

STARTERS/TAPAS

Guacamole & Chips 14

Salsa & Chips 5

Gambas al Ajillo (g) 15
shrimp w/olive oil, garlic,
white wine, guindilla pepper

Quesadilla (g) 10
toasted corn tortilla filled
with Oaxacan cheese
add chicken 2
add shrimp 4

Chorizo (g) 12
sautéed chorizo with onions
and rioja wine

Ceviche (g) 14
catch of the day w/lime, rocoto
Peruvian chile, tri-color peppers

Charcuterie Platter (g) 18
Serrano ham, Manchego cheese,
Ibérico chorizo

Fried Calamari 12
calamari, chile-chipotle salsa

SOUPS/SALAD

Lentil Soup (g, v) 8
classic lentil soup,
add chorizo 2

Tortilla Soup (g) 8
chicken soup with
pasilla chile, epazote

Tío Pepe Salad (g, v) 12
Romaine, tomato,
heart of palm, avocado
add chicken 6
add shrimp 8

ENTREES

Fajitas 19
grilled chicken, steak, or shrimp
with sautéed onions, tri-color
peppers and tomatos

Burrito Ranchero 15
flour tortilla filled with chicken
rice, beans & cheese
with salsa ranchera

(g - gluten free, v - vegan)

Burrito Xochimilco 15
flour tortilla filled with sautéed
spinach, mushrooms,
onions, tomatoes

Enchiladas Rancheras 17
choice of chicken or
queso blanco cheese with
ranchera sauce

Tío Burger* 16
chopped sirloin, Manchego
cheese, Serrano ham,
caramelized onions

Chimichangas 17
chicken or steak

Salmón a la Plancha (g) 25
grilled salmon with
asparagus, tomato

Skirt Steak* (g) 31
chimichurri, fries

Pollo al Ajillo (g) 22
chicken breast, garlic sauce,
served with fries

PAELLAS/ARROCES

Paella Valenciana (g) 32
chicken, chorizo, mussels,
clams, shrimp, calamari
in saffron rice

Paella de la Huerta (g,v) 26
mushrooms, asparagus,
squash in saffron rice

Arroz con Pollo (g) 23
chicken, chorizo, saffron rice

SIDES

Mexican Street Corn (g) 5
grilled corn with lime, cayenne
pepper & cotija cheese

Manchego Fries (g) 5
fried potatos topped with
shaved Manchego cheese

Guacamole (g) 5

Pickled Jalapeños (g, v) 2

Rice and Beans (g, v) 5

**eating certain raw or undercooked foods may
increase the risk of food borne illness.*

TACOS - 4

Baja Fish
catch of the day in
Negro Modelo batter

Beef Barbacoa (g)
8 hour braised short ribs

Pork Belly (g)
savory pork belly w/ jalapeño,
pickled red onions

Cochinita Pibil (g)
slow cooked pork baked
in banana leaves with
Yucatecan relish

Chicken Tinga (g)
roasted chicken rubbed w/eight
spices in a tomato-chipotle stew

Steak (g)
grilled outer skirt beef
marinated in our special dry rub

Portobello (g)
oven baked mushrooms
w/fire roasted poblano peppers,
fresco cheese

Spicy Chorizo (g)
homemade Spanish sausage
w/paprika & ancho chile pepper

Rajas con Papas (g, v)
poblano rajas w/zucchini,
grilled corn & potatoes

TACO PLATTERS

SMALL PLATTER 32
6 tacos, cucumber salad,
chipotle slaw, small guacamole
& tortilla chips

LARGE PLATTER 44
9 tacos, cucumber salad,
chipotle slaw, pickled jalapeños,
large guacamole & tortilla chips



COCKTAILS 14

Margarita Clásica
tequila, lime juice, agave

Jimmy's Gin & Tonic
gin, tonic, fino sherry wine

Piña Colada
classic, on the rocks

Mojito de Piña
rum, lime, mint,
pineapple juice

Rosie
tequila, Valencia orange,
lime juice

La Catalina
gin, vodka, elderflower,
lime juice

Spicy Margarita
tequila, jalapeño,
drop of hot sauce

Sangria
glass/pouch 10
half pitcher 20
pitcher 38

BEER 8

Corona Estrella
Modelo Stella Artois
Dos XX Negra Modelo
Victoria

DESSERTS 10

Churros
served with dark chocolate
dipping sauce

Flan (g)
custard baked with
a caramel glaze

Fried Ice Cream
creamy vanilla ice cream,
flash fried in a crispy batter

COFFEE

Mexican Coffee 10
tequila, Kahlua, whipped cream

Spanish Coffee 10
brandy, Kahlua, whipped cream

Espresso 4

ZERO PROOF 6

Strawberry Lemonade
strawberry, lemon, lime, sweet water

Mango Ginger Fizz
ginger beer, mango, whipped cream

Agua Frescas
homemade refreshing fruit drink,
made fresh daily

HAPPY HOUR

3 Tacos & Margarita

\$18

Monday - Friday
3pm - 7pm

Tio Pepe

EST. 1970

JOIN US FOR OUR BOOZY BRUNCH



SAT & SUN 12-3:30PM

EGGS BENEDICT
PEPE'S OMELETTE
PANCAKES
STEAK & EGGS
PEPE'S BURGER
PAELLA AM
WAFFLES & FRIED CHICKEN
TIO PEPE SALAD

UNLIMITED SANGRIA, MARGARITA OR MIMOSA (90 MIN)