

Taco - a crispy **corn** tortilla filled with your choice of meat or beans, topped with shredded lettuce, diced tomatoes, onions with cilantro, and shredded jack & cheddar cheeses.

Beef, Turkey, Cheese, (Pinto or Black) Beans

Enchilada - a soft white **corn** tortilla rolled around your choice of filling, then topped with our mild enchilada salsa and melted cheeses.

Beef, Turkey, Cheese, (Pinto or Black) Beans

Burrito - a soft **flour** tortilla rolled with your choice of fillings, then topped with our mild enchilada salsa, onions with cilantro, and melted cheeses.

Beef, Beef & Bean, Turkey, Turkey & Bean, (Pinto or Black) Beans

Chimichanga - a **flour** tortilla rolled around your choice of fillings, jack & cheddar cheeses, onions with cilantro, and our mild enchilada salsa, then deep fried to a golden brown.

Beef, Beef & Bean, Turkey, Turkey & Bean, (Pinto or Black) Beans

LOCO COMBOS

Tex-Mex combo dishes served with your choice of one (1) of the following :

*Rice & Beans * Chili Carne * Chili Veggie
Black Bean Soup * Gazpacho (seasonal) * Soup of the Day
Salad * Guacamole Salad (+\$1.00) * Blue Corn Bread*

Enchilada, Taco....10.75

Burrito, Taco..11.25

3 Tacos.....12.50

Enchilada, Chimichanga...12.50

2 Enchiladas....12.25

Enchilada, Burrito...12.75

Chimichanga, Taco...11.00

2 Chimichangas....12.35

Burrito, Chimichanga.13.00

2 Burritos.....13.25

Chimi, Enchilada, Taco....15.75

Burrito, Enchilada, Taco....16.00

Chimichanga, Burrito, Taco....16.25

Burrito, Chimi, Enchilada....17.75

L.A. Mex - add **lettuce, tomato, and sour cream** to a burrito, chimichanga, or enchilada +85 cents *per item*.



Chicken Fajitas

Breast of chicken cut in strips, marinated in citrus juices and cilantro, and sauteed with onions, chiles, and green & red peppers. Served with fajita fixings of refried black beans, salsa roja, shredded cheeses, sour cream and warmed flour tortillas 13.-

Shrimp Fajitas

Sauteed with red & green peppers, chiles, and onions all bathed in a cilantro-parsley and lime based garlicky **Chimichurri Sauce**. Served with fajita fixings of refried black beans, salsa roja, sour cream, and warmed flour tortillas 15.50

Tofu Fajitas

Locally made tofu cut in strips and marinated in spices and chiles. Sauteed with onions, jalapenos, tomatos, and green & red bell peppers. Served with fajita fixings of refried black beans, salsa roja, shredded cheeses, sour cream, and warmed flour tortillas. 12.75

Tostadas Grandes

The INCREDIBLE "EDIBLE BOWL"

*Layered on our refried pinto beans, and topped with a **SALAD** of fresh lettuce, tomatoes, onions & cilantro, black olives, and shredded cheeses.*

Machaca - shredded beef 11.25

Pollo - sauteed turkey 11.25

Rice & Bean 10.-

Black Bean 10.-

Pinto Bean 10.-



Ensalada - the salad fixings without the beans. Served with fresh grated carrot, and our house dressing 7.50 with guacamole 9.75

Ancho-Chipotle Chicken & Black Beans

Chunked breast of chicken sauteed with ancho chipotle chiles, served over black beans and topped with a salad as above 12.25

Loco Chili Tostada - for the Real CHILI HEAD

A large helping of our award winning chili, served on a bed of brown rice, blanketed with shredded cheeses. **Chili Carne** 10.25 **Chili Veggie** 9.50

Aperitivos

Chips & Dips



TOTOPAS - Corn **Tortilla Chips**
fresh cut, fried and unsalted. 1.00

with 1 dip below 3.25
with 2 dips below 5.50
with 3 dips below 7.75

& Salsa Roja-

Our most popular red dipping salsa

& Salsa Fresca -

A fresh "pico de gallo" salsa

& Nacho Cheese

El Loco's version of "Chile con Queso"

& Frijoles

Our no-lard pinto beans & jalapenos

& Loco Chili

Carne or veggie, a *HOT* love

& Salsa Verde

Our green tomatillo salsa

& Salsa Mixta

A mix of red, green, and fresca salsas

"El Dip"

A great large party warm-up!

Five of our delicious dips with
unlimited chips. 14.50

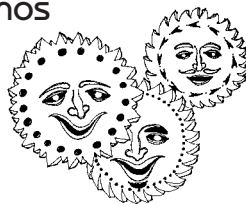
Salsa Roja or Salsa Fresca

Nacho Cheese

Frijoles or Salsa Verde

Loco Chili Carne or Chili Veggie

Guacamole



Nacho Platters

Buenos Nachos El Loco's original nacho platter.
A single layer of tortilla chips smothered in jack
and cheddar cheeses, refried beans, onions,
jalapenos, and your choice of
Beef or Turkey, 11.25
Guacamole or Chorizo 12.50

Nachos Classicos Lots of crispy corn tortilla
chips topped with melted jack & cheddar and
jalapenos. Served with salsa roja & sour cream 8.75

Sopas - Soups

All soups are homemade of pure stocks and essences.

Sopa de Frijole Negro

Vegetarian black bean soup 3.-

Loco Chili Carne

Our shredded beef chili 3.75

Loco Chili Veggie

Our meatless chili 3.-

Gazpacho

seasonal, chilled vegetable soup 3.-

Sopa del Dia

Today's soup, oftentimes vegan, sometimes
creamy or meaty, ask your server 3.-



Nachos Fantasticos

Layer upon layer of corn tortilla chips
with melted jack and cheddar cheeses, black
beans, salsa roja, salsa verde, sour cream,
tomatoes, onions and jalapenos 11.75
with turkey or beef or tofu 13.00
with chorizo 14.25

Have another one of our dips
with your Nachos add 2.25 Guacamole add 4.50



Botanas

Pizza Mexicana Served on a thin crusted crispy
flour tortilla "Pizza". The "sauce" is our veggie chili, with
melted cheeses and jalapeno peppers 8.75
with chorizo 11.75

Pollo Flautas - flour corn tortilla "flutes" filled
with our sauteed turkey on a bed of lettuce with
salsa roja, salsa verde, & sour cream for dipping. 11.25

Mushroom Quesadilla- Our cilantro-parsley
& lime garlicky chimichurri sauce with portabella
mushrooms and melted cheeses folded into a flour
tortilla, broiled and cut in wedges. 8.25

ESPECIALES MEXICANAS

Traditional Mexican and

Nuevo Southwestern dishes served with

Mexican Rice and Refried Black Beans

and your choice of one (1) of the following:



Black Bean Soup * Chili (Carne or Veggie) * Soup of the Day
Guacamole Salad (+\$1.00) * Gazpacho (seasonal) * Salad * Blue Corn Bread

Burrito Espinaca con Champiniones - Our Spinach Burrito with mushrooms, artichoke hearts, and shallots, topped with jack & cheddar cheeses. 11.00

Chile Relleno - Dinner only. A mild fresh Anaheim chile pepper, roasted then stuffed with Monterey Jack cheese, pan fried in our masa-egg batter, and topped with veggie chili. 12.00

Ancho-Chipotle Chicken Chimichanga - Chunks of white meat chicken breast cooked in an ancho-chipotle chile, rolled in a flour tortilla with cheese, & deep fried golden brown. 11.25

Burrito Verduras - Vegetable & Rice Burrito. A combination of sauteed fresh vegetables with Mexican rice wrapped in a flour tortilla and covered with melted cheeses. 10.75

Tamales con Puerco - (2) Pork Tamales. Our unusual spicy-sweet pork rolled in cornmeal masa, wrapped in cornhusks and steamed. Bathed in a veggie chili garnish. 13.25

Chorizo Chimichanga - Spiced chunky Mexican pork sausage, sauteed with onions & peppers, rolled in a flour tortilla with cheese, & deep fried to a golden brown. 11.25

Ancho Chicken & Spinach Enchiladas - (2) Chunks of chicken breast cooked in chiles, spinach, artichoke hearts, mushrooms, & red peppers. Covered in tomatillo salsa & cheeses and broiled. 14.50

Ancho Chicken & Rice Burrito - Chunks of white meat chicken breast cooked in ancho and chipotle chiles, rolled in a flour tortilla with Mexican rice, & topped with melted cheeses. 11.75

Chorizo & Rice Burrito - Spiced chunky Mexican pork sausage, sauteed with onions & peppers, rolled in a flour tortilla with Mexican brown rice, & topped with melted cheese. 11.75

Pollo Flauta (or Machaca Flauta) - (3) Corn tortillas filled with turkey (or beef), rolled into "flutes", deep-fried until crispy, and served with a guacamole garnish. 13.00

COMBOS ESPECIALES

Combinations of ANY TWO of the above dishes

with Mexican Rice & Refried Black Beans and your choice of one (1) of the following:

Soup of the Day * Guacamole Salad (+\$1.00) * Gazpacho (seasonal) * Salad
* Blue Corn Bread * Black Bean Soup * Chili (Carne or Veggie) *

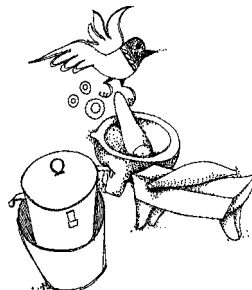
Mole Negro

Chicken Mole Negro

Chunks of chicken breast and sauteed onions in our black mole sauce. Served with Mexican rice, black beans, a green salad, and warmed flour tortillas. 15.50

Tofu & Vegetable Mole Negro

A mixture of tofu, zucchini, mushrooms, potatoes, peppers, onions & more, sauteed in our black mole sauce. Served with Mexican rice, black beans, a green salad, and warmed flour tortillas. 13.95



Mole Negro Oaxaqueno (Black Oaxacan Mole)

The word mole, pronounced *Moe-lay*, comes from the Nahuatl word *molli*, which means concoction. Ground & toasted cacao beans are mixed into a concoction of rich dark-brown and russet chiles. Mole Negro is considered the premier mole from the region of Oaxaca. We make our mole negro with chocolate (cacao), ancho chiles, guajillo & mulatto chiles, tomatillos, garlic, tomatoes, platanos, raisins, toasted bread, almonds, peanuts, walnuts, sesame seeds, and spices.

We have used a vegetable stock as a base for our mole, so it is vegan. Our tofu mole can be prepared vegan by eliminating the cheese.

Quesadillas

A whole wheat flour tortilla folded over our home-made fillings covered in jack and cheddar cheeses and broiled. Served with Mexican brown rice and a salad.

Ancho-Chipotle Chicken and Spinach - our spinach, artichoke heart, and mushroom mix with ancho-chipotle chicken. 12.25

Ancho Chicken with Mexican Rice - our chunked breast of chile spiced chicken with Mexican brown rice 12.25

Spinach & Portabella Mushroom - Spinach and artichoke hearts, with portabellas. 11.75

Queso - Jack & cheddar cheeses, with green chiles, onions & cilantro. 9.25

Chorizo -spiced Mexican pork sausage sauteed in onions and peppers 12.25

Portabella Mushroom - strips of portabellas sauteed in garlic and butter 11.75

Portabella Mushroom & Ancho Chicken - strips of portabellas with our chile spiced chicken 12.25

Black Bean and Ancho Chicken - our chunks of spiced breast of chicken layered on black beans. 12.25

Frijole - refried pinto beans, with green chiles, and scallions. 11.50

Ancho Chicken in Green Salsa - our chunked breast of chicken spiced with ancho-chipotle chiles, and covered in tomatillo salsa 12.25

Ensaladas

Chicken Fajita Salad

Mixed baby greens topped with warm strips of marinated chicken, tomatoes, onions, cucumbers, peppers, and shredded cheeses. Served with chipotle ranch dressing. 10.25

Shrimp Salad

Mixed baby greens topped with jumbo shrimp cooked in our garlic-cilantro-lime chimichurri sauce, with tomatoes, peppers, onions, cucumbers, and carrots. Served with chimichurri vinaigrette. 10.75

Tofu Salad

Mixed baby greens topped with our broiled marinated tofu strips, with tomatoes, peppers, onions, cucumbers, & carrots. Served with our house cumin-garlic vinaigrette. 9.95



Burrito Grande

A mega wrap with your choice of 2 fillings: beef, turkey, black beans, or pinto beans and lettuce, tomato, Mexican rice, sour cream. Covered with our salsa roja, jack & cheddar cheeses and broiled. Served with blue corn bread. 13.25



Bebidas Beverages

Virgin Pina Colada - A delightful blend of pineapple juices, coconut juices, and coconut. Garnished with fresh fruit. Non-alcoholic.

Virgin Strawberry Pina Colada

Virgin Sangria Senorial

Cafe Mexicana -*Sexy Mexi* Our fair-trade organic coffee, chocolate, and cinnamon, topped with whipped cream and semi-sweet chocolate chips. Regular or decaf



Side Orders

Sour Cream - reg or fat free .75

Guacamole 2.50

Guacamole Salad 3.75

Rice - Mexican brown arroz 2.75

Beans - veggie, Pinto or Black 2.75

Rice & Beans -arroz y frijoles 2.75

L.A. Mex - lettuce, tomato & sour cream .85

Extra Cheese .85 each item

Jalapeno Chiles .60

Blue Corn Bread 2.75

Steamed Tortillas 1.25

Sodas

Cola

Diet Cola

Ginger Ale

Lemon-Up

Orange

Club Soda

*Iced Tea with refills

Saratoga Water

Jugos (Juices)

Pink Lemonade

Pineapple

Apple

Orange

Cranberry

Milk (moo juice)

*Coffee- with refills fair-trade organic

*Decaf - with refills

Hot Chocolate

Teas

Regular Black

Green

Earl Grey

Chamomile

Peppermint

Chai



Postres Desserts

Cheesecake Changa

A cheesecake filling wrapped in a flour tortilla and flash fried till warm and crispy on the outside, and cool and creamy on the inside. 5.-

Flan Our homemade Traditional Mexican coconut caramel egg custard 4.50

Seasonal favorites:

Holiday **Pumpkin Pecan Cheesecake** 5.-
Spring-Summer **Creamsicle Cheesecake**

Buenelos - Fried Flour Dough

Served with: Sugar & Cinnamon 4.75
Honey & Cinnamon 5.75
Ice Cream 7.-

Helado - Ice Cream

Premium Vanilla or Chocolate 3.25

Hot Coffee Drinks

Cafe Mexicana

Satisfying blend of coffee, chocolate, & cinnamon, topped with whipped cream & semi-sweet chocolate chips. *El Loco Specialty*

Kahlua Cafe Mexicana

Cafe Amaretto *di Saronno*

Bailey's & Coffee

Irish Coffee

Kahlua & Coffee

Amor Latino

Amaretto Kahlua and coffee, topped with whipped cream.



Kids Menu available

Served with a cup of apple sauce

- ✱ Cheese Enchilada ✱
- ✱ Peanut Butter & Jelly Rollup ✱
- Loco Dog ✱ Nachos with Cheese
- ✱ Scrambled Egg Burrito ✱
- Loco Taco ✱ Cheese Quesadilla

Banana Changa

A hot banana and melted semisweet chocolate deep-fried in a flour tortilla.



Served with:

Homemade whipped cream 5.-
Premium Ice cream 7.-
Whipped cream & Ice cream 7.50

Key Lime Pie Creamy and cooling, made with real "Key Lime Juice" shipped from Florida, with a graham cracker crust 4.75

Chocolate Kahlua Cheesecake Velvety smooth cream chesse filling flavored with chocolate and Kahlua coffee liquor 5.-

Chocolate Decadence A rich and dense chocolate mousse cake, filled with Grand Marnier chocolate mousse, and covered with a luscious chocolate ganache 5.-

El Loco endeavors to bring you a delightful melting pot of styles and tastes from various regions of Mexico and the Latina influenced Southwest USA. Above all, at El Loco we dutifully attempt to serve Mexican food that is **HEALTHY** for you. Mexican and Tex Mex Foods are by and large peasant foods comprised of a mix of Indigenous American and Spanish cuisines. They have also been influenced by Mexico's close historical ties to France and Italy, as well as it's ancient trading with the far East. At El Loco we use fresh chiles, non irradiated spices and dried chiles from a Spice cooperative, our tortillas are lard-free, and we fry and saute in 100% transfat free vegetable oil. All of our food is vegetarian unless it specifically states on our menu that it contains meat or poultry. Our beans are vegan, and most dishes can be made vegan with the elimination of cheese. We cook with nutritionally superior Brown Rice, use only fresh Hass variety avocados in our guacamole, and utilize meat and poultry cooking methods that render our final product lower in fat than other popular methods.

And you don't have to do the dishes!!!

Please help yourself to the SALSA BAR !
This is where YOU can make your meal as spicy as YOU wish with Salsas ranging from Mild to Loco Hot !

P.S., nothing personal, but.

Parties of 6 or more will have a 17% service charge added to the check.

\$1.00 plate sharing fee will be charged to those sharing Loco Combos and Especiales.

During our busier dinner hours there is a \$5.00 food minimum per person. Checks NOT ACCEPTED.

If you are under 30, please have your ID ready. We consider the drinking of our delectible margaritas as a complement to our food, so please drink responsibly, and be warned.....we limit our patrons drink consumption.