



*Our goal is to make everyone*  

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*feel like a regular*

# APPETIZERS

## GUACAMOLE ESPECIAL

FRESH AVOCADOS. TOMATOES. ONIONS + MEXICAN SPICES  
8.25

## CARNITAS QUESADILLA

SLOW ROASTED PORK. CHEESE. ONIONS. TOMATOES + PEPPERS.  
WRAPPED UP IN A CHIPOTLE TORTILLA. TOPPED WITH OUR  
SOUTHWEST SOUR CREAM + PICO DE GALLO  
13.00

## CHICKEN QUESADILLA

SHREDDED CHICKEN. CHEESE. ONIONS. TOMATOES + PEPPERS.  
FOLDED INSIDE A FLOUR TORTILLA. SERVED WITH GUACAMOLE  
+ PICO DE GALLO  
11.25

## FAJITA QUESADILLA \*

**FAJITA CHICKEN OR FAJITA STEAK.** MELTED ASADERO CHEESE.  
ONIONS. TOMATOES + PEPPERS. FOLDED INSIDE A FLOUR  
TORTILLA. TOPPED WITH GUACAMOLE  
15.00

## SHRIMP QUESADILLA \*

SAUTÉED TIGER SHRIMP. ASADERO CHEESE. ONIONS.  
TOMATOES + PEPPERS. SERVED WITH OUR PINEAPPLE  
+ MANGO SALSA  
16.00

## VEGGIE QUESADILLA

COMBINATION OF CORN MEDLEY. ONIONS. TOMATOES +  
PEPPERS. MELTED CHEESE INSIDE A CHIPOTLE TORTILLA.  
SERVED WITH GUACAMOLE + CILANTRO  
10.50

## CHILE CON QUESO

MOUTHWATERING MEDLEY OF MELTED WHITE CHEESE.  
TOMATOES + MEXICAN SPICE  
8.00

**SPICE IT UP WITH JALAPENOS .50**

## QUESO MIX

OUR CHILE CON QUESO. REFRIED BEANS. TOPPED WITH  
HOMEMADE PORK CHILE VERDE  
9.00

## CHORIZO CON QUESO

OUR CHILE CON QUESO. REFRIED BEANS. TOPPED WITH  
SPICY CHORIZO SAUSAGE. (+ MORE) MELTED CHEESE  
10.00

## FLAUTAS

**SHREDDED CHICKEN + CHEESE OR GROUND BEEF  
+ CHEESE.** ROLLED UP IN FLOUR TORTILLAS + FRIED.  
SERVED WITH SOUR CREAM  
9.00

**ADD REFRIED BEANS + SPANISH RICE 1.50**

## JOSE'S WINGS \*

10 JUMBO WINGS COATED WITH OUR SPECIAL WING  
SAUCE (THINK SWEET CHILI). RANCH OR BLUE CHEESE  
DRESSING  
11.00

## JALAPENO POPPERS \*

FOUR BREADED + FRIED JALAPENO PEPPERS. STUFFED  
WITH CHEESE + SPICY CHORIZO. SERVED WITH PICO DE  
GALLO + SOUR CREAM TO COOL THINGS DOWN  
9.00

## NACHOS GRANDE

FULL ORDER 13.00

HALF ORDER 9.00

MELTED CHEESE. CRISP HOMEMADE CORN CHIPS. PICO DE GALLO. BLACK BEANS.   
TOPPED WITH JALAPENOS. TOMATOES. SOUR CREAM + GUACAMOLE

ADD GROUND BEEF OR  
SHREDDED CHICKEN

FULL 3  
HALF 2

ADD FAJITA CHICKEN \* OR  
STEAK \*

FULL 6  
HALF 4

# SOUP + SALAD

## CHILE VERDE

BOWL OF OUR HOMEMADE PORK GREEN CHILE. TOPPED WITH  
SHREDDED CHEESE. SERVED WITH YOUR CHOICE OF A 10"  
CHEESE QUESADILLA OR A SIDE SALAD  
10.00

## TORTILLA SOUP

BOWL OF MEXICAN BROTH. MIXED VEGETABLES + SHREDDED  
CHICKEN. SPANISH RICE. TOPPED WITH MELTED CHEESE.  
FRIED CORN TORTILLA STRIPS + A PINCH OF CILANTRO.  
SERVED WITH YOUR CHOICE OF A 10" CHEESE  
QUESADILLA OR A SIDE SALAD  
10.00

## MANGO BLACK BEAN SALAD

LETTUCE. MANGO. BLACK BEANS. CORN. PICO DE  
GALLO. GUACAMOLE. TOUCH OF OUR CITRUS  
VINAIGRETTE. PLUS OUR PINEAPPLE + MANGO SALSA.  
SERVED IN A LARGE TORTILLA SHELL  
14.00

ADD FAJITA CHICKEN OR STEAK \* 3.00  
ADD SHRIMP \* 4.00

## TACO SALAD

EVERYTHING A TACO HAS + MORE. **YOUR CHOICE OF  
SHREDDED CHICKEN OR GROUND BEEF.** LETTUCE.  
PICO DE GALLO. CHEESE. GUACAMOLE. SOUR CREAM.  
SERVED IN A LARGE TORTILLA SHELL  
13.00

ADD FAJITA CHICKEN OR STEAK \* 3.00  
ADD SHRIMP \* 4.00



ITEMS ON OUR MENU WITH THIS  
SYMBOL MEAN THINGS ARE  
VEGETARIAN FRIENDLY

OUR DEEP FRYER GETS A LOT OF ACTION.  
IF YOU HAVE AN ALLERGY OR A HYPER-  
SENSITIVITY TO GLUTEN.  
**PLEASE TELL YOUR SERVER**



ITEMS ON OUR MENU WITH THIS  
SYMBOL MEAN THAT THINGS ARE  
GETTING SPICY

WE WILL COOK YOUR FOOD SEPARATELY

# A TWIST ON THE TRADITIONAL

## TAMALE PLATTER

TWO TENDER PORK + CORN MASA TAMALES. TOPPED WITH OUR HOMEMADE CHILE VERDE. SERVED WITH REFRIED BEANS + SPANISH RICE  
15.00

## CHILE RELLENOS

A MIXTURE OF PEPPER JACK CHEESE + ASADERO CHEESE STUFFED INSIDE TWO ANAHEIM PEPPERS. BATTERED THEN FRIED TO GOLDEN PERFECTION. SERVED WITH BLACK BEANS + SPANISH RICE. SERVED WITH A SIDE OF MILD RED SAUCE  
15.25

## RIO MANGO FISH FILLET \*

SAUTÉED WHITE FISH LIGHTLY SEASONED. SERVED ON A BED OF SPANISH RICE TOPPED WITH CILANTRO + OUR MANGO SALSA. BLACK BEANS + MEXICAN CORN MEDLEY  
18.00

# ENCHILADAS

## CHIPOTLE CHICKEN + MUSHROOM ENCHILADAS

TWO CORN TORTILLAS. SHREDDED CHICKEN TOSSED WITH PICO DE GALLO + MUSHROOMS. TOPPED WITH OUR HOUSE CHIPOTLE SOUR CREAM + MUSHROOM SAUCE. PINCH OF CILANTRO. SERVED WITH BLACK BEANS + SPANISH RICE  
14.00

## SEAFOOD ENCHILADAS \*

TWO FLOUR TORTILLAS. COMBINATION OF MARINATED WHITE FISH. TIGER SHRIMP + PICO DE GALLO. TOPPED WITH OUR HOUSE VEGETARIAN CHILI VERDE. PINCH OF CILANTRO + OUR SOUTHWESTERN SOUR CREAM. SERVED WITH BLACK BEANS + SPANISH RICE  
17.25

## SPINACH ENCHILADAS

TWO CORN TORTILLAS. FRESH SAUTÉED SPINACH + PICO DE GALLO. COVERED WITH OUR CHIPOTLE SOUR CREAM + MUSHROOM SAUCE. TOPPED WITH TOMATOES. SERVED WITH BLACK BEANS + SPANISH RICE  
13.00

## STEAK ENCHILADAS \*

TWO FLOUR TORTILLAS. TENDER STEAK + PICO DE GALLO. SMOTHERED IN OUR HOMEMADE CHILE VERDE. TOPPED WITH SOUR CREAM + CILANTRO  
16.25

# CHIMICHANGAS

## CHIMICHANGA

PICK YOUR CHOICE FROM BELOW. SERVED WITH YOUR CHOICE OF SPANISH RICE. REFRIED BEANS OR BOTH INSIDE. CHEESE. ONIONS. TOMATOES + PEPPERS. ROLLED UP IN A FLOUR TORTILLA THEN FRIED. TOPPED WITH GUACAMOLE + SOUR CREAM. PLATED WITH CHEESE. PICO DE GALLO + LETTUCE

SHREDDED CHICKEN	13.00
PORK	14.00
STEAK *	15.00

TURN UP THE HEAT ON ANY CHIMI BY ADDING CHILE VERDE FOR 2.00

# BURRITOS

## LOCO BURRITO

CHICKEN + GROUND BEEF. RICE. REFRIED BEANS. ONIONS. TOMATOES + PEPPERS. WRAPPED INSIDE A PRETTY LARGE FLOUR TORTILLA TOPPED WITH OUR MILD RED SAUCE. GUACAMOLE. CHEESE + SOUR CREAM  
13.50

## CHILE RELLENO BURRITO

HOMEMADE CHILE RELLENO. SHREDDED CHICKEN. CHEESE. ONIONS. TOMATOES + PEPPERS. SPANISH RICE. ROLLED INTO ONE MASSIVE + TASTY BURRITO SMOTHERED IN OUR MILD RED SAUCE. TOPPED WITH SOUR CREAM + CILANTRO  
16.50

## SEAFOOD BURRITO \*

TIGER SHRIMP. COD. BLACK BEANS. SPANISH RICE. CORN MEDLEY. ONIONS. TOMATOES + PEPPERS. TIGHTLY WRAPPED IN A CHIPOTLE TORTILLA. SMOTHERED IN OUR RICH CHIPOTLE SOUR CREAM + MUSHROOM SAUCE. PINCH OF CILANTRO  
18.50

## CARNITAS BURRITO

TENDER PORK. BLACK BEANS. SPANISH RICE. ONIONS. TOMATOES + PEPPERS. WRAPPED IN A CHIPOTLE TORTILLA. TOPPED WITH OUR MILD RED SAUCE. SOUR CREAM + CILANTRO  
16.00

## VEGGIE BURRITO

A CHIPOTLE TORTILLA FILLED WITH A MIXTURE OF OUR CORN MEDLEY. ONIONS. TOMATOES + PEPPERS. BLACK BEANS + SPANISH RICE. TOPPED WITH A VEGETARIAN CHILE VERDE. CHEESE + GUACAMOLE  
12.00

TURN UP THE HEAT ON ANY BURRITO BY ADDING CHILE VERDE FOR 2.00

# SPECIALTY TACOS

## CARNITAS TACOS

TWO GRILLED CORN TORTILLAS. FILLED WITH SLOW ROASTED PORK. WHITE CABBAGE. ASADERO CHEESE. PICO DE GALLO. CILANTRO + SOUTHWESTERN SOUR CREAM. SERVED WITH REFRIED BEANS + SPANISH RICE  
14.50

## FISH TACOS

TWO GRILLED CORN TORTILLAS. FILLED WITH GRILLED WHITE FISH. WHITE CABBAGE. ONIONS. PICO DE GALLO. CILANTRO + SOUTHWESTERN SOUR CREAM. SERVED WITH BLACK BEANS + SPANISH RICE  
16.25

## STREET TACOS

TWO GRILLED CORN TORTILLAS. FILLED WITH YOUR CHOICE FROM BELOW + MELTED ASADERO CHEESE. PICO DE GALLO. LETTUCE. CILANTRO. GUACAMOLE. LIME WEDGES. SERVED WITH REFRIED BEANS + SPANISH RICE

STEAK OR FAJITA CHICKEN*	16.00
SHRIMP *	18.00
SHRIMP + STEAK *	17.00
PORTOBELLO MUSHROOM 	15.00

WE DON'T. BUT IF YOU WANT TO SHARE + HAVE THE KITCHEN SPLIT A DISH BETWEEN TWO PLATES 1.50

# COMBOS

CAN'T DECIDE WHAT YOU'RE IN THE MOOD FOR? THAT'S OKAY. PICK ANY ONE, TWO OR THREE COMBO PLATTER STYLES FROM BELOW. ALL PLATTERS COME WITH REFRIED BEANS + SPANISH RICE ON THE SIDE

**STEP ONE**  
HOW MANY DO YOU WANT?

COMBO ONE	9.50
COMBO TWO	12.00
COMBO THREE	13.50

**STEP TWO**  
WHAT DO YOU WANT?

BURRITO	
CHIMICHANGA	
ENCHILADA	
TACO	
TOSTADA	
*CHILE RELLENO	2.00
*TAMALE	2.00

**STEP THREE**  
WHAT DO YOU WANT INSIDE?

JUST CHEESE
GROUND BEEF
SHREDDED CHICKEN
TENDER PORK
VEGGIE OVERLOAD

SPECIALTY BURRITOS, ENCHILADAS + TACOS ARE NOT INCLUDED IN THE COMBO PLATTER OPTIONS

# FAJITAS

KEEP IT ALL THE SAME OR COMBINE YOUR FAVORITES. ALL FAJITAS ARE SERVED ON A SIZZLING SKILLET WITH SAUTÉED ONIONS + PEPPERS. A PLATE OF BEANS + SPANISH RICE. FLOUR TORTILLAS. PLUS A SIDE OF LETTUCE, PICO DE GALLO, CHEESE. SOUR CREAM + GUACAMOLE

**CHICKEN FAJITAS \***  
ALL WHITE CHICKEN BREAST LIGHTLY MARINATED WITH A TOUCH OF PEPPER + LEMON FLAVOR. CHARBROILED. SERVED WITH REFRIED BEANS  
17.00

**PORTABELLA MUSHROOM FAJITAS**   
THICK PORTABELLA MUSHROOM CAPS. SAUTÉED IN OUR HOUSE VEGETABLE MARINADE. SERVED WITH BLACK BEANS  
16.00

**STEAK FAJITAS \***  
PERFECTLY CHARBROILED STEAK. COOKED MEDIUM. WITH A HOUSE SECRET MARINADE. SERVED WITH REFRIED BEANS  
18.50

**SEAFOOD FAJITAS \***  
MIXTURE OF MARINATED COD + SAUTÉED SHRIMP. ONLY WANT SHRIMP? EASY. JUST WANT COD? DONE. SERVED WITH BLACK BEANS  
20.00

WE DON'T. BUT IF YOU WANT TO SHARE ASK FOR AN EXTRA PLATE OF SPANISH RICE + BEANS 1.50

# DON'T WANT MEXICAN?

**BARBEQUE SANDWICH**  
SLOW ROASTED PORK SMOTHERED IN BARBEQUE SAUCE + MELTED CHEDDAR CHEESE. SERVED ON A SESAME BUN WITH SEASONED FRIES  
11.25

**CALI CHICKEN SANDWICH \***  
LIGHTLY SEASONED + GRILLED CHICKEN BREAST. PEPPER JACK CHEESE. GUACAMOLE. TOMATOES. ONIONS. LETTUCE + PICKLES. SERVED ON A SESAME BUN WITH SEASONED FRIES  
14.00

**CHEESE BURGER \***  
A HALF POUND OF 100% BLACK ANGUS BEEF. CHEDDAR. TOMATOES. ONIONS. LETTUCE. PICKLES. SERVED ON A SESAME BUN WITH SEASONED FRIES  
13.00

# SIDES

BLACK BEANS OR REFRIED BEANS	2.00	BOWL OF SOUP	3.00	TORTILLAS	2.00
SPANISH RICE	2.00	DINNER SALAD	4.00	GUACAMOLE	
SPANISH RICE + BEANS	4.00	MEXICAN CORN MEDLEY	2.00	1 SCOOP	1.50
				2 SCOOP	2.50

\*CONSUMING RAW OR UNDERCOOKED MEATS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS. ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.



# THIRSTY!

## MARGARITAS 12 OZ / 20 OZ + LITER!

### MILLION DOLLAR MARGARITA

MADE WITH EL TESORO PARADISO EXTRA ANEJO – A UNIQUE TEQUILA WITH AN EARTHY TASTE + A HINT OF TROPICAL CHARACTERISTICS. WITH PATRON CITRONGE. GRAND MARNIER + FRESH LIME  
25.00 / 45.00

**EL TESORO**  
EL TESORO ANEJO. GRAND MARNIER. SOUR. LIME – YOU’LL TASTE AGAVE BALANCED WITH PEPPER. OAK + FLORAL TONES  
12.00 / 19.00 / 60.00

**HORNI GRANDMA**  
NAMED AFTER HORNITOS REPOSADO – SLIGHTLY WOODY (FLAVORS THAT IS) WITH AGAVE + HERBAL NOTES. GRAND MARNIER. SOUR + LIME  
10.00 / 17.00 / 50.00

**MEZCAL**  
MEZCAL UNION UNO JOVEN – NICELY BALANCED FLAVORS OF CITRUS. WOOD + SMOKE. PATRON CITRONGE. AGAVE. FRESH ORANGE + LIME  
11.00 / 17.00 / 55.00

**MARGATINI**  
SAUZA BLUE – SWEET AGAVE NOTES WITH TROPICAL FRUIT CHARACTERISTICS. PATRON CITRONGE. LIME + ORANGE. SHAKEN. MADE STRONG.  
13.00

**GRAND GOLD**  
HOUSE TEQUILA. GRAND GALA. SOUR + LIME. MAKES A RICH + FLAVORFUL MARGARITA WITH NOTES OF CITRUS  
8.00 / 13.00 / 40.00

**HOUSE**  
**YOUR CHOICE OF FLAVOR** – BEST SERVED FROZEN. OR HOUSE TEQUILA MIX. SOUR. TRIPLE SEC + LIME. ON THE ROCKS  
7.00 / 11.00 / 35.00

LIME. MANGO. STRAWBERRY 7.50  
CORONARITA DOS BERRY 13.00

## COCKTAILS

**MOJITO**  
**YOUR CHOICE OF FLAVOR** – WHITE RUM. SODA WATER. FRESH MINT + LIME  
10.00

MANGO. PINEAPPLE. STRAWBERRY .50

**MULE**  
**YOUR CHOICE OF GEOGRAPHICAL SPIRIT.**  
B. STIFF + SONS GINGER BEER. LIME  
10.00

HAVANA– BACARDI RUM  
JALISCO– EL JIMADOR REPOSADO  
LOUISVILLE– JIM BEAM  
MOSCOW– TITO’S VODKA  
OAXACA– MEZCAL UNION UNO JOVEN  
11.00

## MOCKTAILS

**VIRGIN MARGARITA**  
MANGO OR STRAWBERRY. BLENDED WITH OUR HOUSE SOUR MIX  
6.00

**STRAWBERRY SPRITZ**  
STRAWBERRY PUREE. SODA. FRESH MINT + LIME  
5.00

## HARD CIDER

10 BARREL SOFT CORE  
HARD APPLE CIDER  
6.00

## + NON-ALCOHOLIC

**STRAWBERRY LEMONADE**  
4.00  
REFILL 1.00

TOMMY KNOCKER BOTTLED ROOT BEER. LEMONADE. UNSWEETENED ICED TEA. PEPSI PRODUCTS  
3.00

COFFEE + HOT COCOA  
3.00

## HARD SELTZER

**WHITE CLAW**  
7.00

## BEER BY THE BOTTLE

**DOMESTIC**  
5.00

BUD  
BUD LIGHT  
COORS  
COORS LIGHT  
MILLER LITE  
MICHELOB ULTRA  
O'DOULS AMBER–NON–ALCOHOLIC  
OMISSION–GLUTEN REDUCED

**MEXICAN**  
6.00

CORONA  
CORONA LIGHT  
CORONA PREMIER  
CORONA FAMILIAR  
DOS EQUIS LAGER  
MODELO ESPECIAL  
NEGRA MODELO  
PACIFICO

**MICROBREWS + IMPORTS**  
6.00

10 BARREL CRUSH CUCUMBER SOUR  
BLUE MOON  
DALES PALE  
GUINNESS  
HEINEKEN  
NEW BELGIUM FAT TIRE ALE  
STELLA

**DOMESTIC**  
5.00 / 6.00 / 14.00

10 BARREL PUB BEER  
LIGHT + CRISP LAGER  
BUD  
COORS LIGHT  
PABST BLUE RIBBON

8.00 / 9.00 / 22.00  
LOCAL ROTATING BEER  
ASK YOUR SERVER

**MEXICAN**  
6.00 / 7.00 / 18.00

DOS EQUIS AMBER  
MODELO ESPECIAL  
PACIFICO

SPIRITS UP!  
CHECK OUT OUR  
FULL BAR MENU

## DRAFT BEER 16 OZ / 20 OZ PITCHER!

**MICROBREWS**  
6.00 / 7.00 / 18.00

10 BARREL APOCALYPSE IPA  
BALANCED HOP  
10 BARREL JOE IPA  
TROPICAL CITRUS + INTENSE HOP  
BRECKENRIDGE AVALANCHE AMBER  
BLEND OF PALE + CARAMEL MALTS  
BRECKENRIDGE SEASONAL BEER  
ASK YOUR SERVER

# TREAT YOURSELF

## DESSERT EMPANADAS

FOUR SWEET DESSERT EMPANADAS WITH HOMEMADE DOUGH. FILLED WITH MELTED MILK CHOCOLATE + TAPIOCA PUDDING. TOPPED WITH CINNAMON SUGAR + WHIPPED CREAM  
8.00

## DEEP FRIED ICE CREAM

FRENCH VANILLA ICE CREAM COATED WITH CINNAMON SUGAR. CORN FLAKES. DEEP FRIED. TOPPED WITH WHIPPED CREAM  
9.00

## FRENCH VANILLA ICE CREAM

A LARGE SCOOP OF ICE CREAM. SERVED WITH CINNAMON + WHIPPED CREAM  
6.00

## CHURROS

THREE FRIED DOUGHY PASTRIES. FILLED WITH CARAMEL. COATED IN CINNAMON SUGAR  
5.00

## DESSERT SAMPLER

GET A LITTLE BIT OF EVERYTHING! DEEP FRIED VANILLA ICE CREAM. TOPPED WITH CINNAMON SUGAR. STRAWBERRIES + CHOCOLATE. TWO EMPANADAS + TWO CHURROS  
14.00

ADD CHOCOLATE OR STRAWBERRIES TO ANY DESSERT  
.50

## WEEKLY EVENTS

### HAPPY HOUR

#### SKI SEASON

MONDAY- THURSDAY

~~2:30 PM - 6:00 PM~~

FRIDAY- SUNDAY

~~2:30 PM - 5:30 PM~~

#### NOT SKI SEASON

MONDAY- SUNDAY

~~3:30 PM - 6:00 PM~~

WE DO NOT SPLIT  
HAPPY HOUR CHECKS

DAILY HOURS DEPENDING ON SEASON, COVID, JOE, ETC.

MENU ONLINE AT [DOSLOCOSKEYSTONE.COM](https://doslocoskeystone.com)

+ JOIN US ON...

### SUNDAY

~~FOR NFL BRUNCH~~

~~11:00 AM - 2:30 PM~~

### THURSDAY

~~FOR KARAOKE!~~

~~9:30 PM - 1:32 AM~~

MAYBE NEXT YEAR?



SORRY, NO PERSONAL CHECKS OR DISCOVER

20% GRATUITY MAY BE ADDED TO PARTIES  
SIX OR MORE

