

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
- 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 13 REPO 15 AÑEJO 16

CASA NOBLE REPOSADO 15 AÑEJO 16

CLASE AZUL REPOSADO 26

DON JULIO SILVER 13 REPOSADO 14 AÑEJO 16

DON JULIO 1942 26

ESPOLON BLANCO 10 REPOSADO 12 AÑEJO 14

PATRON SILVER 14 REPOSADO 16 AÑEJO 18

- - 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 14 REPOSADO 15 AÑEJO 28

MIJENTA BLANCO MAESTRA SELECTION NO. 2 18

MIJENTA REPOSADO SYMPHONY SERIES NO 2 18

MEZCAL



CASAMIGOS ESPADIN JOVEN - 18

DEL MAGUEY VIDA JOVEN - 14

VAGO ELOTE - 17

ILLEGAL JOVEN - 15

DOS HOMBRES ESPADIN - 13

SALVADORES TAMARINDO Y CHILES- 18

SALVADORES PECHUGA CON MOLE COLORADITO- 25

MONTELOBOS JOVEN - 12 JOVEN ENSEMBLE - 18

LOBOS 1707 - 15

AVENIDAS



VAN NUYS BLVD

CORAZÓN BLANCO, MUDDLED FRESH POBLANO PEPPER,
LIME & CUCUMBER CILANTRO AGUA FRESCA - 14

WHITTIER BLVD

CORAZÓN BLANCO, BLOOD ORANGE PUREE, LIME,
“FIREWATER” BITTERS - 14

HOLLYWOOD 43

TRES AGAVES REPOSADO, KAHLUA, COLD BREW, LICOR
43 - 13

ELYSIAN PARK

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

CRUISERS



TRIBUTE TO THE GODS

CUCUMBER CILANTRO AGUA FRESCA, SELTZER - 7

VENTURA VERANO

RITUAL ONE TEQUILA, FRESH LIME, GRAPEFRUIT JUICE,
SIMPLE SYRUP, TOPPED WITH MINERAGUA - 10

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

MODELO NEGRA - 5.4% - 7

BURLINGTON LITTLE WIZARD HAZY IPA - 6% - 7

NEW TRAIL CRISP LAGER - 4.8% - 7



LOVE CITY LIME LAGER - 4% - 7

BELL'S TWO HEARTED ALE - 7% - 8

HALF ACRE DAISYCUTTER PALE ALE - 5.2% - 7

VICTORY BROTHERLY LOVE HAZY IPA - 6% - 7

DOWNEAST ORIGINAL CIDER - 5.1% - 8

BOTTLE Y CAN

TECATE - 4

CORONA - 5.5

CORONA LIGHT - 5.5

MODELO ESPECIAL - 5.5

MODELO NEGRA - 5.5

PACIFICO CLARA - 5.5

DOS EQUIS AMBAR - 5.5

DOS EQUIS ESPECIAL - 5.5

VICTORIA CERVEZA - 5

CARTA BLANCA CERVEZA - 6

SUPERIOR CERVEZA - 5

TOÑA CERVEZA - 5

FOUNDERS ALL DAY IPA - 7

NEW BELGIUM VODOO RANGER JUICY HAZE IPA - 7

THREE FLOYDS ZOMBIE DUST IPA - 7

TROPI CANNON CITRUS IPA - 7

DOWNEAST PEACH MANGO CIDER- 7

KENWOOD LAGER - 5

STATESIDE SELTZERS - 9

SURFSIDE LEMONADE/STRAWBERRY/BLEUBERRY - 9

- - NON-ALCOHOLIC - -

*ATHLETIC BREWING - RUN WILD IPA (<.5%) 7

*ATHLETIC BREWING - CERVEZA (<.5%) 7

*ATHLETIC BREWING - UPSIDE DAWN (<.5%) 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)

SOFT DRINKS

MEXICAN COKE - 4

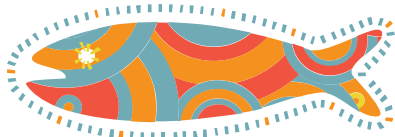
MEXICAN SPRITE - 4

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

