

COMIDA

SPECIALS *de la casa*

SOPA DE TORTILLAS* 8
TRADITIONAL TORTILLA SOUP WITH TOMATO & GUAJILLO PEPPER BROTH, DICED AVOCADO, CHIHUAHUA CHEESE, AND TORTILLA CRISPS

TACO SALAD* 11
MIXED GREENS, CHERRY TOMATOES, RED ONION, BLACK BEANS, AVOCADO, CORN, PEPPERS, COTIJA CHEESE, CORIANDER VINAIGRETTE & TORTILLA STRIPS
ADD GRILLED CHICKEN 3 **OR GRILLED SHRIMP** 4

"ELOTE" WINGS 16
WINGS, FRIED AND TOSSED IN MEXICAN STREET CORN-STYLE TANGY WHITE SAUCE WITH LIME, COTIJA CHEESE & TAJIN

EL MENU VAQUERO COWBOY MENU

STREET DOG 7.5
BACON WRAPPED, W/ PICO, JALAPEÑOS, BEANS, KETCHUP, MAYO, MUSTARD, CHEESE

DOUBLE SMASH BURGER 13.5
CHEESE, PICKLED JALAPEÑO, PICKLES, SPECIAL SAUCE, WAFFLE FRIES

FRIED CHICKEN SANDWICH 13.5
HABANERO MAYO, PICKLES, RED ONION, LETTUCE

GABACHO TACO 3.75
HARD SHELL CLASSIC, GROUND BEEF, LETTUCE, PICO, CHEESE, CREMA

BIRRIA

QUESABIRRIA 15
THREE BEEF BIRRIA TACOS ON CORN TORTILLAS, CHIHUAHUA CHEESE, CILANTRO, AND ONION, SERVED WITH CLASSIC CONSOMME BROTH

CALIFORNIA BURRITO 15.5
BEEF BIRRIA, WAFFLE FRIES, GUACAMOLE, CHIHUAHUA CHEESE, CILANTRO, AND ONION IN A FLOUR TORTILLA

BIRRIA DISCO FRIES 14
WAFFLE FRIES, BEEF BIRRIA GRAVY, MELTED CHEESE, PICKLED FRESNO CHILIS, CILANTRO, AND ONION

SIDES

GUACAMOLE* 6 **PICO DE GALLO*** 3.5
RANCHERO BLACK BEANS* 5 **REFRIED BEANS*** 5
RED RICE* 4 **GREEN RICE*** 4 **WAFFLE FRIES*** 7

* VEGETARIAN ITEMS - ASK ABOUT VEGAN OPTIONS

ATTENCION! SHELLFISH ALLERGIES? STAY AWAY FROM OUR FRIED FOODS!
CONSUMING RAW OR UNDERCOOKED EGGS, BEEF, MILK PRODUCTS, PORK, POULTRY, SEAFOOD, OR SHELLFISH MAY CAUSE FOODBORNE ILLNESS.

**
20% GRATUITY WILL BE CHARGED TO ALL PARTIES OF FIVE OR MORE.

**
LOCO PEZ IMPLEMENTS A 3% SERVICE CHARGE FOR ALL CHECKS. THIS SURCHARGE IS DISTRIBUTED TO OUR KITCHEN STAFF IN ORDER TO PROMOTE A FAIR LIVING WAGE. THIS CHARGE IS INDEPENDENT OF ANY TIPS OR GRATUITY, WHICH GO ENTIRELY TO THE FRONT OF HOUSE SERVICE STAFF.

LOCO PEZ

EL PEZ LOCO

APPETIZERS

SERVED WITH HOUSE-FRIED CORN TORTILLA CHIPS

ROASTED TOMATO SALSA* 4.5 **AVOCADO SALSA VERDE*** 5
PICO DE GALLO* 5.5

GUACAMOLE* 11

SALSA TRIO* 12
ROASTED TOMATO SALSA, AVOCADO SALSA VERDE, AND PICO DE GALLO

LOCO QUESO DIP* 11
OUR TAKE ON THE TEX MEX CLASSIC, CHILE CON QUESO. CREAMY CHEESE DIP WITH CHILES

NACHOS* 12
TORTILLA CHIPS, REFRIED BEANS, JACK CHEESE, PICO DE GALLO, JALAPEÑO, CREMA, COTIJA
ADD MEAT Y SUCH ^5
KENZO STILO WITH CHORIZO, CARNE ASADA, POLLO & GUACAMOLE ^8
VEG STILO* WITH SOY CHORIZO, MUSHROOMS, SEITAN & GUACAMOLE ^7

TACOS BURRITOS QUESADILLAS Enchiladas BOWLS

TACOS / CILANTRO Y ONIONS
EXCEPT / SHRIMP & PEZ TACOS COME WITH SHREDDED CABBAGE, CREMA Y PICO DE GALLO (1 PER ORDER)

BURRITOS / BEANS, RICE, CHEESE, CREMA, PICO DE GALLO Y CHOICE OF FILLING

QUESADILLAS / CHEESES Y CHOICE OF FILLING, PICO DE GALLO & CREMA (3 PER ORDER)

BOWLS / WHOLE BLACK BEANS, RED RICE, CABBAGE, PICO DE GALLO, CREMA, GUACAMOLE, PICKLED ONION, COTIJA CHEESE, CHOICE OF MEATS Y SUCH

ENCHILADAS / ANCHO SALSA, CHEESE, CREMA, REFRIED BEANS Y RED RICE (3 PER ORDER)

MEATS Y SUCH	TACO	BURRITO	QUESADILLA	BOWL	ENCHILADA
AL PASTOR	3.75	13.00	13.00	15.00	22.00
CARNE ASADA	4.25	13.50	14.00	15.50	23.00
POLLO TINGA	3.75	13.00	13.00	15.00	22.00
CARNITAS	4.25	13.50	14.00	15.50	23.00
CHORIZO & POTATO	3.75	13.00	13.00	15.00	22.00
PEZ	4.25	14.50	14.00	16.00	23.00
CAMARONES	4.25	14.50	14.00	16.00	23.00
SOY CHORIZO *	3.25	12.00	12.00	14.00	21.00
MUSHROOM *	3.25	12.00	12.00	14.00	21.00
SEITAN ADOBO *	3.25	12.50	13.00	14.50	22.00



Dessert

TRES LECHES 8
TRADITIONAL VANILLA CAKE SOAKED IN THREE MILKS WITH PINEAPPLE AND TOPPED W/ WHIPPED CREAM

CHURRO BITES 8
DUSTED WITH CANELA AND SUGAR
SERVED WITH CHOCOLATE SAUCE AND DULCE DE LECHE

COCKTAILS

LOWRIDERS



IMPALA CLASSIC MARGARITA - 8 (PITCHER - 40)

FAIRLANE PINEAPPLE INFUSED TEQUILA, GUAVA Y LIME JUICES - 10 (PITCHER - 50)

REGAL ESPOLON SILVER TEQUILA, LIME, SALT, GRAPEFRUIT SODA - 11

COUPE DE VILLE TEQUILA, BLOOD ORANGE PURÉE, LIME JUICE & SPICY CINNAMON RIM - 10 (PITCHER - 50)

CHEVELLE HABANERO INFUSED TEQUILA, MEZCAL, PASSION FRUIT PUREE, LIME - 12

ESPÍRITU

TEQUILA



-- TRADICIONAL --

CASAMIGOS BLANCO 12 REPOSADO 13 AÑEJO 16

CLASE AZUL PLATA 24 REPOSADO 26

CUERVO TRADICIONAL BLANCO 9 REPOSADO 10

DON JULIO SILVER 13 REPOSADO 14 AÑEJO 16

DON JULIO 1942 26

ESPOLON BLANCO 10 REPOSADO 12

PATRON SILVER 12 REPOSADO 14 AÑEJO 16

TEREMANA AÑEJO 16

-- ADDITIVE FREE --

AMATITEÑA BLANCO 16 ORIGEN 19

CODIGO 1530 BLANCO 12

CORAZÓN BLANCO 9 REPOSADO 11

DON FULANO BLANCO 14 REPOSADO 16

DON VICENTE BLANCO 13 REPOSADO 15

EL TESORO BLANCO 14 REPOSADO 16 AÑEJO 18

MIJENTA BLANCO 13 AÑEJO 28

SIETE LEGUAS BLANCO 14 REPOSADO 15 AÑEJO 17

TEQUILA OCHO PLATA 12 REPOSADO 15

TRES AGAVES BLANCO 9

VOLCAN DE MI TIERRA BLANCO 12

MEZCAL



CATEDRAL ESPADIN MEZCAL JOVEN 11

CATEDRAL TOBAL MEZCAL JOVEN 21

CATEDRAL ENSAMBLE MEZCAL JOVEN 17

CATEDRAL MEXICANO MEZCAL JOVEN 21

CREYENTE MEZCAL JOVEN 12

GRANJA NOMADA MEZCAL JOVEN 11

ILLEGAL MEZCAL REPOSADO 17 AÑEJO 20

MEZCAL VAGO ELOTE 17

MEZCAL VAGO ESPADIN BY JOEL BARRIGA 17

UNION MEZCAL JOVEN 12

AVENIDAS



SUNSET BLVD

CORAZÓN SILVER TEQUILA, POMEGRANATE, LIME, & CINNAMON INFUSED SIMPLE SYRUP - 14 (PITCHER - 65)

LA BREA AVE

PINEAPPLE INFUSED PLATA TEQUILA, CREAM OF COCONUT, PINEAPPLE, LIME - 14

VENTURA BLVD

MANGO AND HABANERO INFUSED TEQUILAS, MANGO JUICE, PUREE, LIME, MANGO CHAMOY & TAJIN RIM - 14

ELYSIAN PARK

JASMINE INFUSED PLATA TEQUILA, BLUEBERRY PUREE, LIME JUICE, GRAPEFRUIT SODA - 13

CRUISERS



BITTER SORROW

RITUAL ONE NON ALCOHOLIC APERITIF, BLOOD ORANGE, POMEGRANATE, GRAPEFRUIT SODA - 9

STING RAY

AGUA DE JAMAICA, JUNIPER, LEMON AND SELTZER - 7

GOLD RUSH

BLACK TEA CONCENTRATE, HORCHATA, TURMERIC HONEY SYRUP - 8

FIRE DRAGON

RITUAL NON-ALCOHOLIC TEQUILA, LIME, SIMPLE SYRUP, FRESH SERRANO CHILIES - 10

BEERS

ON TAP



SIX POINT PEZ PILS - 5.4% - 6

MODELO ESPECIAL - 4.4% - 7

NEGRA MODELO - 5.4% - 7

HALF ACRE SLOW MELT PALE ALE - 5.8% - 8

MICHELADA

NEGRA MODELO, HOUSE-MADE TOMATO BLEND, LIME, TAJIN RIM - 7

CERVEZA BIEN!.. FRIA

BELL'S TWO HEARTED ALE - 7% - 8

CIGAR CITY JAI ALAI IPA - 7.5% - 8

VICTORY BROTHERLY LOVE HAZY IPA - 6% - 7

DOWNEAST TRADITIONAL CIDER - 8

CHELADA

MODELO ESPECIAL, WORCESTERSHIRE SAUCE, FRESH LIME JUICE, SALT RIM - 7

BOTTLE Y CAN

TECATE - 4

CORONA - 5.5

CORONA LIGHT - 5.5

DOS EQUIS LAGER - 6

PACIFICO CLARA - 5.5

MILLER HIGH LIFE - 4.5

MILLER LITE - 5

PABST BLUE RIBBON - 4

YUENGLING LAGER - 5

NARRAGANSETT LAGER (16 OZ) - 5

SURFSIDE LEMONADE + VODKA - 9

SURFSIDE ICED TEA + VODKA - 9

DOGFISH HEAD 60 MINUTE IPA - 6

21ST AMENDMENT FREE! OR DIE IPA - 6

OSKAR BLUES MAMA'S LITTLE YELLA PILS - 6

OSKAR BLUES DALE'S PALE ALE - 6.5

VICTORY GOLDEN MONKEY - 6.5

VICTORY HOP DEVIL - 6

WILD BASIN SELTZER (ASSORTED FLAVORS) - 6

-- N/A CERVEZA --

ATHLETIC FREEWAVE HAZY IPA (>0.5% ABV) - 6.5

BEST DAY ELECTRO (>0.5% ABV) - 7

BEST DAY HAZY IPA (>0.5% ABV) - 7

BEST DAY IMPERIAL IPA (>0.5% ABV) - 7

BEST DAY WEST COAST IPA (>0.5% ABV) - 7

WINE

PINOT GRIGIO THE PINOT PROJECT (IT) - 11 (8.4 OZ CAN)

ROSÉ GARNACHA AH-SO (SP) - 11 (8.4 OZ CAN)

PINOT NOIR THE PINOT PROJECT (CA) - 11 (8.4 OZ CAN)

SAUVIGNON BLANC PRISMA (CH) - 10

PINOT NOIR LITTLE SHEEP (FR) - 10

PINOT NOIR TRES PALACIOS (CH) - 10

SOFT DRINKS

JARRITOS SODA - 4

ORANGE, GRAPEFRUIT, PINEAPPLE, FRUIT PUNCH, GUAVA OR TAMARIND



BIENVENIDO

BRUNCH

MENU

AVAILABLE SAT & SUN 11 AM TO 3 PM



BIENVENIDO

COMIDA



BREAKFAST TACOS 13

3 FLOUR TORTILLAS, SCRAMBLED EGGS, TATER TOTS, CHEESE, BACON LARDONS, GUACAMOLE, HABANERO MAYO

HUEVOS RANCHERO* 14

2 FRIED EGGS, REFRIED BEANS, CRISPY CORN TORTILLAS, QUESO FRESCO, SALSA RANCHERO, GUACAMOLE, JALAPENO, SOUR CREAM, AND RED RICE



CHARRO SKILLET 15

POTATO HASH, ROASTED ONIONS, RED AND POBLANO PEPPERS WITH CARNE ASADA, TOPPED WITH 2 FRIED EGGS AND CHIPOTLE HOLLANDAISE

TOTCHOS 16

GOLDEN FRIED TATER TOTS, MELTED CHEESE, BLACK BEAN SALSA, PICKLED JALAPENOS, SOUR CREAM, BACON LARDONS & 2 FRIED EGGS



WAFFLE* 8

HONEY BUTTER, SYRUP & FRESH, SEASONAL FRUIT



COCKTAILS

BLOODY MARY 9

SECRET HOUSE RECIPE WITH MONDO GARNISHES & SPICY SALT RIM



BLOODY MARIA 10

TEQUILA BLOODY MARY - MAKE IT SPICY WITH HABANERO TEQUILA ^2

MICHELADA 7

MEXICAN LAGER WITH TRADITIONAL HOUSE TOMATO JUICE BLEND AND SALT RIM



FRIDA MIMOSA 8

HIBISCUS & GUAVA WITH SPARKLING WINE

LOCO PEZ

