



Our goal is to make everyone

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 *	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

DRAFT BEER

16 OZ / 20 OZ
PITCHER!

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

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

MENU ONLINE AT DOSLOCOSKEYSTONE.COM

+ JOIN US ON...

FRIDAY

FOR SUMMER CONCERTS
5:00 PM - 7:00 PM

SUNDAY

FOR NFL BRUNCH
11:00 AM - 2:30 PM



SORRY, NO PERSONAL CHECKS OR DISCOVER

20% GRATUITY MAY BE ADDED TO PARTIES
SIX OR MORE

