



Tio's grille & cantina

APPETIZERS

<p>Sopes Three small sopos topped with spicy beans, queso fresco and salsa</p>	\$5.90	<p>Quesadillas de Champiñón Corn tortilla stuffed with mushrooms, Oaxaca cheese and salsa</p>	\$4.95
<p>Tio's Trio Individual portions of three of our sides, choice of: spicy beans, chorizo con papas, nopalitos, chile con elote or pico de gallo</p>	\$6.89	<p>Taquitos Three mini chicken taquitos on a bed of cabbage and pico de gallo, topped with our delicious guacamole</p>	\$5.90
<p>Guacamole Wonderful traditional guacamole made with avocado, tomato, onions, cilantro, jalapeños and lemon juice</p>	\$6.99	<p>Alitas de Pollo 8 of our spicy chicken wings with just the right amount of heat</p>	\$8.89
<p>Baby Clams Share our Baby clams in white wine, fresh cream and herbs, served with mashed potatoes. Serves 2 people.</p>	\$11.95	<p>Sampler Platter Try a little of everything: mini sopos, quesadillas de champiñón, taquitos, spicy beans, guacamole and pico de gallo.</p>	\$12.95

SOUPS

<p>Tortilla Soup Traditional tortilla soup made from chicken stock and spices topped with queso fresco, cilantro and tortilla strips.</p>	<p>C \$3.50 B \$5.99</p>	<p>Soup of the Day Wonderful soups made daily with our most authentic and traditional flavors of Mexico.</p>	<p>C \$3.50 B \$5.99</p>
--	------------------------------	---	------------------------------

SALADS

<p>Mexican Chicken Salad Mix of Greens with chicken, carrots, green onions, avocado, chipotle ranch dressing topped with tortilla strips.</p>	\$10.99	<p>Cranberry Walnut Salad Spinach with green apple, cranberries, walnuts, feta cheese, with your choice of chicken or steak and raspberry vinaigrette.</p>	\$10.99
<p>Tio's Salad Choice of Steak, Chicken or Shrimp on a bed of romaine lettuce, jicama, mango carrots, asparagus (when in season), oranges and house garlic dressing. Chicken</p>	\$10.99	<p>House Salad Bed of mixed green, tomato, choice of dressing.</p>	\$6.50

Steak	\$11.29
Shrimp	\$12.89
Mixed	\$13.49

MEATS

Fillet Mignon 8 oz. Fillet Mignon with brandy white peppercorn sauce, served with mixed vegetable and lemon rice.	\$17.85	Rib Eye 16 oz. Rib Eye steak with habanero sauce, served with vegetables and lemon rice.	16 oz. \$24.90 12 oz. \$17.90
New York 10 oz. New York steak with brandy white peppercorn sauce, served with vegetable and lemon rice.	\$17.88	Carne Asada 8 oz. Arrachera steak perfectly seasoned served with spanish rice, beans, guacamole, pico de gallo, ranchera sauce and tortillas.	\$15.95
Pork Chop Two Pork Chops (8 oz. total) with ranchera sauce, served with vegetable and spanish rice.	\$13.80	Costillitas de Puerco Small pieces of pork ribs in your choice of green or black chili sauce, served with spanish rice, beans and tortillas.	\$13.85

CHICKEN

Mole con Pollo Quarter of Chicken in our chile ancho mole sauce served with spanish rice and tortillas.	\$12.78	Pollo Habanero Quarter of Juicy Chicken in our garlic habanero sauce served with vegetables, spanish rice and tortillas.	\$12.95
Enchiladas Suizas Chicken enchiladas in green sauce topped with queso fresco, served with spanish rice and beans.			\$10.90

FISH

Salmón de Rancho Salmon steak covered in a green corn salsa, served with vegetable and lemon rice.	\$14.95	Salmón con Frambruesa Salmon steak covered in a raspberry sauce and fresh raspberries, served with vegetables and lemon rice.	\$14.95
Mahi Mahi Enlimonado Mahi Mahi with lemon butter sauce, served with vegetables and lemon rice.	\$13.89	Mojarra Dorada (Tilapia) Whole fried Tilapia with a crispy crust in your choice of mojo de ajo, a la diabla or ranchera sauce, served with	\$15.90

spanish rice, beans and tortillas.

Shrimp
Sautéed Jumbo Shrimp in your choice of mojo de ajo, a la diabla or ranchera sauce, served with lemon rice, beans and tortillas.

\$14.90

Cóctel de Camarones
Traditional Mexican Shrimp cocktail with tomato, onion, cilantro, cucumber & avocado served with crackers and limes.

\$14.79

PASTAS

Chicken Chipotle Alfredo Pasta
Fettuccini Pasta smothered in our Alfredo Sauce with a kick of Chipotle, with Chicken and served with garlic bread.

\$11.90

Angel Hair Pasta with Shrimp
Angel hair pasta with olive oil, garlic, roma tomatoes and basil, sautéed with white wine and served with garlic bread.

\$13.99

With Shrimp

\$13.90

With Chicken

\$11.99

HOUSE ENTREES

Enchiladas
Beef or Chicken Enchiladas covered in a traditional red sauce, with cheese, onions and crema mexicana, served with spanish rice and beans.

\$10.95

Chiles Rellenos
Roasted Poblano peppers with choice of chicken or beef picadillo, served with rice, beans and tortillas.

\$13.90

Fajita
Your choice of meat served with sautéed peppers, caramelized onions on a cast iron skillet, accompanied with rice, beans & tortillas.

Chicken

\$12.99

Beef

\$12.99

Shrimp

\$14.99

Mixed

\$15.89

Molcajete
Strips of Steak, chicken or shrimp
Roasted nopales, beans, queso fundido, green onions, and salsa presented in a traditional stone molcajete served with tortillas and side of rice and beans.

Seafood

\$18.90

Combination

\$17.35

DESSERTS

Flan
Baked smooth custard topped with wonderfully sweet caramel.

\$6.79

Tres Leches Cake
Tio's Butter Cake soaked in three types of milk, garnished with fresh fruit and mint.

\$6.85

Tio's Mexican Ice Cream Basket
Beautiful Buñuelo basket with vanilla bean ice cream and raspberry sauce and garnished with seasonal berries and mint.

\$4.99

Soft Drink, Iced Tea, Lemonade & \$2.69
Coffee

PLEASE SEE OUR BEER, COCKTAIL AND WINE MENU