

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.

SOUTH OF THE BORDER

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

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

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

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 a 15% gratuity assigned.

Lunch

LOCO LIZARD

BORDER GRILL

Salt Lake City
Old Mill Village • 6550 South 3000 East

LOCO LIZARD
CANTINA

Park City • Kimball Junction
Entirely Mexican

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

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.

NORTH OF THE BORDER

Entrées

Halibut Fish and Chips

Crispy beer-battered Alaskan halibut with House-cut fries. Served with malt vinegar and jalapeño tartar sauce. 11.99

Fresh Spaghetti with Housemade Meatballs

Thin strands of fresh pasta, tossed with Housemade marinara and meatballs. 10.99
Without Meatballs 8.99

Sauteed Shrimp Scampi

Large tiger shrimp sautéed with garlic, shallots and white wine, then finished with tomatoes and butter. Served over cappellini pasta. 14.99

Chipotle Barbequed Baby Back Ribs

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



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 Lunch

A fire-roasted Poblano pepper stuffed with Monterey Jack cheese, roasted corn, zucchini, and mushrooms. Our Chile Rellenos are BAKED, not deep-fried. 7.99

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

Huevos Rancheros

A crisp tortilla flat topped with refried beans, two fried eggs, Salsa Ranchero, and melted cheese. 7.99
Try it **SMOTHERED** with **PORK CHILE VERDE** instead of Salsa Ranchero. 9.99

Enchiladas Suizas

Two chicken enchiladas rolled into Housemade flour tortillas with our very special green chile sour cream sauce. 10.99

Sandwiches

Served with choice of House-cut fries or salad.

Smoked Turkey and Brie

House-smoked Turkey and Brie cheese with sliced avocado, tomato and caramelized red onions. Served in an Italian ciabatta roll. 8.99

Grilled Chicken Panini

Marinated breast of chicken, served between rustic bread with sliced prosciutto ham, tomatoes, Fontina cheese, and pesto mayonnaise. Grilled Panini style. 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

SALAD DRESSINGS: Ancho Ranch,

Cilantro Lime, Salsa Vinaigrette (Fat Free), Caesar, Dijon Balsamic Vinaigrette, and Bleu Cheese.

Spicy Meatball Sub

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

Caprese Panini

Fresh mozzarella cheese, sliced tomatoes, fresh basil, and a roasted garlic mayonnaise. Grilled Panini style.

Served in an Italian ciabatta roll. 8.99

Pulled Pork

House-smoked and shredded pork topped with chipotle barbeque sauce, caramelized sweet onions, and cheddar cheese.

Served on a toasted bun. 8.99

Take Your Pick of Any TWO

Enchiladas • Tacos • Tamales

Served with rice and refried or black beans

7.99

Chicken Enchilada • Shredded Beef Enchilada • Cheese Enchilada

Chicken Taco • Shredded Beef Taco

Chicken Tamale • Pork Tamale • Chile, Tomato, Onion, and Cheese Tamale

Quesadillas

Two large flour tortillas stuffed with our special blend of melted cheeses, and your choice of filling. Served with pico de gallo and sour cream.

Chicken 7.99 **Shredded Beef** 8.99

Carnitas 9.99 **Carne Asada** 9.99 **Shrimp** 9.99

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. 10.99

Halibut

Our chefs create a daily fish taco special with only the freshest ingredients available.

ASK YOUR SERVER FOR TODAY'S SPECIAL. Market Price.

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