PARA EMPEZAR



AGUACHILE VERDE* 15.99 | 275 cal
Shrimp, avocado, red onion, cucumber, serrano-lime sauce

CEVICHE* 12.99 | 490 cal
Shrimp, tilapia, avocado, serranos, pico de gallo

COCKTAIL DE SHRIMP* 12.49 | 280 cal
Shrimp, avocado, cocktail sauce, pico de gallo

CARNE ASADA FRIES 17.29 | 1680 cal
Seasoned fries topped con carne asada, queso Monterrey, queso Chihuahua, queso fresco, guacamole, pico, Yucateco con crema, green y red salsa, cilantro

FRIED JALAPEÑOS Y PICKLES 8.99 | 1030 cal
Beer-battered con Tecate, served con jalapeño ranch

QUESADILLA 12.49 | 760 cal
Grilled chicken con pico, grilled onions y peppers, roasted corn, queso Monterrey, queso Chihuahua, queso fresco, Loco Sauce
CARNE ASADA 14.49 | 830 cal
COMBO 14.49 | 790 cal

CHIPS Y DIP
Choose your favorite dip casero
CHIPOTLE QUESO 8.99 | 680 cal
GUACAMOLE 8.49 | 430 cal
SALSA 5.99 | 320 cal
DIP TRIO 11.99 | 1430 cal

ELOTE LOCO 6.49 | 300 cal
Roasted corn con crema, queso fresco, Valentina, chile en polvo

POLLO TENDERS 12.49 | 1170 cal
Beer-battered con Tecate, served con seasoned fries y jalapeño ranch
Toss in your favorite sauce +$1.99

NACHOS 14.99 | 1080 cal
8 tostaditas con grilled chicken, refried beans y jalapeños, served con pico, sour cream, y guacamole
CARNE ASADA 16.99 | 1150 cal
COMBO 16.99 | 1120 cal

BIRRIA PIZZA 27.29 | 2690 cal
Three large flour tortillas stuffed con slow-cooked brisket, pulled chicken, queso Monterrey, queso Chihuahua, queso fresco, served con chiles toreados, cilantro, white onions, habanero onions, green y red salsa, lime, y birria consomé



ENSALADAS
y SOPAS

GUACAMOLE CHICKEN SALAD
13.99 | 1110 cal
Grilled chicken, pico, roasted peppers, tortilla strips, queso fresco, creamy guacamole dressing

HOUSE SIDE SALAD 5.99 | 400 cal
Mixed greens, tomato, avocado, house dressing

SOPA DE TORTILLA
Roasted chicken, serranos, veggies, avocado, shredded cheese, tortilla strips
REGULAR 5.49 | 330 cal **GRANDE** 8.49 | 630 cal

BIRRIA RAMEN 16.29 | 830 cal
Tapatio birria ramen, homemade tortilla soup, slow-cooked brisket, cilantro, white onions, serranos, salsa roja, lime

WINGS

FRESH NEVER FROZEN

ADD FRIES TO ANY WINGS POR $3.99 (290 cal)

MAKE THEM LOADED +$3.99
Con queso, bacon, jalapeños (1220 cal)



TRANQUILAS MILD
HONEY SWEET BBQ
LEMON PEPPER
GUAJILLO RUB
SPICY RANCH RUB

PICOSAS MEDIUM
SPICY BUFFALO
BUFFALO CON LEMON PEPPER
GARLIC PARMESAN
CAJUN RUB

CALIENTES HOT
SMOKY CHIPOTLE
JALAPEÑO LIME
PINEAPPLE HABANERO
MANGO HABANERO

BONELESS
6 **POR 9.99** 660-1490 cal
12 **POR 15.99** 1320-2970 cal
18 **POR 20.99** 1980-4450 cal
40 **POR 40.99** 4530-9930 cal

BONE-IN
6 **POR 10.99** 680-1480 cal
12 **POR 16.99** 1370-2970 cal
18 **POR 21.99** 2040-4440 cal
40 **POR 41.99** 4510-9910 cal

HAMBURGUESAS
y SÁNDWICHES

Served con seasoned fries.

CRISPY BUFFALO CHICKEN
12.99 | 1530 cal
Fried chicken beer-battered con Tecate, Buffalo sauce, lettuce, tomato, spicy ranch

GRINGO BURGER* 12.99 | 1500 cal
American cheese, lettuce, tomato, onions, pickles, mayo, mustard

SMASH BURGER* 13.99 | 1640 cal
Two smashed patties, pepperjack, jalapeños, onions, pickles, lettuce, tomatoes, Yucateco sauce
Add crispy bacon +$1.99
Make it a triple smash +$3.99



YUCATÁN BURGER* 14.99 | 1410 cal
Pepperjack, jalapeños, guacamole, lettuce, tomato, onions, mayo

TACOS

CORN TORTILLAS · MADE FRESH DAILY · AUTÉNTICO

Served con rice y refried o charro beans, cilantro, white onions, habanero onions, salsa roja y verde, y lime

TACOS TRADICIONALES
3 TACOS $12.99 | 4 TACOS $13.99
Additional Tacos $4.49 | +$1 per Barbacoa & Carne Asada taco

CARNITAS 660-900 cal
Slow-cooked braised pork con crispy edges

AL PASTOR 610-830 cal
Tender roasted pork, marinated in pineapple y chiles

GRILLED POLLO 560-740 cal
Char-grilled chicken breast, brined in fresh-squeezed lime juice y secret loco spices

BARBACOA 580-790 cal
Slow-simmered beef, packed con sabor auténtico

CARNE ASADA 660-890 cal
Flame-grilled sirloin marinated con garlic, citrus, y chiles

10 TACO PLATTER $24.99
CARNITAS · AL PASTOR · GRILLED POLLO
BARBACOA* · CARNE ASADA*
*Add $1 per taco. Platter does not include rice and beans.



SIGNATURE TACOS

BAJA FISH 14.29 | 1420 cal
Three tacos de fried tilapia, beer-battered con Tecate y topped con fresh cabbage, pico de gallo, y Loco Sauce

BIRRIA DE RES 15.99 | 1460 cal
Three crispy corn tortillas stuffed con slow-cooked brisket, melted queso fresco, queso Monterrey, y queso Chihuahua, served con scratch-made birria consomé

MEXICALI SHRIMP 15.99 | 730 cal
Three blackened shrimp tacos topped con fresh cabbage, spicy mayo, avocado, roasted corn, pico de gallo, fresh cilantro



PLATOS PA' JEFES

CALI BURRITO 15.29 | 1665 cal
Large tortilla con grilled chicken, fries, queso Monterrey, Chihuahua y fresco, guacamole, pico, salsa Yucateco, Valentina, con chips | **Carne Asada, Barbacoa, o Shrimp +$2**

SIZZLING FAJITAS
Con pico, cheese, sour cream, guacamole, rice, refried or charro beans, y tortillas
GRILLED CHICKEN 18.49 | 1310 cal
CARNE ASADA 21.99 | 1500 cal
COMBO 21.99 | 1490 cal

ROASTED POLLO
Roasted chicken, grilled onions, chiles toreados, rice, frijoles, y corn tortillas
HALF POLLO 16.99 | 1330 cal
WHOLE POLLO 25.49 | 2640 cal

BURRITO BOWL 11.99 | 1270 cal
Grilled chicken, rice y beans, shredded cheese, avocado, pico, habanero onions, roasted corn, Yucateco sauce, cilantro, lime | **Carne Asada, Barbacoa, o Shrimp +$2**

CARNE ASADA 20.79 | 1520 cal
8 oz. sirloin steak, onions y peppers, queso Monterrey, Chihuahua y fresco, cilantro, salsa roja, avocado, habanero onions, served con rice, beans, y corn tortillas | **Add a blackened shrimp skewer +$3.99**



LUNCH $10.99
ESPECIALES

MON-THURS 11AM-2PM



BURRITO BOWL 1270 cal
Carne Asada, Barbacoa, o Shrimp +$2

SMASH BURGER CON FRIES 1640 cal

CALI BURRITO CON CHIPS 1665 cal
Carne Asada, Barbacoa, o Shrimp +$2

3 TACOS CON RICE Y BEANS 560-900 cal
Carnitas, Al Pastor, o Grilled Chicken
Carne Asada o Barbacoa +$2

POLLO TENDERS CON FRIES 1170 cal

SIDES

CHILES TOREADOS 1.99 | 35 cal
SEASONED FRIES 3.99 | 450 cal
REFRIED O CHARRO BEANS 2.99 | 350-430 cal
MEXICAN RICE 2.99 | 370 cal
BIRRIA CONSOMÉ 1.79 | 60 cal

CHURROS

CON HÄAGEN-DAZS DULCE DE LECHE
5.99 | 1110 cal



*These items may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk food borne illness, especially if you have certain medical conditions. 2,000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition information available upon request. A 20% gratuity will be added to parties of 6 or more.

SHOTS



PURO SHOTS

FIREBALL CINNAMON WHISKY
FIREBALL BLAZIN' APPLE
GRAN MALO SPICY TAMARINDO
JACK DANIEL'S TENNESSEE APPLE
JACK DANIEL'S TENNESSEE BLACKBERRY
JACK DANIEL'S TENNESSEE HONEY
JOSE CUERVO DEVIL'S RESERVE
JOSE CUERVO TRADICIONAL BLANCO
JÄGERMEISTER

LOCO SHOTS

CINNAMON TOAST 178 cal
RumChata con Fireball Cinnamon Whisky

GREEN TEA 95 cal
Jameson, peach schnapps, sweet & sour, Sprite

JOLLY RANCHER 92 cal
Sour apple schnapps, peach schnapps, cranberry juice

LEMON DROP 106 cal
Vodka, lemon juice, simple syrup, sweet & sour

LIQUID MARIJUANA 90 cal
Captain Morgan, Parrot Bay, melon liqueur, blue Curaçao, pineapple juice, sweet & sour

MEXICAN CANDY 110 cal
Lunazul Silver, watermelon liqueur, lime juice, Tabasco, Tajin, Chamoy

PALETA 102 cal
Parrot Bay Coconut Rum, watermelon liqueur, cranberry juice, pineapple juice, lime juice, Tabasco, Tajin, Chamoy

ROYAL F*CK 113 cal
Crown Royal, peach schnapps, cranberry juice

SCOOBY SNACK 113 cal
Parrot Bay, melon liqueur, pineapple juice

SPICY MANGO 104 cal
Gran Malo Spicy Tamarind, mango, Red Bull Watermelon, lime juice, Chamoy

STAR F*CKER 118 cal
Crown Royal, Red Bull Watermelon, watermelon liqueur

JÄGER BOMB 188 cal
Jägermeister bombed into Red Bull

VEGAS BOMB 136 cal
Crown Royal, Parrot Bay, peach schnapps bombed into Red Bull

MADE WITH Red Bull ENERGY DRINK

ZERO PROOF

AGUAS FRESCAS 210-360 cal
32 oz. Horchata o Piña

RED BULL 20-160 cal
Original, Sugarfree, Watermelon

MARGARITAS

GRAND MARNIER FLOAT Add more diversión to your Margarita! 60 cal



CERVEZA-RITA 335 cal
Corona o Dos Equis Lager in our signature frozen margarita

ESPOLÒN REPOSADO CADILLAC MARGARITA 230 cal
Espolòn Reposado, Grand Marnier, agave syrup, lime juice, salted rim

HOUSE MARGARITA 220-250 cal
Frozen o on the rocks | Make it loco with a swirl of mango, strawberry, o sangria +$1

LALO SPICY STRAWBERRY MARGARITA 230 cal
LALO Blanco, strawberry purée, lime juice, agave syrup, jalapeños

CUERVO TRADICIONAL MARGARITA 222 cal
Jose Cuervo Tradicional Blanco, triple sec, agave syrup, orange juice, lime juice, salted rim

COCKTAILS



MILAGRO MEXICAN MARTINI 340 cal
Milagro Silver, triple sec, agave syrup, lime juice, orange juice, olive juice, salted rim

HERRADURA OLD FASHIONED 160 cal
Herradura Reposado, agave syrup, aromatic y orange bitters

BULLEIT OLD FASHIONED 156 cal
Bulleit Bourbon, simple syrup, aromatic y orange bitters

CARAJILLO 236 cal
Café de Olla con Licor 43

HORCHATA SIN DOLOR 216 cal
Bacardí Superior con Horchata y Piña

MOJITO 195 cal
Bacardí Superior, simple syrup, mint, lime juice, Sprite

LIQUID MARIJUANA 200 cal
Captain Morgan, Parrot Bay, melon liqueur, blue Curaçao, pineapple juice, sweet & sour

PALOMA 200 cal
Cuervo Tradicional Blanco, grapefruit juice, lime juice, agave syrup, Squirt

PATRÓN PINEAPPLE RANCH WATER 161 cal
Patrón Silver, triple sec, Topo Chico, pineapple juice, lime juice, simple syrup

TITO'S ESPRESSO MARTINI 196 cal
Tito's Handmade Vodka, Café de Olla, Licor 43
Try it Mexican-style with Espolòn Reposado!

LA DIABLITA 295 cal
Corazón Blanco, triple sec, mango, lime juice, sweet & sour, Tajín, Chamoy

LA MAMALONA 300 cal
Jarritos de mango, Bacardí Mango Chile Rum, Chamoy, Tajín

LA MEZCLADITA 261 cal
Verde Amarás Mezcal, tequila, triple sec, sweet & sour, pineapple juice, Tajín, Chamoy

LA TÓXICA 195 cal
Tito's Handmade Vodka, Red Bull Watermelon, raspberry liqueur, strawberry purée, cranberry juice, Chamoy

MEXICAN MULE 296 cal
El Jimador Silver, ginger beer, lime juice, Tajín, Chamoy

LIQUORS

TEQUILA BLANCO

1800 Silver
Camarena Silver
Casamigos Blanco
Cazadores Blanco
Corazón Blanco
Don Fulano Blanco
Don Julio Blanco
El Jimador Silver
Espolòn Blanco
Flecha Azul Blanco
Herradura Silver
LALO Blanco
Milagro Silver
Patrón Silver

TEQUILA PA' JEFES

Don Julio 1942
Jose Cuervo Gold
Komos Añejo
Maestro Dobel Diamante
Patrón Añejo

TEQUILA REPOSADO

1800 Reposado
Casamigos Reposado
Cazadores Reposado
Clase Azul Reposado
Don Julio Reposado
El Jimador Reposado
Flecha Azul Reposado
Herradura Reposado
Hornitos Reposado
Patrón Reposado

MEZCAL

Verde Amarás

WHISKEY

Buchanan's 18 Year
Buchanan's Deluxe 12
Buchanan's Pineapple
Chivas Regal 12
Crown Royal
Jack Daniel's
Jameson
Johnnie Walker Black
Maker's Mark

VODKA, RUM, GIN

Bacardí Mango Chile
Bacardí Superior
Bombay Sapphire
Captain Morgan
Grey Goose
Ketel One
Parrot Bay Coconut Rum
Tito's Handmade Vodka

COGNAC Y CORDIALS

Baileys
Grand Marnier
Hennessy V.S
Kahlúa
RumChata
Rumple Minze

SCAN THE QR CODE TO SEE OUR FULL MENU LINE-UP, HAPPY HOUR, & ESPECIALES!

CERVEZA

BARRIL DRAFT BEER

MUG 16 oz. | 22 oz.
BALÓN 60 oz. | 100 oz.

BLUE MOON BELGIAN WHITE
BUD LIGHT
BUDWEISER
BUSCH LIGHT
COORS LIGHT
CORONA PREMIER
DOS EQUIS AMBAR
DOS EQUIS LAGER
ESTRELLA JALISCO
GOLDEN ROAD MANGO CART
MICHELOB ULTRA
MILLER LITE
MODELO ESPECIAL
PACÍFICO
TECATE LIGHT

Ask your chica about your cantina's draft beer line-up or scan the QR code below.



BOTELLAS Y LATAS

ANGRY ORCHARD
BUD LIGHT
BUDWEISER
COORS BANQUET
COORS LIGHT
CORONA EXTRA
CORONA FAMILIAR
CORONA PREMIER
DOS EQUIS AMBAR
DOS EQUIS LAGER
ESTRELLA JALISCO
HEINEKEN
HEINEKEN 0.0
HIGH NOON
INDIO
MICHELOB ULTRA
MICHELOB ULTRA ZERO
MILLER HIGH LIFE
MILLER LITE
MODELO ESPECIAL
MODELO NEGRA
MODELO ORO
PACÍFICO
SHINER BOCK
STELLA ARTOIS
SURFSIDE LEMONADE
SURFSIDE TEA
TECATE
TECATE LIGHT
VICTORIA

CUBETAS

HÁZLO EN CUBETAZO DE 6!



MICHELADA

Con cerveza Modelo o your favorite botella!

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McALLEN