

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

ARUGULA, 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, SERVED WITH WAFFLE FRIES
- FRIED CHICKEN SANDWICH 13.5

HABANERO MAYO, PICKLES, RED ONION, LETTUCE, SERVED WITH WAFFLE FRIES
- 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
- CHURROS 8

DUSTED WITH CANELA AND SUGAR (4 PER ORDER)
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 13 REPO 15 AÑEJO 16
- CASA NOBLE** BLANCO 14 REPOSADO 15 AÑEJO 16
- CLASE AZUL** REPOSADO 26
- DON JULIO** SILVER 13 REPOSADO 14 AÑEJO 16
- DON JULIO** 1942 26
- EL JIMADOR** SILVER 9
- ESPOLON** BLANCO 10 REPOSADO 12 AÑEJO 14
- HUSSONG'S** SILVER 10 REPOSADO 12
- PATRON** SILVER 14 REPOSADO 16 AÑEJO 18

-- ADDITIVE FREE --

- AMATITEÑA** BLANCO 16 ORIGEN 19
- CASCO VIEJO** BLANCO 9 REPOSADO 11
- CODIGO 1530** BLANCO 12
- DON FULANO** BLANCO 14 REPOSADO 16
- DON VICENTE** BLANCO 13 REPOSADO 15
- EL TESORO** BLANCO 14 REPOSADO 16 AÑEJO 18
- MIJENTA** BLANCO 14 REPOSADO 15 AÑEJO 28
- TEQUILA OCHO** PLATA 12 REPOSADO 15
- TRES AGAVES** BLANCO 9

MEZCAL



- CASAMIGOS** ESPADIN JOVEN - 18
- DEL Maguey** VIDA JOVEN - 14
- GRANJA NOMADA** JOVEN - 12
- VAGO** ELOTE - 17
- ILLEGAL** JOVEN - 15 REPOSADO - 17 AÑEJO - 20
- CREYENTE** JOVEN - 12
- DOS HOMBRES** ESPADIN - 13
- MONTELOBOS** JOVEN - 12 JOVEN ENSEMBLE - 18
- LOBOS** 1707 - 15

AVENIDAS



VAN NUYS BLVD CASCO VIEJO TEQUILA BLANCO, ANCHO REYES POBLANO LIQUEUR, LIME & CUCUMBER CILANTRO AGUA FRESCA - 14

WHITTIER BLVD MILAGRO SILVER TEQUILA, BLOOD ORANGE PUREE, LIME, "FIREWATER" BITTERS - 14

HOLLYWOOD BLVD CASAMIGOS REPOSADO TEQUILA, KAHLUA COFFEE LIQUEUR, COCONUT MILK, SHAVED CACAO - 16

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

BEERS

ON TAP



- SIX POINT** PEZ PILS - 5.4% - 6
- MODELO ESPECIAL** - 4.4% - 7
- MODELO** NEGRA - 5.4% - 7
- NEW TRAIL** CRISP LAGER - 4.8% - 7
- LOVE CITY** LIME LAGER - 4% - 7

BOTTLE Y CAN

- TECATE** - 4
- CORONA** - 5.5
- CORONA** LIGHT - 5.5
- MODELO** ESPECIAL - 5.5
- MODELO** NEGRA - 5.5
- PACIFICO** CLARA - 5.5
- EVERGRAIN** SALUD LAGER - 5
- TOPO CHICO** STRAWBERRY GUAVA SELTZER - 8
- STATESIDE** SELTZERS - 9
- SURFSIDE** ICED TEA - 9
- SURFSIDE** LEMONADE - 9
- SURFSIDE** STRAWBERRY LEMONADE - 9

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)

CRUISERS



TRIBUTE TO THE GODS CUCUMBER CILANTRO AGUA FRESCA, SELTZER - 7

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



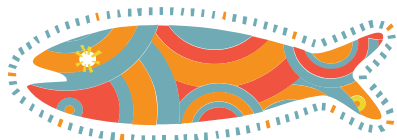
- BELL'S** TWO HEARTED ALE - 7% - 8
- HALF ACRE** DAISYCUTTER PALE ALE - 5.2% - 7
- VICTORY** BROTHERLY LOVE HAZY IPA - 6% - 7
- FOUNDERS** ALL DAY GRAPEFRUIT IPA - 4.7% - 7
- DOWNEAST** ORIGINAL CIDER - 5.1% - 8

- FOUNDERS** ALL DAY IPA - 7
- NEW BELGIUM** VOODOO RANGER JUICY HAZE IPA - 7
- 21ST AMENDMENT** BREW FREE BLOOD ORANGE IPA - 7
- THREE FLOYDS** ZOMBIE DUST IPA - 7
- GARAGE** CLASSIC LIGHT LAGER - 5
- TRÖEGS** PERPETUAL IPA - 6
- VICTORY** DIRTWOLF DOUBLE IPA - 8
- DOWNEAST** SEASONAL CIDER - 7
- *ATHLETIC BREWING** - RUN WILD IPA (<.5%) 7
- *ATHLETIC BREWING** - CERVEZA (<.5%) 7
- *ATHLETIC BREWING** - UPSIDE DAWN (<.5%) 7

SOFT DRINKS

- MEXICAN COKE** - 4
- MEXICAN SPRITE** - 4
- JARRITOS SODA** - 4
- ORANGE, GRAPEFRUIT, PINEAPPLE, FRUIT PUNCH, TAMARIND**
- JARRITOS MINERAGUA** SPARKLING WATER - 3.5

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, AVOCADO CREMA, HABANERO MAYO

HUEVOS RANCHERO 13

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



BREAKFAST BURRITO 14

SCRAMBLED EGGS, TATER TOTS, BLACK BEAN, BELL PEPPER, CORN & CHIPOTLE SALSA, SOUR CREAM, AND CHEESE WRAPPED IN A FLOUR TORTILLA

CHILAQUILES 13

HOUSE-FRIED CORN TORTILLA CHIPS, SAUTEED IN YOUR CHOICE OF SALSA VERDE OR ROJA, TOPPED WITH TWO FRIED EGGS, GUACAMOLE, CREMA, QUESO FRESCO, ONION, AND CILANTRO

ADD CARNE ASADA OR SOY CHORIZO ^4



TRES LECHES FRENCH TOAST 14

BRIOCHE, MARINATED A LA TRES LECHES, WITH WHIPPED CREAM, CARAMELIZED PINEAPPLE & MAPLE SYRUP



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

