

APERTIVOS / CHIPS + DIPS

TOTOPAS — Unlimited corn tortilla chips fresh cut, fried & unsalted 1.00

- with 1 dip below 4.50
- with 2 dips below 6.75
- with 3 dips below 9.00

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"

FRUJILES — Our no-lard pinto beans & jalapeños

LOCO CHILI — Carne or veggie, a HOT love

SALSA VERDE — Our green tomatillo salsa

SALSA MIXTA — A mix of red, green, and fresca salsas

GUACAMOLE — Our avocado dip made fresh daily from only Hass variety California avocados 6.75

- with 1 other dip 9.00
- with 2 other dips 11.25

"EL DIP"

**A GREAT LARGE
PARTY WARM-UP!**

**FIVE OF OUR DELICIOUS DIPS WITH
UNLIMITED CHIPS | 15.25**

SALSA ROJA OR SALSA FRESCA • NACHO CHEESE
FRUJILES OR SALSA VERDE • GUACAMOLE
LOCO CHILI CARNE OR CHILI VEGGIE

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 ...12.75
- Guacamole, Chorizo or Tofu ...13.75

NACHOS CLASSICOS — Lots of crispy corn tortilla chips topped with melted jack & cheddar and jalapenos. Served with salsa roja & sour cream ...9.75

- Black or Pinto Beans ... 11.00
- Beef or Turkey ...12.00
- Chorizo ...13.00

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 ...12.75

- Turkey, Beef or Tofu ...14.00
- Chorizo ...15.25

Have another one of our dips with your nachos | Add 3.25
Guacamole | Add 5.75

SOPAS / SOUPS

ALL SOUPS ARE HOMEMADE OF PURE STOCKS AND ESSENCES

- **SOPA DE FRUJOLE NEGRO** ...4.25
Vegetarian black bean soup
- **LOCO CHILI CARNE** ...4.50
Our shredded beef chili
- **LOCO CHILI VEGGIE** ...4.25
Our meatless chili
- **GAZPACHO** ...5.50
Seasonal, chilled vegetable soup
- **SOPA DEL DIA** ...5.00
Today's soup, often vegan, sometimes creamy or meaty, ask your server

BOTANAS

PIZZA MEXICANA — 10.25

Served on a thin-crust crispy flour "pizza" and topped with melted cheeses and jalapeno peppers. Choose from either spinach or our award-winning veggie chili as your sauce.

- With chorizo ...13.25

PAVO FLAUTAS — 12.50

Flour corn tortilla "flutes" filled with our sautéed turkey on a bed of lettuce with salsa roja, salsa verde & sour cream for dipping

MUSHROOM QUESADILLA — 9.75

Our cilantro-parsley & lime garlic chimmichurri sauce with portabella mushrooms and melted cheeses folded into a flour tortilla, broiled and cut in wedges

ESPECIALES MEXICANAS

Served with Mexican Rice, refried black beans & 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

– **COMBOS ESPECIALES:** Combine any 2 of the dishes below; pricing may vary –

BURRITO ESPINACA CON CHAMPINIONES – 13.25

Spinach Burrito with mushrooms, artichoke hearts, and shallots, topped with jack & cheddar cheeses.

CHILE RELLENO – * Dinner only* – 15.00

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.

ANCHO-CHIPOTLE CHICKEN CHIMICHANGA – 13.50

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

BURRITO VERDURAS – 12.50

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

TAMALES CON PUERCO – 15.00

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

CHORIZO CHIMICHANGA – 13.50

Spiced chunky Mexican pork sausage, sautéed with onions & peppers, rolled in a flour tortilla with cheese, & deep fried to a golden brown.

ANCHO CHICKEN & SPINACH ENCHILADAS – 16.50

Two enchiladas stuffed with chunks of chicken breast cooked in chiles, spinach, artichoke hearts, mushrooms, & red peppers. Covered in tomatillo salsa & cheeses and broiled.

ANCHO CHICKEN & RICE BURRITO – 14.25

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

CHORIZO & RICE BURRITO – 14.25

Spiced chunky Mexican pork sausage, sautéed with onions & peppers, rolled in a flour tortilla with Mexican brown rice, & topped with melted cheese.

PAYO FLAUTA (OR MACHACA FLAUTA) – 15.25

(3) Corn tortillas filled with turkey (or beef), rolled into “flutes”, deep fried until crispy, and served with a guacamole garnish.

CHIMICHANGA VERDURAS – 13.25

A combination of sautéed fresh vegetables rolled in a flour tortilla with cheese and deep fried to a golden brown.

MOLE NEGRO

CHICKEN MOLE NEGRO – 17.75

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

TOFU & VEGETABLE MOLE NEGRO – 16.00

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

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

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	...13.25	2 CHIMICHANGAS	...14.50
BURRITO, TACO	...13.75	BURRITO, CHIMICHANGA	...15.25
3 TACOS	...14.75	2 BURRITOS	...15.50
ENCHILADA, CHIMICHANGA	...14.75	CHIMI, ENCHILADA, TACO	...18.25
2 ENCHILADAS	...14.50	BURRITO, ENCHILADA, TACO	...18.75
ENCHILADA, BURRITO	...15.00	CHIMICHANGA, BURRITO, TACO	...18.50
CHIMICHANGA, TACO	...13.50	BURRITO, CHIMI, ENCHILADA	...19.75

L.A. MEX – ADD LETTUCE, TOMATO, AND SOUR CREAM TO A BURRITO, CHIMICHANGA, OR ENCHILADA + 0.95 PER ITEM.

CHICKEN FAJITAS

BREAST OF CHICKEN CUT IN STRIPS, MARINATED IN CITRUS JUICES AND CILANTRO, AND SAUTÉED 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 • 16.25

SHRIMP FAJITAS

SAUTÉED SHRIMP WITH RED & GREEN PEPPERS, CHILES, AND ONIONS ALL BATHED IN A CILANTRO-PARSLEY AND LIME BASED GARLIC CHIMICHURRI SAUCE. SERVED WITH FAJITA FIXINGS OF REFRIED BLACK BEANS, SALSA ROJA, SOUR CREAM, AND WARMED FLOUR TORTILLAS • 18.00

TOFU FAJITAS

LOCALLY MADE TOFU CUT IN STRIPS AND MARINATED IN SPICES AND CHILES. SAUTÉED WITH ONIONS, JALAPENOS, TOMATOES, AND GREEN & RED BELL PEPPERS. SERVED WITH FAJITA FIXINGS OF REFRIED BLACK BEANS, SALSA ROJA, SHREDDED CHEESES, SOUR CREAM, AND WARMED FLOUR TORTILLAS • 15.75

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, & SHREDDED CHEESES

MACHACA - SHREDDED BEEF	...12.25
POLLO - SAUTÉED TURKEY	...12.25
RICE & BEAN, BLACK BEAN, OR PINTO BEAN	...10.75

ENSALADA TOSTADA – The salad fixings without the beans. Served with fresh grated carrot and our house dressing 8.75 WITH GUACAMOLE 10.75

ANCHO-CHIPOTLE CHICKEN & BLACK BEAN TOSTADA – Chunked breast of chicken sautéed with ancho chipotle chiles, served over black beans and topped with a salad as above 13.50

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 11.50 CHILI VEGGIE 10.50 ADD SALAD FIXINGS 1.75

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 – 14.50

Our spinach, artichoke heart, and mushroom mix with ancho-chipotle chicken

ANCHO-CHIPOTLE CHICKEN WITH MEXICAN RICE – 14.50

Our chunked breast of chile spiced chicken with Mexican brown rice

SPINACH & PORTABELLA MUSHROOM – 13.50

Spinach and artichoke hearts with portabellas

PORTABELLA MUSHROOM – 13.50

Strips of portabellas sautéed in garlic and butter

ANCHO-CHIPOTLE CHICKEN & PORTABELLA MUSHROOM – 14.50

Strips of portabellas with our chile spiced chicken

ANCHO-CHIPOTLE CHICKEN & BLACK BEAN – 14.50

Our chunks of spiced breast of chicken layered on black beans

FRIJOLE – 13.50

Refried pinto beans or black beans, with green chiles, and scallions

ANCHO-CHIPOTLE CHICKEN IN GREEN SALSA – 14.50

Our chunked breast of chicken spiced with ancho-chipotle chiles, and covered in tomatillo salsa

QUESO – 11.25

Jack & cheddar cheeses, with green chiles, onions & cilantro

CHORIZO – 14.50

Spiced Mexican pork sausage sautéed in onions and peppers

ENSALADAS

CHICKEN FAJITA ENSALADA – 12.75

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

SHRIMP ENSALADA – 13.00

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

TOFU ENSALADA – 12.25

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

SIDE ORDERS

SOUR CREAM (REGULAR OR FAT FREE)	... 0.75
GUACAMOLE	... 2.50
GUACAMOLE SALAD	... 3.75
RICE - MEXICAN BROWN ARROZ	... 2.75
BEANS - (VEGGIE, PINTO OR BLACK)	... 2.75
RICE & BEANS -ARROZ Y FRIJOLE	... 2.75
L.A. MEX (LETTUCE, TOMATO & SOUR CREAM)	... 0.95
EXTRA CHEESE	... 0.85
JALAPENO CHILES	... 0.60
BLUE CORN BREAD	... 2.75
STEAMED TORTILLAS (CORN OR FLOUR)	... 1.25

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. 16.00

BEBIDAS / BEVERAGES

SODAS

COKE
DIET COKE
GINGERALE
SPRITE
CLUB SODA
ICED TEA

JUGOS (JUICES)

PINK LEMONADE
PINEAPPLE
APPLE
ORANGE
CRANBERRY
MILK (MOO JUICE)

COFFEE

FAIR-TRADE ORGANIC
WITH CINNAMON
DECAF WITH
CINNAMON
HOT CHOCOLATE

TEAS

REGULAR BLACK
GREEN
EARL GREY
PEPPERMINT
CHAI

OTHER

SARATOGA WATER
JARITTO'S ORANGE SODA
& OTHER ASSORTED FLAVORS

ALL *SODAS* RECEIVE FREE REFILLS!

POSTRES / DESSERTS

CHEESECAKECHANGA – 6.50

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

FLAN – 6.00

Our homemade Traditional Mexican coconut caramel egg custard

BUENELOS – Fried flour dough served with:

Sugar & Cinnamon	... 6.00
Honey & Cinnamon	... 6.75
Ice Cream	... 8.00

HELADO (ICE CREAM) – 3.50

Premium Vanilla or Chocolate

KEY LIME PIE – 5.50

Made with Authentic Florida Key lime... tartly refreshing!

* Contains nuts

Hot Coffee Drinks

CAFE MEXICANA

A satisfying blend of coffee, chocolate, & cinnamon, topped with whipped cream & semisweet chocolate chips. An El Loco Specialty!

KAHLUA CAFÉ MEXICANA

CAFÉ AMARETTO DI SERANNO

BAILEY'S & COFFEE

IRISH COFFEE

KAHLUA & COFFEE

AMOR LATINO

Amaretto, Kahlua, & coffee topped with whipped cream

KIDS MENU AVAILABLE!

BANANACHANGA

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

Served with:

Whipped cream	... 5.75
Premium ice cream	... 7.25
Whipped cream & ice cream	... 8.00

FLOURLESS CHOCOLATE TORT – 5.75

A 10-inch knock-out chocolate punch made with a blend of four chocolates and finished with a ganache topping

DESSERT NACHOS – 3.00/4.50/6

A Loco staff favorite! Homemade corn tortilla chips topped with whipped cream, chocolate sauce, chocolate chips, and powdered sugar

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 been influenced by Mexico's close historical ties to France and Italy, as well as its 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 sauté in 100% trans fat 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!!!

P.S., nothing personal, but... Parties of 6 or more will have an 18% service charge added to the check. A \$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 delectable margaritas as a complement to our food, so please drink responsibly, and be warned...we limit our patrons drink consumption.