

## AREPAS

**CLASSIC AREPA** House sauce, Pink sauce, Shredded Cheese & Lettuce or Cabbage.

*Shredded Chicken 15 | Pulled Pork 15 | Shredded Beef 17 | Sirloin Steak 17*

**CATIRA** Shredded Chicken with Gouda Cheese and Butter. 15

**CRIOLLA** Guayanes Cheese, Sweet Plantains and Avocado. 15

**PELUA** Shredded Beef with Gouda Cheese and Butter. 15

**RUMBERA** Pulled Pork with Gouda Cheese and Avocado. 15

**REINA PEPIADA** Shredded Chicken with cream, House Sauce, Shredded Cheese and Avocado. 15

**PABELLON** Shredded Beef, Black Beans, Sweet Plantains, Shredded Cheese and House Sauce. 17

**THE VEGAN** Impossible Meat, Pico de Gallo and Avocado. 15

**THE VEGETARIAN** Black Beans, Sweet Plantains, Avocado and Shredded Cheese. 15

**TINKER'S SPECIAL** Grilled Steak, Chimichurri, Pico de Gallo, Shredded Cheese and House Sauce. 17

## EMPANADAS

• **Pabellon** Shredded Beef, Black Beans, Sweet Plantains, Shredded Cheese 6

- **Ground Beef** (carne molida) 5
- **Cheese** (queso) 5
- **Chicken** (pollo) 5
- **Shredded Beef** (carne mechada) 6
- **Fish** (cazon) 6
- **Impossible Meat** (vegan) 7
- **Domino** (black beans & cheese) 5
- **Seafood** (mariscos) 7

## SOUPS

**CRUZADO DE RES Y GALLINA** Chicken, Hen & Beef Ribs with steamed vegetables served with an Arepa and a Lime. 14

**CHUPE DE POLLO** Chicken Chowder. 12

**CHUPE DE CAMARONES** Shrimp Chowder. 12

## ALL-DAY BREAKFAST

**HASH A LO CUBANO** Pork Chunks, Crispy Potatoes, Sweet Plantains Cubes, House Sauce, Pickled Onions, Cilantro and a Fried Egg on top. 15 *Add Fried Cheese*

**VENEZUELAN** Pico de Gallo, Scrambled Eggs, Black Beans, Shredded Beef, Arepa and Shredded Cheese. 15

**VEGETARIAN** Pico de Gallo, Scrambled Eggs, Black Beans, Arepa and Shredded Cheese. 13

**TINKER BREAKFAST AREPA** Scrambled Eggs, Ham and Guayanes Cheese. 14

## LOADED FRIES

**HOUSE FRIES** Parmesan Cheese, House sauce, Pink sauce, Cilantro and Bacon. 14

*Shredded Chicken 16 | Pulled Pork 16 | Shredded Beef 17 | Sirloin Steak 17*

**CUBAN YUCA FRIES** Fried Yuca, Shredded Beef, Black Beans, House sauce, Pink sauce, Nata and Fried Cheese. 17

**COLOMBIAN SALCHIPAPAS** 100% Beef Frank, Pineapple sauce, Pink Sauce and Fried Cheese. 14

**VEGETARIAN CUBAN YUCA FRIES** Fried Yuca, Black Beans, House sauce, Pink sauce, Nata and Fried Cheese. 14

## PEPITOS

**CLASSIC PEPITO** French Baguette, house sauce, pink sauce, parmesan cheese & lettuce or c abbage.

*Grilled Chicken 16 | Grilled Sirloin Steak 18*

**CALIFORNIA PEPITO** French Baguette, bacon, corn, parmesan cheese & topped off with melted cheese.

*Grilled Chicken 16 | Grilled Sirloin Steak 19*

## MEAT OPTIONS

- Shredded Chicken 6
- Shredded Beef 8
- Baked Pork 8
- Grilled Chicken 6
- Chicharron 12
- Sirloin Steak 10
- Impossible Meat (Vegan) 12

## SIDES

- Fried Egg\*. 3
- Fried Cheese. 3
- Pico de Gallo. 3
- White Rice. 3
- Yellow Rice. 3
- Black Beans. 3
- Red Beans. 3
- Queso de Mano. 4
- Sweet Plantains. 4
- Mashed Potato. 4
- Coleslaw Salad. 4
- Tostones. 4.5
- Avocado. 5
- Cesar Salad. 5
- Fried Yuca with Chimichurri. 5
- Steamed Vegetables. 5
- French Fries. 5.5
- Boiled Yuca with Mojo. 5.5
- Arroz Congri. 5.5
- House Salad. 6

**A SERVICE FEE OF 18% APPLIES TO PARTIES OF 6+ FOR LARGER PARTIES - A HIGHER SERVICE FEE MAY APPLY**

**(DOES NOT APPLY FOR MONDAY-FRIDAY LUNCH TIME HOURS)**

**\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS**

**TINKER DOWNTOWN:**  
502 South Main Street  
Gainesville, FL

**TINKER TIOGA:**  
140 SW 128th St  
Newberry, FL



**NO SUBSTITUTIONS ALLOWED  
ASK ABOUT OUR DAILY SPECIALS**

## WHERE WE COME FROM

First, let's introduce ourselves.

Our founders are Tinker and Antonella, along with their children Maximo, Matteo and Marcello from Venezuela. We moved to Gainesville and started this adventure called Tinker with a food truck in 2019. We received so much love and support that we quickly opened our first restaurant in Downtown Gainesville in 2020. Since then, we have learned so much; this journey has truly been one of trial and error, but one thing we always had was a purpose: to bring a Latin experience to Gainesville.

With grateful hearts, in 2024 we opened our second restaurant in Tioga. We are simply happy to be here!

To the person reading this: Thank you for your continued love and support. We truly appreciate it!

Here are a few facts about us that we think make us unique:

- We are a locally owned and family-operated restaurant.
- We serve freshly squeezed lime and orange juice.
- All of our cocktails are made with natural juices, not from concentrate.
- All of our beef is 100% Certified Angus

## NUESTRA HISTORIA

Primero, déjanos presentarnos.

Nuestros fundadores son Tinker y Antonella, junto con sus hijos Máximo, Matteo y Marcello de Venezuela. Nos mudamos a Gainesville y comenzamos esta aventura llamada Tinker con un food truck en 2019. Recibimos tanto amor y apoyo que rápidamente abrimos nuestro primer restaurante en el centro de Gainesville en 2020.

Desde entonces, hemos aprendido muchísimo; este viaje ha sido verdaderamente de prueba y error, pero siempre tuvimos un propósito: traer a Gainesville una experiencia latina.

Con el corazón agradecido en 2024 abrimos nuestro segundo restaurante en Tioga. Estamos simplemente felices de estar aquí!

A la persona que esta leyendo esto: Gracias por su continuo amor y apoyo. ¡Realmente lo apreciamos!

Aquí hay algunos datos sobre nosotros que creemos que nos hacen únicos:

- Somos un restaurante local y operado por una familia.
- Servimos jugo de limón y naranja recién exprimido.
- Todos nuestros cócteles están hechos con jugos naturales, no concentrados.
- Toda nuestra carne es 100% Certified Angus.

## DRINKS

### NATURAL JUICES

Made fresh with real fruit, water, and raw sugar cane; nothing artificial, just pure tropical flavor.  
Freshly Squeezed Orange Juice 6 | Freshly Squeezed Lemonade 5 |  
Strawberry Lemonade 6 | Coconut Lemonade 6 | Passion Fruit 5 | Guava 5 |  
Mango 5 | Strawberry 5 | Pineapple 5 | Blackberry 5 | Tamarind 5

### LATIN DRINK

Nestea Lime 5 | Nestea Peach 5 | Papelon con Limon 6

**Chicha** A creamy, sweet rice drink blended with milk, cinnamon, and vanilla. Served chilled and topped with cinnamon and a swirl of condensed milk. 10 |

**Toddy Venezuelan** Chocolate shake with Nutella, chocolate pearls, and whipped cream. 10

### LATIN SODAS

Frescolita 3.5 | Fress Uvita / Grape 3.5 | Colombiana 3.5 |  
Postobon Apple 3.5 | Inca Cola 3.5 | Jupina 3.5 | Guarana 3.5 |  
Malta Polar 3.5 | Malta India 3.5 | Malta Pony 3.5

## APPETIZERS

**TINKER SAMPLER** 2 Tequeños, 2 Corn Cheese Sticks, 2 Yuca Cheese Bites, 2 Mini Sweet Cheese Arepas and 2 Mini Cheese Empanadas. 19

**MEX TRIO** A mix of our Guacamole, Esquites and our Queso, served with Fresh Chips. 20

**EMPANADITAS SAMPLER** 9 Mini Colombian Empanadas: 3 Cheese, 3 Beef, 3 Chicken. 15

**CHURRASCO MONTADITOS** 3 Crispy tostones topped with grilled churrasco, fresh pico de gallo, house-made chimichurri and Fried Cheese. 22

**MIAMI STYLE WINGS** 8 Housemade wings dipped in our secret sauce finished on the Grill. 16

**TEQUEÑOS** 5 Breaded Cheese sticks wrapped in dough and fried until golden crisp. 10

**3 TOSTONES CUPS** House sauce, Pink sauce and Fried Cheese.  
*Shredded Chicken 12 | Sirloin Steak 14 | Chicharron 14 | Baked Pork 12*

**CHICHARRÓN** Crispy fried pork belly seasoned and savory served with lime. 12

**GUACAMOLE** Fresh mashed avocados with lime, onions, cilantro served with our Fresh Chips. 12

**ESQUITES** Grilled loose corn with spicy mayo, lime, tajin and cotija cheese. 10

**YUCA CHEESE BITES** 8 Mashed yuca mixed with cheese formed into bites. 10

**CORN CHEESE STICKS** 5 Corn filled with melted cheese formed into sticks. 10

**CEVICHE** Fish with lime juice, salt, pepper, onions, cilantro, sweet potato, choclo and cancha. 20

## MAIN ENTREES

**PARGO FRITO / FRIED SNAPPER** Whole Crispy Fried Fish served with two sides of your choice. 35

**TINKER PARRILLA** Sirloin Steak, Grilled Chicken, Chicharron, Chorizo, French Fries with a Salad of your choice, topped with Chimichurri and Pink Sauce. 35

**BANDEJA PAISA\*** Sirloin Steak, Chicharro, Chorizo, White Rice with fried egg, Red Beans, Sweet Plantain, Arepa and Avocado. 30

**CACHAPA CON CHURRASCO** Cachapa filled with queso de mano, topped with grilled churrasco and finished with chimichurri on top. 24

**FETTUCINNE CON CHURRASCO** Creamy white mushroom sauce over fettuccine pasta, served with grilled Churrasco on top. 30

**PABELLON** Traditional Venezuelan Plate: Shredded Beef, White Rice, Black beans and Sweet plantains. 18 *Add Fried Egg +2*

**VEGAN PABELLON** Picadillo Impossible Meat (vegan), White rice, Black beans and Sweet plantains. 18

**BISTEC A CABALLO\*** Sirloin Steak with sautéed veggies, white rice with a Fried Egg, served with an additional side of your choice. 20

**POLLO A LA PLANCHA** Grilled Chicken with Chimichurri served with two sides of your choice. 16

**LOMO SALTADO** Tenderloin Steak with onion and tomato, served with french fries and white rice. 20 *Add Fried Egg +2*

**MOFONGO** Mashed green plantains mixed with garlic, and spices. 10  
*Grilled Chicken 16 | Baked Pork 16 | Chicharron 17 | Sirloin Steak 20*

**CAESAR SALAD** Bacon, Croutons and Parmesan Cheese. 10  
*Add Grilled Chicken 4 | Add Grilled Sirloin Steak 6*

**CUBAN PLATE** Arroz Congri, Pork with grilled onions served with Fried Yuca or Sweet Plantains. 16 *Add Fried Cheese Cubes +3*

**SALMON** Grilled and seasoned to perfection served with two sides of your choice. 25

**CACHAPA** with Queso de Mano, Shredded Cheese and Nata. 15  
*Shredded Chicken 17 | Baked Pork 17 | Shredded Beef 19 | Chicharron 19 | Sirloin Steak 20*

**SWEET PATACON** Sweet and Soft Plantain, pico de gallo, house sauce, pink sauce, garlic sauce and Queso de Mano.  
*Shredded Chicken 17 | Baked Pork 17 | Shredded Beef 19 | Chicharron 19 | Sirloin Steak 20*

**GREEN PATACON** Salty and Crunchy Plantain, pico de gallo, house sauce, pink sauce, garlic sauce and Queso de Mano.  
*Shredded Chicken 17 | Pulled Pork 17 | Shredded Beef 19 | Chicharron 19 | Sirloin Steak 20*

**TINKER TACOS** Any Protein Option, Cilantro Sauce, Cilantro, Pico de Gallo and Sour Cream. 15

## PITCHERS

We're known for our bold and refreshing Margaritas and Mojitos. Now available in pitcher size to share! Serves up to 8 people. Perfect for sharing with friends or family.

- MARGARITA - MOJITO - SANGRIA

## CHARCOAL GRILL

**CHURRASCO** Juicy skirt steak grilled to perfection. This flavorful cut is known for its tenderness and rich taste. Served with two sides of your choice. MARKET PRICE

**PICANHA** Traditional Brazilian top sirloin cap, known for its juicy, tender texture and signature fat cap that enhances the flavor. Grilled and served with two sides of your choice. MARKET PRICE

**RIBEYE STEAK** A premium cut of beef known for its marbling and bold flavor. Tender, juicy, and grilled just how you like it. Served with two sides of your choice. MARKET PRICE

**BRANZINO** Grilled Branzino seasoned to perfection served with two sides of your choice. 23

## BURGERS

*Fried Egg\* +2 | Fried Cheese +2 | Queso de Mano +3*

**BEEF 18 | GRILLED CHICKEN 15 | IMPOSSIBLE MEAT (VEGAN) 21**

Comes with House Papitas (Shoestring Crispy Potato Fries), House Sauce, Pink Sauce, Ham, Bacon, Cheese, (Lettuce or Cabbage) with a Side of French Fries

**TINKER TRIPLE** Beef, Grilled Chicken, Fried Cheese, Fried Egg, Smoked Pork Chop, House Papitas (Shoestring Crispy Potato Fries), House Sauce, Pink Sauce, Ham, Bacon, Cheese, Lettuce or Cabbage with a Side of French Fries. 28

**PUERTORICAN** Beef, Caramelized Plantains, Cheese, Bacon and House Sauce, with a Side of French Fries. 17

**TEQUEBURGER** Instead of regular bread buns, its Tequeño buns! A beef burger with our signature green and pink sauce with American cheese and Bacon  
*1 Burger Patty 16 | 2 Burger Patties 19 | 3 Burger Patties 22*

**TINKER SMASH** Angus Beef Burger with Sautéed Onions, Chopped Onions, Bacon, American Cheese and Smash Sauce, with a Side of French Fries. 16

**CLASSIC AMERICAN** Angus Beef, Tomato, Red Onions, Lettuce, American Cheese and Garlic Aioli. 14

**BACON LOVER** Angus Beef, Bacon Jam, Swiss Cheese and Garlic Aioli. 18

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# BAR MENU

## MARGARITAS 12

Upgrade to a premium Margarita +3

### Frozen or on the Rocks

Tequila, Triple Sec, Sugar and Lime.

- Classic
- Spicy
- Passion Fruit
- Mango
- Pineapple
- Blackberry
- Tamarind
- Guava
- Strawberry

## MOJITOS 12

Flor de Caña Rum extra seco, Mint, Lime and Soda

- Cuban
- Passion Fruit
- Mango
- Pineapple
- Blackberry
- Tamarind
- Guava
- Strawberry
- Coconut

## FROZEN PIÑA COLADA 12

White Flor de Caña Rum, Pineapple, Coconut Cream and Lime.

## FROZEN TODDY BAILEYS 12

Bailey Irish cream, Chocolate Milkshake

## LATIN AMERICAN BEERS 5/7

### VENEZUELA

- Polar

### MEXICO

- Corona
- Modelo Especial
- Modelo Negra
- Dos Equis
- Dos Equis Amber
- Estrella Jalisco

### DOMINICAN REPUBLIC

- Presidente

### COLOMBIA

- Aguila
- Club Colombia

### PERU

- Polar

### PUERTO RICO

- Medalla

## MORE BEERS 5/7

### LOCAL

- Big Nose
- 72 Pale Ale
- Vega Blonde Ale
- Luna Lager
- Stella Artois
- Stella Artois Cider
- Peroni
- Estrella Damm

### OTHER BEERS

- Blue Moon
- Heineken
- Miller Lite
- Coors Lite
- Michelob Ultra
- Yuenling Lager

## DAFT BEERS 8/9

- Big Nose
- Blue Moon
- Modelo Especial
- Modelo Negra

ASK ABOUT OUR  
ROTATING DRAFT BEERS

## COCKTAILS 12

### AMAPOLA

Pineapple, Coconut cream and Lime 8

### ANTONELLA

Guava, Raspberry Vodka, Triple Sec and Lime

### ORINOKIA

White Rum, Coconut Rum, Passion Fruit and Lime Nestea

### LA FRESA

Gin, Aperol, Lime, Lavander, Cinnamon and Cherry Bitters

### TINKER SOUR\*

12 years Scotch Whiskey, Agave, Lime and Angostura Bitters

### MOSCOW MULE

Vodka, Agave, Lime and Ginger Beer

### PISCO SOUR\*

Pisco, Agave, Lime and Angostura Bitters

### LIMONCELLO SPRITZ

Syrup, Limoncello and Brut

### ANGEL'S BLOOD

Aperol, Lime and Cinnamon Syrup

### MARTINI

Dry Gin, Vermouth and Orange Bitters

### ESPRESSO MARTINI

Espresso, Vodka, Coffee Liqueur, Coffee Flor de Caña Liqueur and Irish Cream

### CARIBBEAN OLD FASHIONED

Flor de Caña Añejo 12 years, Agave, Bitters

### NEGRONI

Gin, Vermouth Rosso, Campari.

### SEX ON THE BEACH

Vodka, Cranberry, Orange, Peach Liqueur, Pineapple.

### STRAWBERRY DAIQUIRI

Flor de Caña Rum, Strawberry, Lime, Syrup.

### LOS ROQUES

Vodka, Flor de Caña Rum, Tequila, Gin, Triple Sec, Peach Nestea

### COSMOPOLITAN

Vodka, Lemon, Cranberry, Orange liqueur

### LEMON DROP

Lemon Vodka, Triple Sec, Lemon Juice, Simple Syrup

### BLACK AND BLUE LEMON DROP

Blueberry Vodka, Fresh Citrus, Activated Charcoal Simple Syrup, Sugar Rim

### OLD FASHIONED

Whiskey, Sugar, Angostura bitters. Served over ice with cherries on top.

# BAR MENU

## VODKA 2oz

- Tito's 12
- Grey Goose 11
- Western Son (All Flavors) 8

## TEQUILAS 2oz

### BLANCO

- Peligroso 8
- Patron Silver 10
- Patron Cristalino 15
- El Tesoro 12
- Don Julio Blanco 10
- Herradura Silver 10
- Casamigos 12
- Don Julio 1942 30
- Clase Azul 30

### AÑEJOS O REPOSADOS

- Patron Reposado 10
- Patron Añejo 12
- El Tesoro Reposado 15
- Don Julio Añejo 12
- Don Julio Reposado 12
- Herradura Reposado 12
- Casamigos Mezcal 15
- Montelobos Mezcal 10

## RUM 2oz

### BLANCO

- Flor de Caña 4 años 8
- Bacardi 10
- Cachaca 51 Rum 10

### FLAVORED

- Rumhaven Coconut 8
- Flor de Caña Spresso 8

### AÑEJOS

- Flor de Caña 4 yrs Añejo 8
- Flor de Caña 12 yrs Añejo 12
- Captain Morgan 10
- Diplomatico 10
- Santa Teresa 1796 12
- Diplomatico Ambassador 30

## AGUARDIENTE 2oz

- Antioqueño 8
- Blanco del Valle 8
- Cumbe 10

## GIN 2oz

- Bombay Sapphire Gin 8
- Tanqueray London Dry 8
- Hendricks 12

## CORDIALS 2oz

- Mr. Boston Triple Sec 8
- Cointreau Liqueur 10
- Grand Marnier 12

## WINES

### WHITE

- Pinot Grigio 6
- Chardonnay 6
- Riesling 6
- Sauvignon Blanc 6
- Moscato 6

### ROSE

- Rose Wine 6

### RED

- Pinot Noir 6
- Red Blend 6
- Cabernet Sauvignon 6
- Merlot 6

## WHISKY 2oz

### SCOTCH

- Buchanan's 11
- Old Parr 11
- Black Label 11
- Macallan 12 16
- Johnie Walker Blue Label 34

### BOURBON

- Crown Royal 12
- Crown Royal Apple 12
- Crown Royal Peach 12
- Maker's Mark 11
- Jack Daniels 10
- Woodford Reserve 12

## SPARKLING

### CHAMPAGNE

- Cook's Brut 6
- Moet & Chandon Champagne Brut 12

### PROSECCO (ITALIA)

- Ruffino Lumina 6

## LIQUORS

- Barsol Pisco 8
- St Brendans Irish Cream Liqueur 8
- Frangelico Hazelnut Liqueur 8
- Martini & Rossi Vermouth Rosso 8
- Martini & Rossi Vermouth 8
- Villa Massa Limoncello 8
- Mr. Boston Blue Curaçao 8

## MIMOSAS

- Natural Orange Juice 8
- Passion Fruit 7
- Blackberry 8

## PITCHERS

We're known for our bold and refreshing **Margaritas** and **Mojitos**.

Now available in pitcher size to share! **Serves up to 8 people.**

Perfect for sharing with friends or family.

**-Margarita 55**    **-Mojito 60**

**-Sangria 50**

## HAPPY HOUR

**Monday - Thursday 4PM to 7PM**

**Friday & Saturday 9PM to 11P**

- Margaritas & Mojitos 6\$
- Draft Beers 4\$
- Tequeños 6\$
- Yuca Cheese Bites 4\$
- Corn Cheese Sticks 4\$
- Fried Yuca with Chimichurri 4\$