

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
- 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



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



TRIBUTE TO THE GODS

CUCUMBER CILANTRO AGUA FRESCA, SELTZER - 7

GOOD VIBRATIONS

STRAWBERRY, LIME, SIMPLE SYRUP - 8

GOLD RUSH

BLACK TEA CONCENTRATE, HORCHATA, TURMERIC HONEY SYRUP - 8

FIRE DRAGON

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

ADD YOUR CHOICE OF LIQUOR - 4

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

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

LALO BLANCO 13

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 CUISISHE 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

ON TAP



SIX POINT PEZ PILS - 5.4% - 6

NEGRA MODELO 5.4% - 7

NESHAMINY CREEK J.A.W.N. PALE ALE - 5.2% - 8

DOCK STREET BARRACUDA SOUR - 4% - 7

TONWOOD POOLSIDE LAGER - 5.2% - 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 WIDOW CIDER - 6

CIGAR CITY JAI ALAI IPA - 7

TONWOOD FUEGO IPA - 6



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

DOGFISH HEAD TROPICAL SQUALL IPA - 7

DOGFISH HEAD SEAQUENCH SESSION SOUR - 6

TWO LOCALS CLEAN SWEEP PILSNER (16 OZ) - 9

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)

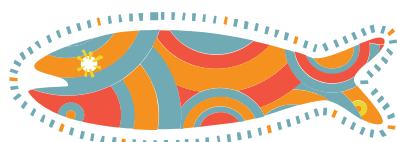
PINOT NOIR THE PINOT PROJECT (CA) - 11 (8.4 OZ CAN)

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

REPOSADO TEQUILA, LIME, MANGO JUICE, SPARKLING WINE



ESPRESSO MARTINI 13

VODKA, COLD BREW, AND KAHLUA

LOCO PEZ

