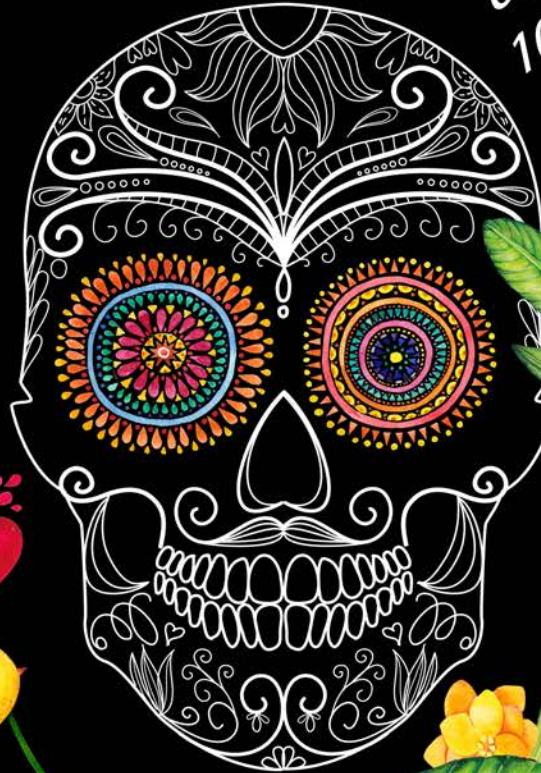


TIO PABLO

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

gift cards are available

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Like us:
Tio Pablo



Follow us:
@tiopablorva

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] ... \$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 [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

Pollo Chipotle

roasted chipotle chicken

Carne Asada

grilled flank steak

Carnitas

slow-roasted pork

Panza de Cerdo

pork belly

Lengua

stewed beef tongue

Nopales ^[v]

fresh cactus with tomatoes & jalapeños

Chorizo

chorizo sausage

Pescado y Curtido

grilled fresh fish & pickled slaw

Camarones

sautéed shrimp with spicy roja sauce

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, lettuce & queso fresco with your choice of taco filling plus a side of rice

Quesadilla Grande ^[v] \$10 ^[v] / \$15 with your choice of filling
grilled hand-made 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 ^[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, pico de gallo, 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, topped with lettuce & queso fresco; served with rice & black beans



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!

HAPPY HOUR:
4 PM ~ 6 PM
MONDAY ~ FRIDAY

we also have a **FULL BAR!**



TEQUILA BLANCO/SILVER

Juarez Silver	\$6
Hornitos Plata Blanco	\$7
Lunazul Blanco	\$7
Corazon Blanco	\$7
Espolón Blanco	\$9
Milagro Silver	\$9
Corralejo Blanco	\$9
Tres Agaves Silver	\$10
Teremana Blanco	\$11
Casa Noble Crystal	\$13
Avión Silver	\$13
Tres Generaciones Plata	\$13
Herradura Silver	\$14
Patrón Silver	\$14
Casamigos Blanco	\$15
Don Julio Blanco	\$16
Skelly Blanco	\$21

TIO'S MARGARITAS

Our margaritas have always 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
with Casamigos & Cointreau
Jalapeno Margarita \$12
jalapeño-infused Espolón Tequila Reposado, Cointreau & lime juice, topped with orange juice
Spicy Mango Margarita \$12
Espolón Blanco, Cointreau, mango & lime juice with a Tajín Clásico rim & a blistered jalapeño garnish

REPOSADO [AGED UP TO 1 YEAR]

Camarena Reposado	\$7
Hornitos Reposado	\$8
Cazadores Reposado	\$8
Corazon Reposado	\$9
Lunazul Reposado	\$8
Corralejo Reposado	\$10
Espolón Reposado	\$10
Milagro Reposado	\$10
Tres Agaves Gold Reposado	\$12
Teremana Reposado	\$13
Avión Reposado	\$14
Hussong's Reposado	\$14
Tres Generaciones Reposado	\$14
Patrón Reposado	\$16
Casa Noble Reposado	\$15
Casamigos Reposado	\$16
Herradura Reposado	\$16
AsomBroso La Rosa	\$16
Don Julio Reposado	\$18
Skelly Reposado	\$24
Cincoro Reposado	\$30
Clase Azul	\$46
Don Julio 1942	\$50

AÑEJO [AGED 1 TO 3 YEARS]

Lunazul Añejo	\$8
Corralejo Añejo	\$11
Espolón Añejo	\$12
Milagro Añejo	\$12
Tres Agaves Añejo	\$13
Tres Generaciones Añejo	\$14
Herradura Ultra Añejo	\$14
Casamigos Añejo	\$19
Don Julio Añejo	\$19
Hussong's Platinum Añejo	\$19
Patrón Añejo	\$24
Skelly Añejo	\$40

EXTRA AÑEJO [AGED 3+ YEARS]

Maestro Dobel 50 Cristalino	\$38
El Tesoro de Don Felipe	
Paradiso Extra Añejo	\$44
AsomBroso Extra Añejo	\$44

MEZCAL [AGED 1 TO 3 YEARS]

Banhez Joven Espadin & Barril	\$9
Mezcal Unión Uno	\$10
Illegal Mezcal Joven	\$12
Creyente Mezcal Joven	\$13
Los Amantes Joven Mezcal	\$13
Montelobos Espadin	\$13
El Silencio Artisanal Mezcal	\$13
Los Amantes Reposado Mezcal	\$15
Montelobos Ensamble Mezcal	\$20
Los Amantes Añejo Mezcal	\$20
Casamigos Mezcal Joven	\$22
Illegal Mezcal Añejo	\$29

DRAFT BEER

ask about our current draft beers

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

BEER & CIDER

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

SPECIALTY COCKTAILS

Paloma de Pablo \$12
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
Lunazul Tequila Blanco, ginger beer & lime juice
Batanga \$12
Lunazul Reposado, Mexican Coke & lime juice, with lime garnish