

SAN FELIPE
#7



Los Tios
MEXICAN RESTAURANT

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*Food of the
Border*

SERVING THE

SINCE 1970

Started by the Garbett family in 1970 and purchased by the Adair family in 2000, Los Tios has been a Houston Tex Mex staple for almost 50 years. Favorite tables, favorite waiters and most importantly, favorite margaritas, have become rituals for so many Houston families over the years. In fact, many Houstonians had their first sip of a frozen margarita at Los Tios in 1975 when it introduced the city's first.

Los Tios currently operates five Houston area locations with the San Felipe location serving as its' flagship. Tex Mex favorites including mesquite grilled fajitas, enchiladas, puffy quesos and our famous combination plates have made Los Tios a household name.

Thank you to our customers for five wonderful decades as a part of your family.

We look forward to serving you for many more years to come.

PRIMERO

Small Table
HOUSE GUACAMOLE 5.95 8.95
 Handmade fresh daily

CHILE CON QUESO	sm.	lg.
regular	5.95	8.95
katie's t-sip dip <i>with taco meat & guacamole</i>	7.95	9.95

TAQUITOS DORADOS 8.95
 Rolled fried chicken taquitos with tomatillo sauce, guacamole, Mexican crema, queso Fresca & black beans

*** SNAPPER CEVICHE** 11.95
 Red snapper and gulf shrimp marinated in lime juice served on top of coarsely mashed avocados



NACHOS

NACHOS LOS TIOS 12.95
 Tortilla chips, refried beans, taco meat, queso, guacamole, jalapeños,
Sub chicken \$2, beef fajita \$3

ANNIVERSARY NACHOS 14.95
 Individual "ponchos." Chips, refried beans, beef & chicken fajita, Mexican cheeses, guacamole, pico & jalapeños

ALICE'S NACHOS 9.95
 Simple nacho: tortilla chips with melted cheddar, jalapeños

Ensaladas y Sopas

LOS TIOS SALAD 10.95
 Mixed spring greens & romaine, roasted cherry tomatoes, carrots, avocado, cotija cheese, toasted pepitas, red pickled onions, tossed in creamy poblano ranch *Add chicken \$2, shrimp \$3 or beef fajita \$3*

CLASSIC TACO SALAD 11.95
 Taco shell w/ fresh lettuce, taco meat, avocado, tomatoes & sour cream, covered w/ chile con queso & topped with jalapeños. *Sub chicken \$2 or beef fajita \$3*

SUPERMEX BOWL 10.95
 Brown rice, kale, black beans, avocados, roasted corn, pickled onions, pico de gallo, roasted pepitas with cilantro lime dressing.
Add chicken \$2, shrimp \$3 or beef fajita \$3

SOPAS

TORTILLA SOUP 6.95
 Fresh soup w/ chicken, tortilla strips, jack cheese & avocado

BLACK BEAN SOUP 6.95
 Black beans, Mexican crema & cilantro. Served with tortilla strips and queso fresco

lunch special

monday - friday **9.95**
 11 am - 2 pm

choose any two items - includes rice + beans

Dine in Only



Add a Lunchie Margarita 4.95

Cheese Enchilada
 melted cheese w/ gravy

Fajita Taco
 chicken or beef

Crispy Taco
 ground beef, lettuce, & tomato

Guacamole Salad
 Made fresh daily

Puffy Queso
 the original: smothered w/ queso

Small House Salad
 w/ poblano dressing

Sopa
 choice of tortilla or black bean soup

Classic Chalupa
 w/ beans, taco meat, lettuce, & tomato

1970 ORIGINAL PUFFY QUESOS

THE ORIGINAL PUFFY QUESO 4.95
 Los Tios famous puffy crispy shell smothered with our fresh chile con queso

STUFFED PUFFY QUESO 9.95
 Puffy crispy shell stuffed with grilled chicken or beef, refried beans, lettuce & guacamole. Topped with chile con queso and tortilla strips

BUILD YOUR OWN PUFFY QUESO **8.95**

The Los Tios famous crispy puffy queso shell smothered in chile con queso with your choice of any two toppings. Additional toppings .75 each

choose any two: beef fajita, chicken fajita, ground beef, shredded pork, guacamole, ranchero sauce, sour cream, grilled onion, queso fresco

quesadillas & chalupas

HOUSE QUESADILLAS

<i>chicken</i>	<i>12.95</i>
<i>beef</i>	<i>15.95</i>
<i>grilled shrimp</i>	<i>15.95</i>
<i>spinach and mushroom</i>	<i>12.95</i>
<i>shredded pork</i>	<i>12.95</i>

TOSTADA POBLANO 7.95

Crispy tostada with beans, grilled chicken, lettuce, tomato, poblano dressing, avocado and queso fresco.

TOSTADA con CEVICHE 11.95

Crispy tostada topped with ceviche, lettuce, avocado & cilantro lime sauce

* CHALUPA LOS TIOS 7.25

Classic chalupa w/ refried beans, chili gravy, cheese, taco meat, lettuce, tomato & guacamole



all taco plates come with rice and your choice of beans

GOLDEN TACOS (2) 10.95
 Homemade crispy shell w/ taco meat, lettuce, shredded cheese and fresh tomatoes

DELUXE TACOS (2) 11.95
 Homemade crispy shell w/ taco meat, lettuce, guacamole, pico de gallo and queso fresco

SNAPPER TACOS (2) 13.95
 Soft corn tortilla, lightly battered snapper, cilantro, red cabbage, avocado, raspberry chipotle sauce and queso fresco

STREET TACOS (5) 12.95
 Grilled beef or chicken on stacked corn tortillas with chopped onions and cilantro

Platos ESPECIALES All plates served with Mexican rice & choice of beans

ACAPULCO DINNER	Beef taco, guacamole salad, puffy queso, cheese enchilada & tamale w/ chili gravy	14.95
TEX MEX DINNER	Three Los Tios Favorites, taco al carbon topped w/ queso, crispy beef taco and cheese enchilada	15.95
LAREDO DINNER	Beef taco, cheese enchilada, and tamale topped w/ chili gravy	12.95
MEATLESS SPECIAL	Puffy queso, guacamole salad and two cheese enchiladas topped with Spanish sauce	12.95
TAMPICO DINNER	Beef taco, guacamole salad, cheese enchilada & tamale topped w/ chili gravy	13.95

TACOS AL CARBON	Two fajita tacos / guacamole / pico de gallo / queso	chicken 15.95	beef 16.95
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combination plates **9.95**

**Add rice & beans to any combination plate for \$2.00 | Add taco al carbon for \$4.95*

no. 1	Guacamole salad, puffy queso & chalupa	no. 5	Two beef tacos & puffy queso
no. 2	Guacamole salad, beef taco & cheese enchilada	no. 6	Beef taco, puffy queso & cheese enchilada
no. 3	Guacamole salad, puffy queso & cheese enchilada	no. 7	Beef taco, puffy queso & chalupa
no. 4	Guacamole salad, puffy queso & beef taco	no. 8	Two puffy quesos & cheese enchilada

enchiladas

All Plates served w/ Two (2) enchiladas, Mexican rice & choice of beans. Add an additional enchilada for \$3.95

CHEESE ENCHILADAS 10.95
Tex Mex Classic ~ topped with chili gravy

BEEF ENCHILADAS 11.95
Stuffed with fresh taco meat & topped with chili gravy

CHICKEN ENCHILADAS 11.95
Stuffed w/ chicken taco meat & topped with your choice of either Spanish sauce, cream sauce or chili gravy

SPINACH ENCHILADAS 10.95
Topped w/ cream sauce & melted cheese.
Served w/ guacamole and pico de gallo

ENCHILADAS VERDES 11.95
Chicken enchiladas topped w/ green tomatillo sauce & melted cheese. Served with sour cream, guacamole and pico de gallo

SHRIMP ENCHILADAS 12.95
Covered w/ cream sauce & melted cheese.
Served w/ guacamole & pico de gallo

ENCHILADAS AL CARBON 14.95
Stuffed w/ beef or chicken fajita & topped w/ your choice of chili gravy, Spanish sauce, cream sauce or green tomatillo sauce and melted cheese. Served w/ guacamole & pico de gallo

FAJITAS

FAJITAS CLASSICOS

	1/2 LB	LB
ANGUS BEEF	23.95	39.95
CHICKEN	18.95	33.95
COMBO	20.95	36.95
PRIME BEEF FILET	31.95	59.95
ROASTED VEGGIES <i>portobello & fresh veggies</i>	14.95	28.95

EXTRA FIXINS'

DIABLO SHRIMP	3
GRILLED TEXAS QUAIL	5
LOBSTER TAIL	20
SHREDDED PORK TENDER	4
JALAPEÑO SAUSAGE	4

FAJITAS PRESIDENTES

\$110 Serves 4 to 6 people

INCLUDES:

1 lb of combo fajita (beef & chicken)
1 jalapeno sausage link
1 grilled lobster tail
2 grilled Texas quail
4 diablo shrimp
1/2 lb of shredded pork tender

SUB BEEF FILET +\$30

Los Tios Style

	1/2 LB	LB
MONTERREY <i>Sautéed mushrooms & melted Mexican cheeses</i>	+\$3	+\$6
RANCHERAS <i>Housemade ranchera sauce & Mexican cheeses</i>	+\$3	+\$6

All fajita plates come with homemade flour or corn tortillas, Mexican rice, your choice of refried, refried black, or charro beans, guacamole, sour cream, pico de gallo, garlic butter and shredded cheese. Bibb lettuce can be substituted for tortillas

FROM THE GRILL

Served with homemade tortillas, Mexican rice & choice of beans

GRILLED SNAPPER VERACRUZ 29.95

Fresh red snapper filet, veracruz sauce and grilled onions

RED FISH ON THE HALF SHELL 24.95

Grilled Texas Redfish served on a bed of grilled veggies with garlic butter

DIABLO SHRIMP 23.95

Stuffed with jalapeño, melted chihuahua cheese, wrapped in bacon

GRILLED CHICKEN DINNER 14.95

Grilled chicken breast with pico de gallo and guacamole

PECHUGA MONTERREY 17.95

Our grilled chicken dinner topped w/ mushrooms, serrano peppers & Mexican cheeses

CARNE ASADA 23.95

Grilled beef skirt steak served with pico de gallo & guacamole

SHREDDED PORK TENDER 14.95

Skillet of shredded pork tender, pickled onions, cilantro & guacamole

GRILLED QUAIL 21.95

Texas quail with garlic butter & black beans

CHILE RELLENO 1970 15.95

Egg battered poblano pepper, stuffed with picadillo, ranchero sauce & chihuahua cheese

All Entrees served with choice of refried pinto or black beans and tortillas [Add potatoes to any breakfast....1.00]

DESAYUNO CLASICO 8.50
Two scrambled eggs, ranchero sauce and queso fresco

HUEVOS RANCHEROS 8.50
Two sunnyside up eggs on a tostada topped with ranchero sauce and queso fresco.

HUEVOS A LA MEXICANA 8.95
Two scrambled eggs with onions, tomatoes and jalapenos. Ranchero sauce and queso fresco.

STACK OF PANCAKES 7.25
Stack of three served with whipped butter and hot syrup (Single - 2.95)

CLASSIC TACOS 

bacon & egg 2.95
potato & egg 2.50
chorizo & egg 2.95
beans & egg 2.50
beans & cheese 2.50
avocado & egg 2.95
chorizo & potato 2.95
fajita & egg 4.95

el taco GRANDE 7.95
Potato, egg, beans, beef fajita, and cheese in a large flour tortilla.

SIDES & EXTRAS

Potatoes 2.75
Bacon 3.00
Beef Fajita 3.95
Sliced Avocado 2.95
Cheese Enchilada 3.95
Single Egg 1.95
Fresh Fruit 2.95
Sopapillas 4.50

CHORIZO CON HUEVOS 9.25
Two scrambled eggs with Mexican spicy sausage. Ranchero sauce and queso fresco.

MIGAS 8.95
Two eggs scrambled with pieces of corn tortillas, onions and jalapenos. Ranchero sauce and queso fresco.

LOS TIOS OMELETTE 9.25
3 eggs omelette with onions, tomatoes, green bell peppers and melted cheese

CHILAQUILES CON POLLO Y CREMA 9.95
Fried corn tortillas cooked in green tomatillo sauce, with shredded chicken, onions, and cilantro. Comes with Mexican crema.

DESAYUNO TEX MEX 9.25
Two classic cheese enchiladas topped with a fried egg

ENCHILADAS CON HUEVO 9.25
Scrambled eggs in flour tortillas, topped with ranchero sauce, melted cheese and avocados

CHILAQUILES EN SALSA ROJA 8.95
Fried corn tortillas cooked in ranchero sauce, topped with onions, cilantro and queso fresco. Served with Mexican crema. *add a fried egg\$1.95*

Kids

TRES PESOS PANCAKES..... 2.95
Three silver dollar pancakes served with whipped butter and hot syrup

TO DRINK

SEASONAL JUICE
Fresh squeezed Orange juice..... 4
Aguas Frescas..... 3.50
Ask server for daily flavors

SPECIALTY
Bloody Mary with Tito's Vodka 8
Bloody Maria 8
with Cuervo Tradicional Tequila
Mimosa 6
Michelada 6
Tequila Sunrise 8



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

#7

LesTies



BAR MENU

HAPPY HOUR

monday - friday | 3 pm to 7 pm

\$1 off all beers

\$5 house margaritas

\$5 build your own puffy quesos

MARGARITAS

FROZEN

	<i>lunchie</i>	<i>regular</i>	<i>schooner</i>
GRAND GOLD	6	9	16
jose cuervo gold tequila. grand marnier. fresh lime			

HOUSE	5	8	15
houston's first frozen			

MARGARITA TOPPERS:	1	2	3
strawberry. watermelon. mango. sangria			

ROCKS

GRAND GOLD 9
jose cuervo gold tequila. grand marnier. fresh lime

ULTIMATE MARGARITA 12
1800 silver. agavero orange liquor. fresh lime

WHITE MARGARITA 15
casa dragones. cointreau. fresh lime. agave. egg white. tajin

PRESIDENTE 12
jose cuervo tradicional. grand marnier. fresh lime

BILL FINNEGAN SPECIAL 12
1/3 don julio silver. 1/3 cointreau. 1/3 lime juice

BLOOD ORANGE 11
cuervo tradicional. agavero orange. finest call blood orange

SKINNY MARGARITA 12
casamigos blanco. fresh lime. touch of agave

ARTURO CASTREJON'S 12
tequila silver. cointreau. lime. splash of orange juice. salt. agave

SMOKEY RITA 14
casamigos mezcal. casamigos blanco. lime. orange bitters

DIAMOND MARGARITA 14
maestro dobel diamante. agavero orange liquor. fresh lime

COCKTAILS + SPECIALTIES...

COCKTAILS

MEXICAN MARTINI 10

tequila. cointreau. lime juice. green olive brine

RANCH WATER 9

blanco tequila. topo chico. fresh lime

RAMOS GIN FIZZ 12

gin. orange blossom water. lime juice. half & half. egg white

BOULEVARD BEV'S MARTINI 10

grey goose apple martini

TEQUILA MOCKINGBIRD 9

blanco tequila. fresh pineapple juice. lime juice. jalapeño

MOJITO 12

don q rum. muddled mint. fresh lime. soda

MEXICAN MULE 12

maestro dobel tequila. lime juice. ginger beer

GREYHOUND 10

grey goose vodka. fresh grapefruit & lime juice

OLD FASHIONED 12

casamigos anejo. agavero. orange bitters

HOUSE SPECIALTIES

GRAPEFRUIT

PALOMA

tequila. grapefruit.
lime. agave 9

MICHELADA

dos equis. worcestershire.
lime. tobasco. salt 7



LOS TIOS

SANGRIA

red or white.
seasonal fruit 8

BLOODY MARY

titos vodka. zing zang.
celery. lime 8

TEQUILA & MEZCALS

1 OUNCE SIP OR 2 OUNCE SHOT

make it a margarita 2oz price + \$4 - list price per 2 oz shot

JOVENS:

1800 silver 8
Cuervo Silver 8
Cuervo Platino 9
Dobel Silver 11
Don Julio Blanco 13
El Jimador 8
Avion Blanco 11
Codigo Blanco 14
Ocho Blanco 14
Patron Silver 14
Sauza Hornitos 12
Casamigos Blanco 14
Casa Dragones Blanco 18
Chinaco Blanco 11
Tapatio Blanco 13
Tequila Cabeza Blanco 13
Arette Blanco 8
Fortaleza Blanco 14
Clase Azul Plata 24

REPOSADOS:

Cuervo Tradicional 11
Dobel Reposado 12
Herradura Reposado 13
Avion Reposado 13
Ocho Reposado 14
Siete Leguas Reposado 14
Patron Reposado 14
Casamigos reposado 14
Chinaco Reposado 14
Tapatio Reposado 16
Clase Azul Reposado 30

ANEJOS:

Dobel Anejo 13
Don Julio Anejo 18
Avion Anejo 18
Ocho Anejo 18
Patron Anejo 15
Tres Generaciones Anejo 13
Casamigos Anejo 16
Chinaco Anejo 20
Tapatio Anejo 20

EXTRA ANEJOS + MIXTOS

Dobel Diamante 12
Dobel Humito 12
Don Julio 1942 35
Chinaco Extra Anejo 35
Tapatio Extra Anejo 35
El Tesoro Tequila Paradiso 35
Ocho Extra Anejo 60
Avion Extra Anejo 33

MEZCALS / SOTOL:

Del Maguey Vida Joven 9
Casamigos Joven 19
Creyente Joven 13
Ilegal Mezcal Reposado 14
Hacienda de Chihuahua Anejo 10
Clase Azul Mezcal 35

FLIGHTS + CERVEZAS

FLIGHTS

EL JOVEN > 15

horizontal blanco tequila

tequila ocho plata, tequila avion silver, el tapatio blanco

Served with lime, salt, fresh fruit slices

EL JEFE > 18

horizontal reposado tequila

siete leguas, el jimador, maestro dobel

Served with lime, salt, fresh fruit slices

FEATURED VERTICAL > 24

casamigos

blanco, reposado, anejo, mezcal

Served with lime, salt, fresh fruit slices

CERVEZAS

ON TAP *pint / schooner*

dos xx lager 5 / 6

bud light 4 / 5

michelob ultra 4 / 5

seasonal selection 5 / 6

BOTTLES + CANS

domestic \$5

*budweiser. bud light. coors light. miller light. michelob ultra. shiner bock.
o'douls. karbach seasonal. st. arnold seasonal. 8th wonder seasonal.*

imports \$6

*corona. corona light. corona familiar. montejo. pacifico. victoria.
carta blanca. dos xx amber. dos xx lager. bohemia. modelo especial.
negra modelo. sol. tecate. indio*

WINE

RED:

pinot noir:

willamette whole cluster, willamette valley 46
avarean, willamette valley 13/43
folly of the beast, california 12/30
madame veuve point, burgundy 13/42
faiveley, burgundy, france 50

cabernet sauvignon:

storypoint cabernet, sonoma 9/29
matchlock cabernet, pasa robles 36
chateau bonnet rouge, bordeaux 10/32
chateau cruzeau pessac leognac bordeaux, 15/60
proverb cabernet 6/21

malbec:

altos las hormigos, argentina 9/29
clos de los siete, argentina 36

red blend:

disruption red blend, washington 10/33
funkzone red blend, california 39

merlot:

j lohr caso robles merlot, california 10/32
proverb merlot 6/21

WHITE:

rosè:

summer water rosè, california 12/39
miraval rosè, france 15/49

chardonnay:

banshee chardonnay, sonoma 39
pacificana chardonnay, monterey 9/29
bouchard macon, france 10/33
proverb chardonnay 6/21

pinot grigio:

paladin, delle venezie, italy 8/26

sauvignon blanc:

cottat, sancerre loire valley, france 8/26
jules taylor, marlborough, NZ 10/33

sparkling:

paladin prosecco, italy 39
bosco del merlo brut rose, italy 10/39
opera prima brut 5/20

