

CRUDOS

Our menu is crafted to encourage a communal dining experience, with each dish intended for sharing

Tio's Raw Oysters 24 43	leche de tigre, corn chalaca GF
Oyster Shooters 1x6 3x15	Michelada, leche de tigre, Pisco
Ceviche Mixto 30	Red Snapper, GA Shrimp, octopus, sweet potato, red peas, cancha, plantain chips, aji limo leche de tigre GF
Ceviche Carretillero 31	Red Snapper, calamari, choclo corn, chalaca, red miso rocoto leche de tigre
Hamachi Tiradito 23	strawberry, popped sorghum, chalaca, huacatay coconut leche de tigre GF
Causa de Tuna 21	tuna tartare, whipped potato, guacamole, S.I red peas, aji amarillo aioli, GF

SMALL

Cachanga Fry Bread 12	whipped cream cheese, peach pepper jam
Crab Hushpuppies 16	Duke's, butternut squash, kabocha squash, peach pepper jam
Papas Fritas 8	hand cut fries, furikake, crema de aji GF
Red Beans and Rice 10	onion escabeche, aji limo
Beef Empanadas 12	picadillo, crema de aji, chalaca
Anticucho Skewers	savory achiote-aji marinade, served with salsa parrillera, 2 skewers >> Grilled Beef 16 Grilled Chicken 10
Smoked Fish Dip 13	avocado, tobiko, Peruvian saltines
Chef's Leafy Salad 16	cucumber, cherry tom, lettuce, feta, arugula, blueberries, kabocha, crispy shallots, lemon vinaigrette >> Add Grilled Chicken 8 Grilled Catfish 17 Grilled GA Shrimp 15
Tio's Salad 16	quinoa, aji dulce, apples, tomato, feta, arugula, rocoto vinaigrette GF >> Add Grilled Chicken 8 Grilled Catfish 17 Grilled GA Shrimp 15

SHARE

Tio's Burger 20	quarter pound beef patty, American cheese, remoulade, daikon pickles, served on brioche bun, with fries
Arroz con Mariscos 36	seafood rice with grilled shrimp, calamari, clams, aji dulce chalaca
Fried Catfish a lo Macho 35	shrimp, onions, choclo corn, macho sauce, served with jasmine rice GF
Blackened Halibut 28	red peas + green beans, summer squash, sweet peppers, sauce meuniere
Lomo Saltado 32	tender steak stir fry, vine ripe tomatoes, onions, house fries, served with jasmine rice GF
Pollo a la Brasa 34	roasted half chicken, sofrito collard greens, crispy potatoes, aji verde

SALSITAS

Aji Limo 2	spicy hot salsa GF	Parillera 2	aji vinaigrette, tangy GF
Aji Verde 2	serrano, huacatay, mayo GF	Huancaína 2	aji amarillo, cheese, creamy
Crema de Aji 2	aji, huacatay, mayo GF		
Salsa Tasting w/ plantain chips 9	choose 3 salsas		

TIO LUCHO's

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PERUVIAN CLASSICS

Pisco Sour 15	Caravedo quebranta lime egg white peychaud's
Maracuya Sour 15	Caravedo quebranta lime passionfruit egg white ango
Chicha Sour 15	Caravedo quebranta lime chicha morada egg white peychaud's
Pisco Punch 9	Caravedo Pisco lemon pineapple
Tio's Chilcano 13	Caravedo quebranta lime ginger ale >> CLASSIC PASSIONFRUIT

TIO'S SIGNATURE

Papi Problems 16	Producer Mezcal Don Q Rum Chicha Morada Passionfruit Orgeat
Rummy and Cher 15	Don Q Rum Cherimoya Aperol Polynesian Bitters Orgeat Mint Oil
Caipirinha 14	Soul Cacháca lime
Hibiscus Margarita 13	Hibiscus infused tequila lime triple sec
Blueberry YUM YUM 15	Lily Lavender Vodka lemon mint blueberry
Golden Hour 13	229 Vodka Minhwa Soju GA Peach lemon
Amazonian Cooler 10	Amethyst n/a spirit mint lime Topo Chico N/A
Hibiscus Soda 10	Hibiscus simple citrus Topo Chico N/A

WHITE semi-dry to dry

Txakolina, Gaintza 16/56	Basque Region, Spain 2024
Tempranillo Blanco, Nivarius 15/53	Rioja, Spain 2022

RED light to heavy

Vinho Tinto, Encantado 14/50	Alentejo, Portugal 2021
Malbec, Colome Estates 19/67	Mendoza, Argentina 2023

ROSE • SPARKLING • DESSERT

Cava, Casas del Mar 13/46	Cava, Spain 2024
Rosé Sparkling, Altos Las Hormigas 14 /49	Argentina 2020
Sherry, Don PX Gran Reserva 19	Spain 1999

BEERS

Back Home Sumac Gose 9	Back Home Brewery
Classic City Lager Lt 7	Creature Comforts
Dos XX 7	make it a michelada +4
 Pilsen Callao 7	Peruvian style Pilsner
Tropicalia 7	Creature Comforts, GA
Heineken Zero 4	Holland N/A

SOFT DRINKS

Acqua Panna Water 8	
Tio's Chicha Morada 4	purple corn tea, fruit, spices
Inca Kola 4	Peru's Golden Cola
Lemonade of the Day 4	
Topo Chico 5	
Mexican Coke 4	
Mexican Sprite 4	
Diet Coke 4	
F & S Ginger Ale 3	



VISIT US FOR BRUNCH!
SUNDAYS 11:30A - 3:00P
pancakes, tamales, hot Peruvian coffee!

20% large party gratuity added to parties of 6 or more