

Tradicionales

Classic Entrees

Served with Rice and Refried or Black Beans

Burritos or Chimichangas

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

Rotisserie Chicken 9.99 Shredded Beef 9.99

Vegetable Medley 8.99 Carnitas 12.99 Carne Asada 12.99
Beef Barbacoa 12.99

Smothered with Chile Verde and Cheese 2.99

Tacos

Three Housemade crispy corn or soft flour tortillas with your choice of filling.

Rotisserie Chicken 9.99 Shredded Beef 9.99

Vegetable Medley 8.99 Carnitas 11.99 Carne Asada 11.99
Beef Barbacoa 11.99

Tacos al Pastor

Grilled pork marinated with fruit juices, spices, onions, peppers and cumin. Served in soft corn tortillas with grilled pineapple and fresh cilantro. 10.99

Mexican Style Tacos

Grilled carne asada in soft corn tortillas. Served with cilantro, onion, queso fresco, and Guajillo red sauce. 10.99

Enchiladas

Two corn tortilla enchiladas with your choice of filling.

Rotisserie Chicken with Salsa Verde 9.99

Shredded Beef with Salsa Roja 9.99

Vegetable Medley with Salsa Ranchero 8.99

Cheese with Salsa Ranchero 8.99 Carnitas with Salsa Roja 12.99

Beef Barbacoa with Salsa Roja 12.99

Enchiladas Especiales

Full descriptions on inside of menu.

Chile Verde 13.99 Bahia 13.99 Rotisserie Chicken Male 13.99

Seafood 13.99 Rotisserie Chicken Suizas 12.99

Shrimp Suizas 14.99 Enchiladas Bandera 13.99

Combination Dinners

Served with Rice and Refried or Black Beans

Chicken Combo with Salsa Verde

Rotisserie Chicken enchilada, taco, and tamale. 13.99

Shredded Beef Combo with Salsa Roja

Beef enchilada, beef taco, and pork tamale. 13.99

Vegetarian Combo with Salsa Ranchero

Vegetable enchilada, guacamole taco, and mushroom tamale. 13.99

Bebidas

Fountain Sodas

Coke • Diet Coke • Sprite • Dr. Pepper • Root Beer
• Iced Tea • Lemonade 1.99

Raspberry • Strawberry Lemonade 2.99

Root Beer Float 4.99

HORCHATA 2.49

Hot Stuff

Coffee • Herbal Tea 1.99 Hot Whipped Cocoa 2.79

Loco Smoothies

An icy blend of fruit whipped to a frenzy.

Mix and match your favorite flavors.

Lime Margarita 3.29

Strawberry • Raspberry • Mango • Piña Colada

• Flavor of the Day 3.99

Frozen Strawberry or Raspberry Lemonade 3.99

All of our food is made in house, FRESH on a daily basis.

This includes chips, salsas, tamales, and tortillas.

If any item does not meet your expectations,
please let us know immediately.

We thrive on your suggestions. It only makes us better.

We recognize the challenges of those who suffer from Celiac Disease. It can be very difficult to dine-out without a knowledge of the menu that has been presented to you.

We have prepared a menu that is

100% GLUTEN FREE

with the EXCEPTION of FLOUR TORTILLAS (we can substitute corn tortillas for you), FLAUTAS and TORTA SANDWICHES which are not Gluten Free.

Our chef has substituted rice flour for Loco's sauces and our wide range of corn tortillas will allow you to dine worry free.

ASK YOUR SERVER FOR ASSISTANCE.

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

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Appetizers

Guacamole

Freshly prepared with avocados, diced tomato, red onion, lime juice, and our Chef's secret ingredients. 9.99

Miguel's Naked Guacamole

Fresh diced avocados with queso fresco sprinkled on top. 8.99

Stuffed Anaheim Chiles

Two Fire Roasted Chiles stuffed with our special blend of cheeses and roasted garlic. 8.99

Tamales

Three hand rolled corn masa treats served with Salsa Verde and Roja.

Pork or **Rotisserie Chicken** or **Wild Mushroom** 8.99

Sampler Plate of All Three 8.99

Queso Fundido

A rich blend of melted cheeses with Chorizo Sausage. 8.99

Quesadillas

Large flour tortillas filled with cheese and choice of:

Rotisserie Chicken or **Beef** or **Mushroom** 8.99

Carnitas or **Beef Barbacoa** or **Carne Asada** or **Shrimp** 10.99

Ceviche

Fresh white fish and shrimp marinated in lime juice. 10.99

Flautas

Flaky rolled flour tortillas with cheese. Served with Jalapeño jelly.

Rotisserie Chicken or **Carnitas** or **Roasted Peppers and Corn** 8.99

Nachos

Refried Beans and Cheese 6.99

Rotisserie Chicken or **Beef** or **Mushroom** 8.99

Carnitas or **Carne Asada** or **Beef Barbacoa** 10.99

Shrimp Nachos

Sautéed shrimp layered on top of crispy tortilla flats with black beans and melted cheese. Served with guacamole, pico de gallo, and sour cream. 11.99

Soups

Tortilla

Fresh seasoned chicken broth with shredded Rotisserie Chicken, avocado, onions, roasted corn, and tomato.

Cup 3.99 **Bowl** 5.99

Pozole

A rich slow simmered stew with pork, chicken and hominy. Garnished with shredded cabbage and limes.

Cup 4.99 **Bowl** 6.99

Chef Roberto's Traditional Mexican Torta Sandwiches

All tortas are served with beans, lettuce, tomatoes, pickled onions, and chipotle mayonnaise sauce with french fries.

Carnitas 9.99 **Rotisserie Chicken** 8.99 **Grilled Halibut** 11.99

All American Burger 8.99

Especiales de la Casa

These rich and complex Moles are simmered with boneless chicken breast and served with our Housemade tortillas.

Mole Poblano

A darker mole with the rich essence of chocolate, created with a blend of five different dried chiles and a fusion of fresh ingredients. 15.99

Mole Amarillo (SPICY)

This mole is not for the timid palate. A lighter, yellow sauce based on three fresh chiles, pumpkin seeds, and thickened with fresh corn masa. 15.99

Carnitas

Marinated in fruit juices and spices, then braised to fork tenderness. This pork is caramelized outside and "melt in your mouth" tender inside. 14.99

Beef Barbacoa

Traditional Mexican Barbacoa marinated in Guajillo and Ancho Chile sauce with Mexican spices. Skirt steak and short ribs slowly baked until tender and served with guacamole, pico de gallo and your choice of rice and beans. 14.99

Chile Verde Enchiladas

Loco's famous chile verde rolled into corn tortillas and then topped with more chile verde and cheese. 13.99

Enchiladas Bahia

Two Rotisserie Chicken and mushroom enchiladas smothered with smoky Chipotle cream sauce. Topped with queso fresco, goat cheese, avocado, and toasted pumpkin seeds. 13.99

Enchiladas Suizas

Housemade flour tortillas with our very special green chile sour cream sauce.

Rotisserie Chicken 12.99 **Shrimp** 14.99

Chicken Mole Enchiladas

Rotisserie Chicken slow simmered in our Mole Poblano and rolled into two Housemade flour tortillas. 13.99

Enchiladas Bandera (Mexican Flag)

Rotisserie Chicken Enchilada (green sauce), Rotisserie Chicken Suiza Enchilada (white sauce), and Beef Enchilada (red sauce).

Served with your choice of rice and beans. 14.99

Carne or Pollo Asada

Top sirloin steak or chicken breast marinated and grilled to perfection. 13.99

Chile Relleno Dinner

Two fire roasted Poblano Peppers stuffed with Monterey jack cheese, roasted corn, zucchini, and mushrooms. 13.99

Chile Verde

A thick, rich, green chile stew with tender chunks of pork. 12.99

Huevos Rancheros

Tortilla flat with refried beans, fried eggs, Salsa Ranchero, and melted cheese. 8.99

Try it smothered with Pork Chile Verde instead of Salsa Ranchero. 10.99

Fajitas

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

Chicken 13.99 **Chicken and Steak** 14.99 **Steak** 14.99 **Shrimp** 14.99

Chicken and Shrimp 14.99 **Shrimp and Steak** 15.99

Melted Cheese .99 **Melted Cheese and Grilled Pineapple** 2.99

Del Mar

Fish Tacos

Loco's famous fish tacos wrapped in our Housemade flour tortillas.

Served with cabbage, pico de gallo, guacamole, and a special Chipotle taco sauce. 12.99

Halibut • **Baja Halibut (Tempura Battered)** • **Salmon** • **Shrimp**

Seafood Enchiladas

Halibut, salmon, shrimp, and mushrooms topped with a tomato cream sauce and Ranchero cheese. 13.99

Mexican Shrimp Scampi "Camarones Borrachos"

Large shrimp sautéed with tequila, butter, garlic, lime, onions, and tomatoes. 16.99

Salmon con Tequila y Limon

Fresh Atlantic Salmon fillet marinated with piconcilla (sugarcane) and special seasonings, baked to perfection and finished with a tequila lime glaze. 15.99

Seafood Relleno Dinner

Two fire roasted Poblano Peppers stuffed with halibut, salmon, shrimp, and mushrooms topped with a tomato cream sauce and Ranchero cheese. 15.99

Ensaladas Especiales

Ensalada Del Mar

Organic spring mix topped with toasted pumpkin seeds, roasted corn relish, Roma tomatoes, avocados, shredded carrots, pickled onions, black beans, and queso fresco. 14.99

Poached Salmon • **Grilled Halibut** • **Blackened Halibut** • **Barbeque Shrimp**

Pechuga de Pollo

Fresh Rotisserie Chicken atop chopped Romaine lettuce. Served with jicama, carrots, and a sprinkling of toasted pumpkin seeds. Recommended dressing: Ancho Chili Ranch. 12.99

Taco Salad

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

Rotisserie Chicken • **Shredded Beef** 12.99

Carne Asada 13.99 **Carnitas** 13.99 **Shrimp** 13.99

Salad dressings: Cilantro Lime, Ancho Ranch, Roasted Pepper Balsamic Vinaigrette, and Salsa Vinaigrette (Fat Free)