



TEQUILA



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

★ 3 CASAMIGOS

Blanco	13
Jalepeno	13
Reposado	15
Anejo	17

CATRINA LA BRUNE

Blanco	12
Reposado	13
Anejo	14

CAZADORES

Blanco	10
Reposado	11
Anejo	12

CENOTE

Blanco	12
Reposado	14
Anejo	18
* Humado Reposado	26
* Sac Actun Extra Anejo	79

CIMARRON

Blanco	10
Reposado	11

★ 6 CINCORO

* Blanco	20
* Reposado	24
* Anejo	28

CLASE AZUL

* Plata	26
* Reposado	34
* Joven Papalote Guerrero	94
* Anejo	120
* Extra Anejo Ultra	350

CUERVO

Especial Gold	9
Especial Silver	9
Traditional Cristalino	15
* Reserva de la Familia	45
Extra Anejo	

DON JULIO

Blanco	14
Reposado	16
Anejo	18
* Reposado Primavera	35
* 1942	39

ELBANDIDO

Blanco	11
Reposado	12
Anejo	16

EL TESORO

Blanco	12
Reposado	15
Anejo	16
* Extra Anejo	24
* Anejo Paradiso	28

ESPOLON

Blanco	10
Reposado	11
Anejo	12
Cristalino	16

FLECHA AZUL

Blanco	16
Reposado	18
Anejo	20

FORTELEZA

Blanco	18
Reposado	20
Anejo	25

FUENTESECA

* Fuenteseca Reserva 11 yr	58
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64 PREMIUM

Blanco	10
Anejo	18
Extra Anejo	24
* 5-year Anejo	34
* Reposado de Madera Dia De Muertos	95

★ 9 GRAN CORAMINO

Cristalino Reposado	12
Anejo	24

GRAN PATRON

* Gran Patron Smokey Silver	46
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GRAND MAYAN

Blanco	16
Reposado	18
* Anejo	20
* Ultra	22

HERRADURA

Blanco	12
Reposado	13
Anejo	16
* Ultra Anejo	22

HIATUS

Blanco	10
Reposado	11
Anejo	14

1800

Anejo	12
Cristalino	14
* Melenio	32

21 SEEDS

Cucumber Jalapeno	9.5
Valencia Orange	9.5
Grapefruit Hibiscus	9.5

★ 4 818

Blanco	10
Reposado	12
Anejo	14

ARTENOM SELECTION

Blanco 1579	11
Reposado 1414	12
Anejo 1146	14

AVION

Silver	12
Reposado	14
* Reserva 44	38
* Anejo Crystalino	38

CABO WABO

Blanco	12
Reposado	14
Anejo	18

CASAZAR

* Joven	35
* Reposado	45
* Anejo	75

CASA DRAGONES

Blanco	20
* Anejo	35
* Tequila Joven	65

CASA KOMOS

* Anejo Cristalino	26
* Reposado Rose	26

★ 1 CASA NOBLE

Blanco	10
Reposado	12
* Anejo	22
* Marquez	40



TEQUILA



HORNITOS

Plato	13
Reposado	15
Black Barrel Anejo	16

HUMANO

Blanco	11
Reposado	12
Anejo	14
Joven	19

JAJA

Blanco	10
Especial	12
Traditional	15

LA ADELITA

Blanco	12
Reposado	15
Anejo	16
Black Cristalino	20
* Single Estate Extra Anejo	32

5 LOBOS

Joven	12
Reposado	15
* Extra Anejo	32

LUNAZUL

Blanco	10
Reposado	11
Anejo Primero	13

MAESTRO DOBEL

Silver	10
Reposado	12
Anejo	13
Diamante	15
* 50 Cristalino Extra Anejo	34

MI CAMPO

Blanco	10
Reposado	11

MILAGRO

Silver	10
Reposado	12
Select Barrel Silver	15
Select Barrel Reposado	16
Select Barrel Anejo	18
Cristalino Anejo	20

NOSOTROS

Blanco	10
Reposado	11
* Madera	33

PATRON

Silver	14
Reposado	16
Anejo	18
Cask Aged Anejo Sherry	20
* Extra Anejo	22
* El Cielo Silver	28
* 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	10
Strawberry	10
Platinum	14
Reposado Cristalino	15
Cristalino Anejo	18

8 SANTO FINO

Blanco	12
Reposado	12
Mezquila	13

SUERTE

Blanco	10
Reposado	11
Anejo	13

2 TEREMANA

Blanco	10
Reposado	11
Anejo	12

TRES CUATRO, CINCO

* Extra Anejo	100
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TRES GENERACIONES

Plato	12
Reposado	13
Anejo	15

★ VILLA ONE

Silver	12
Reposado	13
Anejo	14

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	10
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

WHO'S TEQUILA IS IT ?

- 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



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



CRAFT COCKTAILS

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



No High Fructose Corn Syrup and all fresh squeezed juices



EL VINO

BLANCO - WHITE
Santa Marina 9 32
Pinot Grigio, Italy

Silver Gate Vineyards 9 32
Rosé, California

Wente 10 36
Chardonney, CA

13 Celsius 12 44
Sauv. Blanc, New Zealand

Sonoma Cutrer 15 56
Chardonnay, Sonoma, CA

SPARKLING
La Marca Prosecco split 11
Gambino Cuvee sparkling 7 24
Prosecco Zero (0 Sugar) 13 48

TINTO - RED
Franciscan 12 44
Cabernet, Napa Valley
Terrazas Altos Del Plata 13 48
Malbec, Argentina
Meomi 14 52
Pinot Noir, California

HARD SELTZER 8
HIGH NOON
Watermelon Mango
Black Cherry Passion Fruit



Top it with
Grand Marnier
Foam \$3

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

CERVEZAS

DRAFT BEERS

Bud Light Lager, ABV: 4.2%Anheuser-Busch 5
Stella Artois Lager, ABV: 5%, Belgium 7
Blue Moon Belgian Wheat Ale, ABV, 5.4%, CO 8
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 ALCHOLOLICO

Jarritos Pineapple, 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
\$8 TEREMANA BLANCO 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, tajin 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

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AL PASTOR 6.50

slow cooked marinated pork, onion, cilantro, pineapple

CAULIFLOWER 7.00

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

PORTOBELLO 7.00

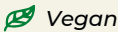
roasted mushrooms with onion, peppers, refried black beans, avocado, pico de gallo, avocado sauce

GROUPEL 7.50

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

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 GROUPEL 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

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

SIDES

HOME FRIES	5
BACON	5
FRESH BERRIES	5



all sauté dishes cooked
in 100% avocado oil

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



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

\$8 TEREMANA BLANCO SHOTS

WINE DOWN WEDNESDAYS

HALF OFF GLASS OR BOTTLE

with purchase of food

THIRSTY THURSDAYS



**\$9 TITOS
\$9 TAQUITOS**

