LOCO PEZ
EL PEZ LOCO

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
SPRING MIX, 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

ADOBO WINGS 16
WINGS, FRIED AND TOSSED IN A SPICY HOUSE ADOBO SEASONING

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.

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 SUGAR AND CINNAMON
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

AVENIDAS

Superior

VINE STREET
CINNAMON INFUSED PLATA TEQUILA, CRANBERRY JUICE, ORANGE JUICE, ROSEMARY SIMPLE SYRUP, LIME - 13

MULHOLLAND DRIVE
CATEDRAL ESPADIN MEZCAL, ANGOSTURA BITTERS, SIMPLE SYRUP - 14

SUNSET BLVD
CASCO VIEJO TEQUILA SILVER OR CATEDRAL ESPADIN MEZCAL, LIME JUICE, GRAPEFRUIT, ROSEMARY SIMPLE SYRUP - 13 / 14

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

CRUISERS

0% ALCOHOL FREE

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

SWEET DREAMS
RITUAL NON-ALCOHOLIC TEQUILA, RITUAL NON-ALCOHOLIC HERBAL APERTIF, JAMAICA, LIME, SIMPLE SYRUP - 14

GOLD RUSH
BLACK TEA CONCENTRATE, HORCHATA, TURMERIC HONEY SYRUP - 8

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

ESPÍRITU

TEQUILA

- - TRADICIONAL --

CASAMIGOS BLANCO 12 REPOSADO 14 AÑEJO 16
DON JULIO BLANCO 12 REPOSADO 14 AÑEJO 16
ESPOLON BLANCO 11 REPOSADO 12 AÑEJO 13
PATRON SILVER 12 REPOSADO 14 AÑEJO 16

- - ADDITIVE FREE --

AMATITEÑA BLANCO 16 ORIGEN 19
CASCAHUÍN BLANCO 12
CASCO VIEJO BLANCO 9 REPOSADO 11
DON FULANO BLANCO 14 REPOSADO 16 FUERTE 19
DON VICENTE BLANCO 13 REPOSADO 15
EL TESORO BLANCO 14 REPOSADO 16 AÑEJO 18
MIJENTA BLANCO 14 AÑEJO 28
SIEMBRA ALTENO BLANCO 19
TEQUILA OCHO PLATA 12 REPOSADO 15
TRES AGAVES BLANCO 9 REPOSADO 11

MEZCAL

CLARIDAD ESPADIN 11
CLARIDAD CAPON ESPADIN 16 CISUISHE 22
CATEDRAL DE MI PADRE ESPADIN 10
CATEDRAL DE MI PADRE ESPADIN Y CUISHE 17
CATEDRAL DE MI PADRE TOBALA 19
SILVESTRE JIMENEZ MELATE MADRECUISHE 13
SALVADORES PECHUGA CON MOLE COLORADITO 25
SALVADORES TAMARINDO Y CHILES 18
VICIO ARTISINAL 16

BEERS

CERVEZA BIEN!.. FRIA

ON TAP

SIX POINT PEZ PILS - 5.4% - 6
NEGRA MODELO 5.4% - 7
TWO LOCALS CLEAN SWEEP PILSNER - 5.2% - 8
DOCK STREET BARRACUDA SOUR - 4% - 7
TONEWOOD FRESHIES PALE ALE - 5% - 8
HALF ACRE DAISY CUTTER - 5.2% - 8
VICTORY BROTHERLY LOVE HAZY IPA - 6% - 8
BELL'S TWO HEARTED ALE - 7% - 8
LOVE CITY ERASERHOOD - 7.2% - 8
DOWNEAST CIDER SEASONAL - 8

BOTTLE Y CAN

TECATE - 4
CORONA - 5.5
DOS EQUIS LAGER - 6
MODELO ESPECIAL - 5.5
NEGRA MODELO - 6
PACIFICO CLARA - 5.5
OSKAR BLUES DALE'S PALE ALE - 6
LOVE CITY DEEP CUT PILSNER - 6
ORIGINAL SIN BLACK WIDDOW CIDER - 6
CIGAR CITY JAI ALAI IPA - 7
TONEWOOD FUEGO IPA - 6
DOGFISH HEAD TROPICAL SQUALL IPA - 9% - 7
DOGFISH HEAD CITRUS SQUALL GOLDEN ALE - 6.5
DOGFISH HEAD SEAQUENCH SESSION SOUR - 6
LAGUNITAS LIL SUMPIN SUMPIN - 7
SIERRA NEVADA HAZY LITTLE THING - 7
VICTORY SOUR MONKEY - 7.5
TOPO CHICO HARD SELTZER - 7

- - N/A CERVEZA --

ATHLETIC BREWING CERVEZA - 6 (<0.5% ABV)
NEW TRAIL HAZY IPA - 6 (<0.5% ABV)

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)

DRINKS NO BORRACHO

JARRITOS SODA ORANGE, GRAPEFRUIT, PINEAPPLE, FRUIT PUNCH, GUAVA, LIME 4
TOPO CHICO CLUB SODA - 3
MEXICAN COKE THE OG - 4

BIENVENIDO

BRUNCH MENU

BIENVENIDO

COMIDA

BREAKFAST TACOS 13
3 FLOUR TORTILLAS, SCRAMBLED EGGS, TATER TOTS, LOCO CHEESE, BACON LARDONS, GUACAMOLE, HABANERO MAYO

HUEVOS RANCHEROS 14
2 FRIED EGGS, REFRIED BEANS, CORN TORTILLA, QUESO FRESCO, SALSA RANCHERO, GUACAMOLE, JALAPENO, SOUR CREAM AND RED RICE

BREAKFAST BURRITO 14
SCRAMBLED EGGS, BLACK BEAN, CORN PEPPERS, RED ONION, LOCO CHEESE, TATER TOTS, SALSA VERDE, CREMA, CHOICE OF CHORIZO OR SOY CHORIZO

CHICKEN & WAFFLES 15
MALTED WAFFLE, BUTTERMILK FRIED CHICKEN, CHORIZO GRAVY & SYRUP

COCKTAILS

BLOODY MARY 9
SECRET HOUSE RECIPE WITH MONDO GARNISHES & SPICY SALT RIM

BLOODY MARIA 10
WITH TEQUILA MAKE IT EXTRA SPICY WITH HABAÑERO TEQUILA ^2

MICHELADA 7
MEXICAN LAGER WITH TRADITIONAL HOUSE TOMATO JUICE BLEND AND SALT RIM

FRIDA MIMOSA 8
HIBISCUS & GUAVA WITH SPARKLING WINE

MEXICAN 75 9
MANGO-INFUSED REPOSADO TEQUILA, LIME, MANGO JUICE, CHAMPAGNE, CHAMOY SUGAR RIM

ESPRESSO MARTINI 13
VODKA, COLD BREW, AND KAHLUA

LOCO PEZ