

NORTH OF THE BORDER

Burgers

All of our burgers are made fresh on a daily basis. Served with your choice of House-cut fries or salad.

The Loco Burger

Fresh Housemade burger topped with sliced avocado, roasted Poblano peppers, caramelized onions, melted cheddar cheese and chipotle mayonnaise. 8.99

Barbeque Bacon Burger

Fresh Housemade burger smothered in chipotle barbeque sauce, then topped with smoky bacon and cheddar cheese. 8.99

Mushroom Swiss Burger

Fresh Housemade burger topped with sautéed mushrooms, caramelized onions, and melted Swiss cheese. 8.99

Loco Veggie Burger

An organic multigrain patty with roasted red peppers, Portobello mushrooms, and fresh asparagus with melted Provolone cheese. 9.99

SALAD DRESSINGS: Ancho Ranch, Cilantro Lime, Salsa Vinaigrette (Fat Free), Caesar, Dijon Balsamic Vinaigrette, and Bleu Cheese.

Fountain

Sodas

Coke, Diet Coke, Sprite, Dr. Pepper,
Barq's Root Beer, Iced Tea, Lemonade 1.99
Raspberry or Strawberry Lemonade 2.49
Raspberry, Strawberry, or
Mango Flavored Iced Tea 2.49
Root Beer Float 3.99

Hot Stuff

Coffee 1.99
Herbal Tea 1.99
Hot Whipped Cocoa 2.99

Bottled Beverage

STEWART'S 2.29
Orange Cream, Root Beer, Cream Soda

Loco Smoothies

An icy blend of fruit whipped to a frenzy.
Mix and match your favorite flavors:

Strawberry, Raspberry,
Prickly Pear, Banana, Passion Fruit,
Peach, Mango 4.29

Piña Colada 4.29

Strawberry Colada 4.29



SOUTH OF THE BORDER

Tradicionales

Classic Entrees. Served with rice and refried or black beans.

Tacos

Three Housemade crispy corn tortillas
~ Or ~

Three soft flour tortillas with
your choice of filling.

Chicken 8.99 Shredded Beef 8.99

Carnitas 10.99

Carne Asada 10.99

Burritos or Chimichangas

Each one stuffed to capacity with
rice, beans, cheese, and salsa.

Chicken 8.99 Shredded Beef 9.99

Carnitas 10.99 Carne Asada 10.99

Smothered with Chile Verde
and cheese add 2.99

Combination Dinners

Served with rice and refried or black beans

Chicken Combo

Chicken enchilada, chicken taco, and chicken tamale with Salsa Verde. 10.99

Shredded Beef Combo

Beef enchilada, beef taco, and pork tamale with Salsa Roja. 10.99

Vegetarian Combo

Vegetable enchilada, guacamole taco, and chile, tomato, onion, and cheese tamale with Salsa Ranchero. 10.99

HORCHATA 3.49

Mexican Sodas

JARRITOS 2.99

Mandarina (Orange)

Jamaica (Hibiscus)

Limón (Lemon)

Piña (Pineapple)



LOCO LIZARD

BORDER GRILL

Groups of six or more will have an 18% gratuity assigned.

Dinner

LOCO LIZARD

BORDER GRILL

Salt Lake City

Old Mill Village • 6550 South 3000 East

LOCO
LIZARD
CANTINA

Park City • Kimball Junction
Entirely Mexican

NORTH OF THE BORDER

Appetizers

Chicken Wings

Your choice:

Chipotle Barbeque with Ranch Dipping Sauce

~ Or ~

Spicy Buffalo with Bleu Cheese Dip
8.99

Artichoke, Sundried Tomato and Fontina Cheese Dip

Served with toasted crostini bread. 7.99

Northwest Crab Cakes

A mixture of Dungeness crab, peppers, onions, and cilantro. Served with mixed greens and creamy avocado sauce. 10.99

Crispy Fried Calamari

Fried to a crispy golden brown. Served with grain mustard aioli and Housemade marinara dipping sauces. 8.99

Guacamole

Freshly prepared at the time of ordering. Avocados, diced tomatoes, red onions, lime juice, and our Chef's secret ingredients. 8.99

Quesadillas

Three corn tortillas filled with cheese and your choice of filling.

Served with pico de gallo and sour cream.
Chicken 7.99 **Carnitas** 8.99 **Shrimp** 9.99

Tamales

Created Daily! Three hand-rolled corn masa treats. Served with Salsa Verde and Salsa Roja.

Pork 7.99 **Chicken** 7.99
Chile, Tomato, Onion, and Cheese 7.99
Sampler Plate of All Three 7.99

Nachos

Crispy tortilla triangles topped with your choice of:

Refried Beans and Cheese 6.99

~ Add ~

Chicken 8.99 **Shredded Beef** 8.99
Carne Asada 9.99

Shrimp Nachos

Shrimp sautéed with butter, garlic, Serrano Peppers, and tomatoes then layered on top of crispy tortilla triangles with black beans and melted cheese. Served with guacamole, pico de gallo, and sour cream. 10.99

Soups & Salads

Chef's Soup of the Day

Market Price

Lizard Cobb

House-smoked turkey breast, sliced avocado, tomato, bacon, hard-boiled egg, and crumbled bleu cheese. Served over chopped Romaine lettuce with your choice of dressing. 9.99

Crispy Chicken Salad

Crispy chicken breast over chopped Romaine lettuce with three-cheese blend, sliced red onions, and tomatoes. Your choice of dressing. 9.99

Lizard Chopped Salad

Freshly chopped Romaine lettuce, tossed with chick peas, kidney beans, basil, Fontina cheese, tomatoes, and Kalamata olives with a Dijon balsamic vinaigrette. 8.99

With Chicken 12.99

SALAD DRESSINGS: Ancho Ranch, Cilantro Lime, Salsa Vinaigrette (Fat Free), Caesar, Dijon Balsamic Vinaigrette, and Bleu Cheese.

Tortilla Soup

Fresh seasoned chicken broth with shredded chicken, avocado, onions, roasted corn, and tomatoes. Garnished with seasoned tortilla strips and ranchero cheese.

Cup 3.99 **Bowl** 5.99

Caesar Salad

This classic from Mexico is made with freshly chopped Romaine lettuce, shredded Parmesan cheese, and an Anchovy garnish. 8.99

With Chicken 12.99

With Blackened Salmon 14.99

Taco Salad

Refried beans, shredded lettuce, guacamole, pico de gallo, sour cream, three cheeses, and seasoned tortilla strips with crispy tortilla wedges.

Chicken 9.99

Shredded Beef 9.99

Carne Asada 12.99

Shrimp (with black beans) 12.99

SALAD DRESSINGS: Ancho Ranch, Cilantro Lime, Salsa Vinaigrette (Fat Free), Caesar, Dijon Balsamic Vinaigrette, and Bleu Cheese.

Entrées

All entrées served with seasonal vegetables and choice of roasted garlic mashed potatoes or House-cut fries.

Halibut Fish and Chips

Crispy beer-battered Alaskan halibut with House-cut fries. Served with malt vinegar and jalapeño tartar sauce. 14.99

Fresh Norwegian Salmon

Eight-ounce filet of Norwegian salmon, seasoned then seared. Served with a warm citrus-dill vinaigrette. (Our salmon has no color additives.) 16.99

Chipotle Barbequed Baby Back Ribs

Half-rack of pork baby back ribs, House-smoked then glazed with a chipotle barbeque sauce. 15.99

Oven Roasted Bone-In Chicken Breast

Seasoned with Dijon mustard then oven-roasted. Served with a wild mushroom gravy. 13.99

Herb-Rubbed Ribeye Steak

Ten-ounce Ribeye seasoned with fresh herbs, salt and pepper, grilled to order then topped with crispy sweet onions. 21.99



SOUTH OF THE BORDER

Especiales de la Casa

Served with rice and refried or black beans.

Carnitas

Marinated for 48 hours in fruit juices and spices, slowly braised for five hours to fork tenderness, then broiled. This pork is caramelized on the outside and "melt in your mouth" tender on the inside.

Served with guacamole, pico de gallo, sour cream, and Housemade tortillas. 13.99

Carne or Pollo Asada

Top sirloin steak or chicken breast marinated in the traditional style, then grilled to perfection. Served with guacamole, pico de gallo, sour cream, and our Housemade tortillas. 12.99

Chile Relleno Dinner

Two fire-roasted Poblano peppers stuffed with Monterey Jack cheese, roasted corn, zucchini, and mushrooms. Our Chile Rellenos are BAKED, not deep-fried. 13.99

Chile Verde

A thick, rich, green chile stew with tender chunks of pork. Served with sour cream, toasted cumin seed, and our Housemade tortillas. 11.99

Enchiladas Suizas

Two chicken enchiladas rolled into Housemade flour tortillas with our very special green chile sour cream sauce. 11.99

Pastas

All pastas served with a salad and garlic bread.

Fresh Spaghetti with Housemade Meatballs

Thin strands of fresh pasta, tossed with Housemade marinara and meatballs. 12.99

Without Meatballs
9.99

Ragiatelli Pasta

Torn sheets of fresh pasta, tossed with Housemade marinara, cream, roasted garlic, artichoke hearts, and spinach. 9.99

~ Add ~

Smoked Chicken Breast 13.99
Sautéed Shrimp 16.99

Sautéed Shrimp Scampi

Large tiger shrimp sautéed with garlic, shallots and white wine, then finished with tomatoes and butter. Served over cappellini pasta. 16.99

Sandwiches

Served with your choice of House-cut fries or salad.

Spicy Meatball Sub Sandwich

Housemade meatballs simmered in basil marinara sauce, served in a grilled Italian style roll, topped with more marinara sauce, caramelized onions, and Mozzarella cheese. 9.99

Pulled Pork Sandwich

House-smoked and shredded pork topped with chipotle barbeque sauce, caramelized sweet onions, and cheddar cheese. Served on a toasted bun. 8.99

Crab Cake Sandwich

A mixture of Dungeness crab with peppers, onion and cilantro topped with frizzled onions, melted Provolone cheese, and a Dijon spread. Served on a toasted whole wheat bun. 10.99

Moles

Specialties of Oaxaca, these sauces are rich and complex.

The ingredient list is extremely long and is available upon request. Our Moles are simmered with boneless chicken breast and served with our Housemade tortillas.

Mole Poblano ~ One of the darker moles with the rich essence of Mexican chocolate. Our version is created with a blend of five different dried chiles and a fusion of fresh ingredients. 14.99

Mole Amarillo ~ (Spicy)

This mole is not for the timid palate. A lighter, yellow sauce based on three fresh chiles, pumpkin seeds, and bananas, thickened with fresh corn masa. 14.99



Also available enchilada style!

Fajitas

Succulent cuts of meat, seasoned and sautéed with onions and red and green bell peppers. Served with pico de gallo, sour cream, guacamole, and your choice of corn or fresh Housemade flour tortillas.

Chicken 12.99 **Chicken and Steak** 13.99 **Steak** 13.99 **Shrimp** 14.99
Shrimp and Steak 14.99 **Add Melted Cheese** .99

Fish Tacos

Shrimp

Shrimp sautéed with garlic and pico de gallo, wrapped in our Housemade flour tortillas. Served with cabbage, pico de gallo, guacamole, and a special Chipotle taco sauce. (Our salmon has no color additives.) 11.99

Norwegian Salmon

Fresh Norwegian Salmon, grilled to perfection, wrapped in our Housemade flour tortillas. Served with cabbage, pico de gallo, guacamole, and a special Chipotle taco sauce. (Our salmon has no color additives.) 11.99

Halibut

Our chefs create a daily fish taco special with only the freshest ingredients available. ASK YOUR SERVER FOR TODAY'S SPECIAL. Market Price.