



MEXICAN GRILL + CANTINA



STARTERS

PEPPER JACK QUESO \$12 – 12 OZ BOWL OF SLOW COOKED, CREAMY PEPPER JACK CHEESE SAUCE. SIDE SERVING \$4

QUESO FUNDIDO \$15 – 12 OZ BOWL OF CHEESE DIP COMBINED WITH HOMEMADE CHORIZO, TOMATOES, GREEN CHILIES, AND SEASONINGS. SIDE SERVING \$6

CHORIZO BOUDIN BALLS \$11 – THREE (3) HOMEMADE MEXICAN STYLE CHORIZO BOUDIN BALLS STUFFED WITH PEPPER JACK CHEESE, BATTERED AND FRIED GOLDEN BROWN. SERVED WITH CHIPOTLE RANCH.

GARLIC CHIPOTLE CHICKEN WINGS \$12 – SIX (6) FRIED CHICKEN WINGS TOSSED IN GARLIC CHIPOTLE SAUCE AND SERVED WITH CHIPOTLE RANCH.

SOUTHWEST CHICKEN EGGROLLS \$12 – THREE (3) EGGROLLS STUFFED WITH FAJITA CHICKEN, ROASTED CORN, BLACK BEANS, SPINACH, AND CHEESE, DEEP FRIED AND SERVED WITH CHIPOTLE RANCH.

CRAB CAKES \$13 – TWO (2) CRABMEAT, ROASTED JALAPEÑO AND FAJITA SEASONINGS MIXTURE FORMED INTO A CAKE THEN FRIED GOLDEN BROWN, SERVED ATOP PEPPER JACK QUESO.

TRADITIONAL NACHOS – EIGHT (8) CRISP TORTILLA CHIPS WITH REFRIED BEANS, CHEESE, AND JALAPEÑOS. CHEESE, BEEF OR CHICKEN \$12 | STEAK OR SHRIMP \$14

LOCO NACHOS – HOUSE FRIED TORTILLA CHIPS LAYERED WITH QUESO FUNDIDO, JALAPEÑOS, DICED TOMATO, BLACK OLIVES, AND GREEN ONIONS. GROUND BEEF OR CHICKEN \$15 | STEAK OR SHRIMP \$17

LOCO SAMPLER \$20 – ONE CRAB CAKE, ONE BOUDIN BALL, TWO GARLIC CHIPOTLE CHICKEN WINGS; ONE SMALL PEPPER JACK QUESO; ONE SMALL QUESO FUNDIDO; ONE SOUTHWEST CHICKEN EGGROLL SERVED WITH A SIDE OF CHIPOTLE RANCH.

SOUPS & SALADS

CREAMY CHICKEN ENCHILADA SOUP \$9 – 12 OZ SERVING OF CREAM BASED SOUP WITH FAJITA CHICKEN, BLACK BEANS, ROASTED CORN, AND VEGETABLES.

CHARRO BEAN SOUP \$6 – 12 OZ SERVING OF TRADITIONAL BROTH SIMMERED WITH AUTHENTIC FLAVORS, PINTO BEANS, BACON, AND VEGETABLES.

TACO SALAD \$12 – A CRISPY TORTILLA BOWL FILLED WITH ICEBERG LETTUCE, REFRIED BEANS, CHEESE, SOUR CREAM, DICED TOMATOES, BLACK OLIVES, AND GREEN ONIONS. DRESSING OF CHOICE. BEEF OR CHICKEN \$16 | STEAK OR SHRIMP \$19

CHIPOTLE CAESAR SALAD \$12 – CRISP ROMAINE LETTUCE TOSSED WITH CROUTONS, PARMESAN CHEESE, AND OUR HOMEMADE CHIPOTLE CAESAR DRESSING. BEEF OR CHICKEN \$16 | STEAK OR SHRIMP \$19

SIDE SALAD \$6 – ICEBERG LETTUCE, CHEESE, DICED TOMATO, BLACK OLIVE, GREEN ONION, DRESSING OF CHOICE.

- DRESSINGS -

CHIPOTLE RANCH, BUTTERMILK RANCH, ITALIAN, 1000 ISLAND, FRENCH, BALSAMIC VINAIGRETTE.





LOCO FAVORITES

ALL SERVED WITH REFRIED BEANS AND MEXICAN RICE

ENCHILADAS THREE (3) FILLED WITH YOUR CHOICE OF PROTEIN AND CHEESE, COVERED IN RED OR GREEN SAUCE AND MELTED CHEESE. CHEESE **\$12** | BEEF OR CHICKEN **\$15** | STEAK OR SHRIMP **\$17**

XL BURRITO ONE 12" TORTILLA FILLED WITH YOUR CHOICE OF PROTEIN, REFRIED BEANS, AND CHEESE, COVERED IN RED OR GREEN SAUCE AND MELTED CHEESE. BEAN **\$12** | BEEF OR CHICKEN **\$15** | STEAK OR SHRIMP **\$17**

TACO PLATE - THREE (3) SOFT OR HARD SHELLS FILLED WITH CHOICE OF PROTEIN. SERVED WITH ALL THE FIXINGS ON THE SIDE. BEEF OR CHICKEN **\$15** | STEAK OR SHRIMP **\$17**

QUESADILLAS 12" FLOUR TORTILLA FILLED WITH YOUR CHOICE OF PROTEIN, CHEESE, GRILLED ONIONS, AND PEPPERS. COOKED ON THE GRILL UNTIL CRISPY AND GOLDEN BROWN. CHEESE **\$12** | BEEF OR CHICKEN **\$15** | STEAK OR SHRIMP **\$17**

XL CHIMICHANGA 12" FLOUR TORTILLA FILLED WITH YOUR CHOICE OF PROTEIN AND CHEESE, FRIED GOLDEN BROWN, THEN COVERED IN RED OR GREEN SAUCE AND MELTED CHEESE. BEAN **\$12** | BEEF OR CHICKEN **\$15** | STEAK OR SHRIMP **\$17**

ALL BEEF COMBO PLATTER \$18 - ONE GROUND BEEF TACO, ONE GROUND BEEF ENCHILADA, ONE GROUND BEEF BURRITO, *THE BEST OF IT ALL ON ONE PLATE*. CHOOSE RED OR GREEN SAUCE TO TOP THE ENCHILADA AND BURRITO.

ENTREES

CHIMICHURRI STEAK & FRIES \$18 - 8OZ SIRLOIN SEASONED AND GRILLED TO PERFECTION, SERVED OVER GRILLED ONIONS. TOPPED WITH HOMEMADE CHIMICHURRI SAUCE, AND SERVED WITH SEASONED FRENCH FRIES.

CHIPOTLE SHRIMP PASTA \$18 - SAUTÉED SHRIMP TOSSED WITH A CREAMY SOUTHWESTERN AU GRATIN SAUCE SERVED OVER CAVATAPPI PASTA, WITH A GARLIC & CHIPOTLE CHEESE TOAST.

RIBEYE ASADO \$23 - TENDER GRILLED RIBEYE STEAK SEASONED TO PERFECTION. SERVED WITH GRILLED VEGETABLES AND MEXICAN RICE.

GRILLED CATFISH \$17 - 8 OZ SEASONED GRILLED CATFISH SERVED WITH REFRIED BEANS AND MEXICAN RICE.

FAJITAS ALL FAJITAS SERVED WITH PROTEIN OF CHOICE, GRILLED ONIONS AND PEPPERS, THREE (3) FLOUR TORTILLAS, SIDE OF REFRIED BEANS, MEXICAN RICE, AND A SIDE PLATE WITH ALL THE FIXINGS.

CHICKEN **\$17** | STEAK **\$20** | SHRIMP **\$20** | TRIO COMBO **\$23** | STEAK & SHRIMP **\$25**

*THERE MAY BE A RISK ASSOCIATED WITH CONSUMING RAW SHELLFISH, AS IS THE CASE WITH OTHER RAW PROTEIN PRODUCTS. IF YOU SUFFER FROM CHRONIC ILLNESS OF THE LIVER, STOMACH OR BLOOD, OR OTHER IMMUNE DISORDERS, YOU SHOULD EAT THESE PRODUCTS FULLY COOKED. 18% GRATUITY WILL BE ADDED TO PARTIES OF 7 OR MORE. SERVICE GRATUITY IS NOT INCLUDED IN COMPLIMENTARY TOTALS.



SPECIALTY SANDWICH

LOCO HAMBURGER \$15 - 8 OZ SEASONED BEEF PATTY, DRESSED WITH PEPPER JACK CHEESE, ICEBERG LETTUCE, SLICED TOMATO, SLICED RED ONION, DILL PICKLE, AND CHIPOTLE MAYONNAISE. SERVED WITH A SIDE OF SEASONED FRENCH FRIES.



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DESSERTS

CINNAMON SUGAR NACHOS \$8 - CRISPY FLOUR TORTILLAS FRIED AND DUSTED IN CINNAMON SUGAR. TOPPED WITH STRAWBERRY AND CHOCOLATE SAUCES, ASSORTED MIXED BERRIES, TOASTED COCONUT, AND WHIPPED CREAM.

FIERY BROWNIE A LA MODE \$10 - CAYENNE PEPPER INFUSED SKILLET BROWNIE, TOPPED WITH VANILLA ICE CREAM, TOASTED CHILE LIME PECANS, AND DRIZZLED WITH CHOCOLATE AND CARAMEL SAUCES.

TRES LECHES BREAD PUDDING \$10 - CHOCOLATE CHIP BREAD PUDDING MARINATED IN A TRES LECHES SAUCE SERVED WITH VANILLA ICE CREAM AND DRIZZLED WITH DULCE DE LECHE SAUCE.

SOPAPILLAS \$8 - HOMEMADE SWEET DOUGH DEEP-FRIED TO A GOLDEN BROWN, TOPPED WITH POWDERED SUGAR, AND SERVED WITH HONEY ON THE SIDE.

CHIMICHANGA CHEESECAKE \$10 - NEW YORK STYLE CHEESECAKE AND BANANAS COVERED WITH PUFF PASTRY, DEEP-FRIED & ROLLED IN CINNAMON SUGAR, SERVED WITH CARAMEL SAUCE, SUGARED PECANS AND VANILLA ICE CREAM.

BEVERAGES \$3

SPRITE
COCA COLA
DIET COKE

DR. PEPPER
BARQ'S ROOT BEER
FRESH BREWED ICE TEA

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