

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.

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 SUGAR AND CINNAMON. (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

AVENIDAS



RODEO DRIVE

CASCO VIEJO TEQUILA REPOSADO, MANGO-HABAÑERO
INFUSION, LIME, CHAMOY SUGAR RIM- 14

WHITTIER BLVD

MILAGRO SILVER TEQUILA, BLOOD ORANGE PUREE, LIME,
“FIREWATER” BITTERS - 14

SUNSET BLVD

CASCO VIEJO TEQUILA SILVER OR GRANJA NOMADA MEZCAL,
LIME, GRAPEFRUIT, ROSEMARY SIMPLE SYRUP - 13/14

ELYSIAN PARK

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

CRUISERS



ALCOHOL
FREE

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

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

GRAN CENTENARIO PLATA 11 REPO 12 CRISTALINO 24

PATRON SILVER 12 REPOSADO 14 AÑEJO 16

- - 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 REPOSADO 11

BEERS

ON TAP



SIX POINT PEZ PILS - 5.4% - 6

NEGRA MODELO - 5.4% - 7

TWO LOCALS WHO YOU WIT - 5.2% - 7

CIGAR CITY MARGARITA GOSE - 4.2% - 7

2SP BABY BOB STOUT - 6% - 7



HALF ACRE DAISY CUTTER - 5.2% - 8

VICTORY BROTHERLY LOVE HAZY IPA - 6% - 8

BELL'S TWO HEARTED ALE - 7% - 8

LOVE CITY ERASERHOOD IPA - 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

NEW TRAIL CRISP LAGER - 5

WYNDRIDGE SEASONAL CIDER - 6

CIGAR CITY JAI ALAI IPA - 7

TONWOOD FUEGO IPA - 6

DOGFISH HEAD CITRUS SQUALL GOLDEN ALE - 6.5

DOGFISH HEAD SEAQUENCH SESSION SOUR - 6

21ST AMENDMENT BLOOD ORANGE IPA - 6

21ST AMENDMENT HELL OR HIGH WATERMELON - 6

VICTORY SOUR MONKEY - 7.5

TOPO CHICO HARD SELTZER - 7

ATHLETIC BREWING CERVEZA - 6 (>.5% ABV)

MEZCAL



GRANJA NOMADA JOVEN 10

ILEGAL JOVEN 14 REPOSADO 17

MEZCAL VAGO ESPADÍN BY JOEL BARRIGA 17

MEZCAL VAGO ESPADÍN EMIGDIO JARQUIN 17

WINE

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

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

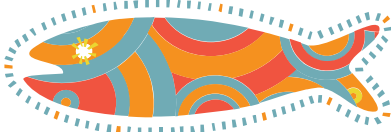
PINOT NOIR THE PINOT PROJECT (CA) - 11 (8.4 OZ CAN)

DRINKS NO BORRACHO

JARRITOS SODA - 4

ORANGE, GRAPEFRUIT, PINEAPPLE, FRUIT PUNCH, TAMARIND

JARRITOS MINERAGUA CLUB SODA - 3



BIENVENIDO

BRUNCH MENU



BIENVENIDO

COMIDA



BREAKFAST TACOS 13

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



HUEVOS RANCHERO 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 HABANERO TEQUILA ^2**



MICHELADA 7

MEXICAN LAGER WITH TRADITIONAL HOUSE TOMATO JUICE BLEND AND SALT RIM



FRIDAY MIMOSA 8

HIBISCUS & GUAVA WITH SPARKLING WINE

LOCO PEZ

