

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
- 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 - -

CABO WABO SILVER 11 REPOSADO 13
CASAMIGOS BLANCO 12 REPOSADO 13 AÑEJO 16
CAZADORES SILVER 8 REPOSADO 10
CLASE AZUL PLATA 24 REPOSADO 26
DON JULIO SILVER 13 REPOSADO 14 AÑEJO 16
DON JULIO 1942 26
ESPOLON BLANCO 10 REPOSADO 12
HERRADURA SILVER 11 REPOSADO 13
MILAGRO SILVER 9 REPOSADO 11
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 REPOSADO 15 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



MEZCAL VAGO ELOTE 17
MEZCAL VAGO ESPADÍN BY JOEL BARRIGA 17
BANHEZ MAGUEY PECHUGA MEZCAL 18
ILLEGAL MEZCAL REPOSADO 17 AÑEJO 20
UNION MEZCAL JOVEN 12
CREYENTE MEZCAL JOVEN 12
GRANJA NOMADA MEZCAL JOVEN 11

AVENIDAS



VAN NUYS BLVD

CORAZÓN SILVER TEQUILA, ANCHO REYES POBLANO
LIQUEUR, LIME & CUCUMBER CILANTRO AGUA FRESCA - 14

WHITTIER BLVD

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

LA BREA AVE

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

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
NEGRA MODELO - 5.4% - 7
HALF ACRE SLOW MELT PALE ALE - 5.8% - 8

MICHELADA

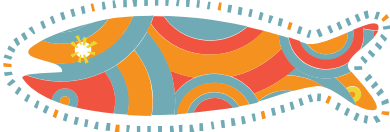
NEGRA MODELO, HOUSE-MADE TOMATO BLEND,
LIME, TAJIN RIM - 7

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
PBC WALT WIT - 5.5
SURFSIDE LEMONADE + VODKA - 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
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

SURFSIDE ICED TEA + VODKA - 9
YARDS PHILLY PALE ALE - 5.5
YARDS BRAWLER - 5.5
PBC KENZINGER - 5.5
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
ATHLETIC FREEWAVE HAZY IPA (>0.5% ABV) - 6.5

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

