



Chicken and Taco Loco

APPETIZERS/BOTANITAS

- FAJITA NACHOS - \$10**
Choice of chicken or steak served with chips, cheese, jalapeño, sour cream, beans and pico de gallo.
- TRES AMIGOS - \$6**
Grilled street corn served with sour cream, lime, cheese and Tajín.
- LOS COMPADRES - \$6**
Chips served with three dips: queso, guacamole and beans. (Substitute beans for salsa)
- CHORIQUESO - \$7**
Our traditional blend of savory chorizo and melted cheese dip served with chips.
- GUACAMOLE - \$9**
Our house guac served with bacon-wrapped sausages and chips.
- QUESADILLA FIESTA - \$7**
Flour tortilla with cheese topped with sour cream, pico de gallo and guacamole. Served with choice of chicken or steak.
- CHICHARRONES - \$7**
Made in house with pork belly.
- ENSALADA DE NOPAL (CACTUS SALAD) - \$6**
A rich salad with cactus, pico de gallo, avocado and queso fresco served with chips.



SOUPS/SOPAS

(Cup - \$3.50 | Bowl - \$7.50)

- CHICKEN TORTILLA**
A hearty tomato-based soup topped with crispy tortilla strips and served with a side of bread.
- CHARRO BEANS**
A traditional Mexican bean stew.
- CREMA DE PABLANO**
A creamy, rich soup with poblano peppers topped with flour tortilla chips, cilantro and onion and served with a side of bread.

SALADS/ENSALADAS

- TACO SALAD - \$10**
An appetizing salad with shredded lettuce, seasoned ground beef, tomato, our house guacamole, cheese and pico de gallo.
- CAESAR SALAD - \$10**
The standard mix of crisp romaine lettuce, Caesar dressing, shaved Parmesan cheese and crunchy croutons.
Chicken - \$3 | Shrimp - \$5
- FAJITA SALAD**
A hearty salad with iceberg lettuce, shredded cabbage, tomato, onion, cheese, pico de gallo, avocado, croutons and choice of dressing.
Steak - \$14 | Chicken - \$13 | Shrimp - \$15
- HOUSE/ENSALADA DE LA CASA - \$10**
A delicious salad with lettuce, tomato, avocado, cucumber, onion, bell pepper and cilantro dressing.

FAJITAS

A scrumptious plate of fajitas (up to three combinations of meat) served with rice, beans, "pico de gallo," guacamole, sour cream, shredded lettuce and choice of house-made flour or corn tortillas.

- Beef - \$15
Chicken - \$14
Shrimp - \$15
- Del Mar (shrimp, scallops and fish) - \$19
Vegetarian (cactus, zucchini, bell pepper and red onion) - \$14
Pork - \$14

MEXICAN STREET TACOS

Three street-style tacos served on corn or flour tortillas with choice of meat and topped with cilantro and onion.
Includes a side of rice and beans.
\$12 & up

- | | |
|-----------|------------------------------------|
| Pastor | VEGATARIAN |
| Lengua +4 | Nopal |
| Carnitas | *Flor de calabaza (squash blossom) |
| Steak +3 | Hibiscus flower |
| Barbacoa | Mushroom |
| Chicken | *Huitlacoche (corn truffle) |
| Chorizo | |
| Shrimp +3 | |
| Fish +3 | *Seasonal |



ANTOJITOS

- ENCHILADAS ZACATECANAS - \$9**
Arguably the best enchiladas ever!
Four red or green enchiladas stuffed with cheese or chicken and covered in a savory sauce with guajillo and ancho peppers.
- TAMALES - \$10**
Two traditional Mexican tamales stuffed with choice of pork in a spicy red salsa or chicken in a savory green salsa.
- MOLE - \$10**
A secret family recipe of a rich chocolate and dry pepper sauce served with chicken.
(Contains nuts)
- FLAUTAS**
Four crispy tacos of your choice.
Chicken - \$9 | Shrimp - \$12
- SOPES - \$9**
Two unusually thick fried tortillas topped with beans, sour cream, lettuce, queso fresco and mozzarella cheese.
- GORDITAS - \$9**
Two small, lightly fried corn cakes stuffed with choice of meat, lettuce, tomato, avocado, cheese and sour cream.
- HUARACHE - \$7**
A variation of the sopes topped with beans, sour cream, lettuce, queso fresco and mozzarella cheese.

- TACO LOCO - \$9**
Our house special served on a tortilla with choice of meat and topped with cheese, pico de gallo, guacamole, grilled onions, toreado (grilled jalapeño) and chips.
- HAMBURGUESA EL PATRON - \$12**
A Mexican-style burger served with bacon, cheese, lettuce, tomato, jalapeño, avocado, ketchup, mayo and mustard.
- QUESADILLA - \$10**
A corn or flour tortilla stuffed with cheese and choice of meat.
(Vegetarian options available)



- BURRITO - \$10**
A flour tortilla with choice of meat, rice, beans, cheese, lettuce, tomato, sour cream and avocado.
- BURRITO PERCHERON - \$12**
A massive burrito served in a 12-inch tortilla with beans, cheese and choice of meat.
- CHIMICHANGA - \$10**
A burrito stuffed with choice of meat, beans and cheese and deep-fried to golden brown.

PLATO FUERTE

- MOLCAJETE EL PATRON**
For One - \$22 | For Two - \$41
A large molcajete with a delicious salsa on the bottom and layered with beef and chicken fajitas, panela cheese, chorizo, nopal, onion and toreado.



- BRISTEC RANCHERO - \$13**
Steak served with a spicy tomato-based salsa.
- LA CHARREADA - \$22**
rib-eye steak served with grilled onions, toreado, charro beans and rice.
- PECHUGA A LA PLANCHA - \$11**
Grilled chicken breast served with grilled onions and toreado. Includes choice of two sides.
- TAMPIQUENA - \$13**
A popular Mexican steak dish served with an enchilada, rice, beans and avocado.

SEAFOOD/MARISCOS

- SEAFOOD COCTEL DE CAMARON**
Small - \$6.50 | Large - \$13
Cocktail sauce on top of a mix of cucumber, pico de gallo, avocado and shrimp. (Add a touch of spice with Valentina hot sauce)



- CALDO DE MARISCOS "EL REY" - \$14.50**
A hearty stew of scallops, shrimp, mussels, clams, spicy sauces and a little chipotle.
(Saturday & Sunday only)
- TOSTADAS DE CEVICHE DE CAMARON - \$8**
A flat, crunchy tortilla topped with our unique ceviche of shrimp or fish.
- SALMON A LA PLANCHA - \$15**
A delicious salmon fillet coated in a flavorful marinade with a hint of spice and grilled until golden brown. Includes choice of two sides.
- CAMARONES A LA DIABLA - \$13**
Spicy shrimp served with white rice and a side of veggies.
- CAMARONES AL MOJO DE AJO - \$13**
Mexican-style shrimp cooked in a buttery garlic sauce.

SIDES

- Mexican rice - \$2.50
White rice - \$2.50
Salsa bar (up to three) - \$2.50
Refried beans - \$2.50
Charro beans - \$3.50
Calabacitas (Mexican style) - \$2.50
Guacamole - \$2.50
Corn - \$3.50
French fries - \$2.50
Baked potato (Fully loaded) - \$3.50

KIDS

- Includes a freshly baked cookie
- ENCHILADITAS - \$6.59**
Two non-spicy enchiladas filled with choice of cheese or meat and served with rice and beans.
- FLAUTAS - \$6.59**
A crunchy fried taco stuffed with chicken and served with rice and beans.
- CHEESE QUESADILLA- \$6.59**
A corn or flour tortilla served with rice and beans.
- VAQUITA- \$6.59**
A beef hamburger with bacon and lettuce and served with ketchup and fries.
- POLILITO PIO - \$6.59**
Crispy golden brown chicken tenders served with ketchup and fries.
- TAQUIDOG - \$6.59**
A smoked sausage wrapped in bacon and then in a flour tortilla served with ketchup and fries.

DRINKS

- Margaritas**
La Doña with tuna (Mexican pear) - \$10
Señora Bonita with cilantro and pineapple - \$9
House - \$6
Mangonada - \$9
Coronarita - \$10.50
- Michelada - \$8.50
Sangria (red or white) - \$8
- Aguas Frescas**
Horchata - \$3.50
Tamarindo - \$3.50
Jamaica (hibiscus flower) - \$3.50
Fountain drink - \$2.50
- Bottled beer**
Imported - \$3.50
Domestic - \$2.50
Caguama Familiar - \$6.50

- Draft beer**
14 ounces
Domestic - \$3 | Import - \$4
23 ounces
Domestic - \$5 | Import - \$6

- Vinos (9 ounces)**
Merlot - \$9
Chardonnay - \$8
Cabernet - \$8

DESSERTS/POSTRES

- CHURROS - \$5.99**
Enticing churros coated in a sweet cinnamon sugar and served with choice of chocolate or caramel dip.
- DESSERT NACHOS - \$6.99**
A scoop of ice cream served with triangles of sopapilla and topped with dulce de leche.
- FLAN - \$4.79**
Custard dessert coated with a heavenly layer of caramel.
- CHOCOFLAN - \$4.79**
A harmonious blend of homemade flan and chocolate cake.

HAPPY HOUR

- Monday - Thursday 4 - 6 p.m.
DRAFT BEER
2 for 1

- HOUSE MARGARITAS**
2 for 1

