

DOS LOCOS

MEXICAN RESTAURANT AND CANTINA



KEYSTONE, CO ELEVATION 9300'

APPETIZERS

CHIPS AND SALSA REFILL 2.00

GUACAMOLE ESPECIAL 
FRESH AVOCADOS, TOMATOES, ONIONS AND MEXICAN SPICES
9.00

CARNITAS QUESADILLA
SHREDDED PORK, CHEESE, GREEN PEPPERS, ONIONS AND TOMATOES. FOLDED IN A CHIPOTLE TORTILLA. TOPPED WITH SOUTHWEST SOUR CREAM, CILANTRO WITH A SIDE OF PICO DE GALLO
13.00

CHICKEN QUESADILLA
SHREDDED CHICKEN, CHEESE, GREEN PEPPERS, ONIONS AND TOMATOES. FOLDED IN A FLOUR TORTILLA. SERVED WITH A SIDE OF GUACAMOLE
13.00

FAJITA QUESADILLA *
FAJITA CHICKEN **OR** STEAK, ASADERO CHEESE, GREEN PEPPERS, ONIONS AND TOMATOES. FOLDED IN A FLOUR TORTILLA. SERVED WITH A SIDE OF GUACAMOLE
16.00

SHRIMP QUESADILLA 
SAUTÉED SHRIMP, ASADERO CHEESE, GREEN PEPPERS, ONIONS AND TOMATOES. FOLDED IN A FLOUR TORTILLA. TOPPED WITH CILANTRO. SERVED WITH A SIDE OF PINEAPPLE SERRANO SAUCE
18.00

VEGGIE QUESADILLA 
CORN MEDLEY, CHEESE, GREEN PEPPERS, ONIONS AND TOMATOES FOLDED IN A CHIPOTLE TORTILLA. TOPPED WITH CILANTRO AND TOMATOES. SERVED WITH A SIDE OF GUACAMOLE
12.00

CHILE CON QUESO 
MELTED WHITE CHEESE, TOMATOES AND MEXICAN SPICES
8.00

SPICE IT UP WITH JALAPEÑOS .50

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

CHORIZO CON QUESO 
OUR CHILE CON QUESO TOPPED WITH REFRIED BEANS AND SPICY CHORIZO SAUSAGE.
10.00

FLAUTAS
SHREDDED CHICKEN **OR** GROUND BEEF WITH CHEESE, ROLLED UP IN FLOUR TORTILLAS AND FRIED. SERVED WITH A SIDE OF SOUR CREAM
10.00

ADD SPANISH RICE AND REFRIED BEANS 2.00

JOSE'S WINGS * 
WINGS COATED WITH OUR SPECIAL WING SAUCE (THINK SWEET CHILI), SERVED WITH A SIDE OF RANCH **OR** BLUE CHEESE DRESSING AND CELERY
14.00

JALAPEÑO POPPERS * 
BREADED AND FRIED JALAPEÑO PEPPERS, STUFFED WITH CHEESE AND SPICY CHORIZO. SERVED WITH A SIDE OF SOUR CREAM
10.00

NACHOS

HALF ORDER 11.00

FULL ORDER 14.00

MELTED CHEESE, CORN TORTILLA CHIPS, PICO DE GALLO AND BLACK BEANS, TOPPED WITH JALAPEÑOS, TOMATOES, GREEN ONIONS, SOUR CREAM AND GUACAMOLE


ADD GROUND BEEF OR SHREDDED CHICKEN

HALF + 2
FULL + 3

ADD FAJITA CHICKEN * OR STEAK *

HALF + 4
FULL + 6

SOUP + SALAD

CHILE VERDE 
BOWL OF OUR HOMEMADE PORK GREEN CHILE. TOPPED WITH SHREDDED CHEESE AND CILANTRO. SERVED WITH YOUR CHOICE OF A 10" CHEESE QUESADILLA **OR** A SIDE SALAD
11.00

TORTILLA SOUP
BOWL OF CHICKEN BROTH, MIXED VEGETABLES, SHREDDED CHICKEN, AND SPANISH RICE. TOPPED WITH CHEESE, CILANTRO AND FRIED CORN TORTILLA STRIPS. SERVED WITH YOUR CHOICE OF A 10" CHEESE QUESADILLA **OR** A SIDE SALAD
11.00

MANGO BLACK BEAN SALAD 
LETTUCE, MANGO, BLACK BEANS, CORN AND PICO DE GALLO. TOPPED WITH GUACAMOLE AND CITRUS VINAIGRETTE. SERVED IN A TORTILLA SHELL
16.00

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

TACO SALAD
EVERYTHING A TACO HAS AND MORE. WITH CHICKEN **OR** GROUND BEEF, LETTUCE, CHEESE, PICO DE GALLO. TOPPED WITH GUACAMOLE, SOUR CREAM AND CITRUS VINAIGRETTE. SERVED IN A TORTILLA SHELL
15.00

SUB FAJITA CHICKEN **OR** STEAK * + 3.00
SUB SHRIMP * + 4.00

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



IF YOU HAVE AN ALLERGY OR A HYPERSENSITIVITY TO GLUTEN. PLEASE TELL YOUR SERVER. WE WILL COOK YOUR FOOD SEPARATELY.

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



A TWIST ON THE TRADITIONAL

TAMALE PLATTER *

TWO PORK TAMALES. TOPPED WITH OUR HOMEMADE CHILE VERDE. SERVED WITH SPANISH RICE AND REFRIED BEANS
16.00

CHILE RELLENOS *

A MIXTURE OF PEPPER JACK CHEESE AND ASADERO CHEESE STUFFED INSIDE TWO ANAHEIM PEPPERS. BATTERED THEN FRIED. SIDE OF MILD RED SAUCE. SERVED WITH SPANISH RICE AND BLACK BEANS
16.00

TAMALE AND RELLENO COMBO

ONE CHILE RELLENO AND ONE TAMALE. SERVED WITH SPANISH RICE AND REFRIED BEANS
16.00

TEXAS SPECIAL

FAJITA CHICKEN ON A BED OF SPANISH RICE. SMOTHERED IN QUESO
14.00

ENCHILADAS

CHIPOTLE CHICKEN MUSHROOM ENCHILADAS

TWO CORN TORTILLAS WITH SHREDDED CHICKEN, PICO DE GALLO AND SAUTÉED MUSHROOMS. TOPPED WITH A CREAMY CHIPOTLE SOUR CREAM AND MUSHROOM SAUCE AND CILANTRO. SERVED WITH SPANISH RICE AND BLACK BEANS
15.00

SEAFOOD ENCHILADAS *

TWO FLOUR TORTILLAS WITH COD, SHRIMP AND PICO DE GALLO. SMOTHERED WITH VEGGIE CHILE VERDE, TOMATOES AND CILANTRO. DRIZZLED WITH SOUTHWEST SOUR CREAM. SERVED WITH SPANISH RICE AND BLACK BEANS
18.00

SPINACH ENCHILADAS

TWO CORN TORTILLAS WITH SAUTÉED SPINACH AND PICO DE GALLO. SMOTHERED WITH A CREAMY CHIPOTLE SOUR CREAM AND MUSHROOM SAUCE. TOPPED WITH TOMATOES AND CILANTRO. SERVED WITH SPANISH RICE AND BLACK BEANS
14.00

STEAK ENCHILADAS *

TWO FLOUR TORTILLAS WITH STEAK, PICO DE GALLO AND CHEESE. SMOTHERED IN CHILE VERDE OR SPANISH SAUCE. TOPPED WITH SOUR CREAM AND CILANTRO. SERVED WITH SPANISH RICE AND REFRIED BEANS
17.00

CHIMICHANGAS

CHIMICHANGA

CHEESE, GREEN PEPPERS, ONIONS AND TOMATOES. ROLLED UP IN A FLOUR TORTILLA THEN FRIED. SERVED WITH SPANISH RICE AND OR REFRIED BEANS INSIDE. TOPPED WITH SOUR CREAM AND A SIDE OF GUACAMOLE. PLATED WITH CHEESE, LETTUCE AND PICO DE GALLO

SHREDDED CHICKEN	16.00
SHREDDED PORK	16.00
STEAK *	17.00

TURN UP THE HEAT BY ADDING CHILE VERDE
2.00

BURRITOS

LOCO BURRITO

CHICKEN AND GROUND BEEF, CHEESE, SPANISH RICE, REFRIED BEANS, GREEN PEPPERS, ONIONS AND TOMATOES. WRAPPED INSIDE A FLOUR TORTILLA. SMOTHERED IN A MILD RED SAUCE. TOPPED WITH CHEESE AND SOUR CREAM. SERVED WITH A SIDE OF GUACAMOLE
15.00

CHILE RELLENO BURRITO

A CHILE RELLENO, SHREDDED CHICKEN, CHEESE, GREEN PEPPERS, ONIONS, TOMATOES AND SPANISH RICE. WRAPPED IN A FLOUR TORTILLA. SMOTHERED IN A MILD RED SAUCE. TOPPED WITH SOUR CREAM AND CILANTRO
18.00

SEAFOOD BURRITO

SHRIMP, COD, SPANISH RICE, BLACK BEANS, CORN MEDLEY, GREEN PEPPERS, ONIONS, AND TOMATOES. WRAPPED IN A CHIPOTLE TORTILLA. SMOTHERED IN A CREAMY CHIPOTLE MUSHROOM SAUCE. TOPPED WITH CILANTRO AND TOMATOES
20.00

CARNITAS BURRITO

SHREDDED PORK, SPANISH RICE, BLACK BEANS, GREEN PEPPERS, ONIONS, TOMATOES AND CHEESE. WRAPPED IN A CHIPOTLE TORTILLA. SMOTHERED IN A MILD RED SAUCE. TOPPED WITH SOUR CREAM AND CILANTRO
18.00

VEGGIE BURRITO

CORN MEDLEY, SPANISH RICE, BLACK BEANS, GREEN PEPPERS, ONIONS, TOMATOES AND CHEESE. WRAPPED IN A CHIPOTLE TORTILLA. SMOTHERED IN A VEGGIE VERDE. SERVED WITH A SIDE OF GUACAMOLE
14.00

TURN UP THE HEAT BY ADDING CHILE VERDE
2.00

SPECIALITY TACOS

CARNITAS TACOS

TWO GRILLED CORN TORTILLAS WITH SHREDDED PORK. TOPPED WITH CABBAGE, PICO DE GALLO AND CILANTRO. SIDE OF PINEAPPLE SERRANO SAUCE AND A LIME WEDGE. SERVED WITH SPANISH RICE AND REFRIED BEANS
15.00

FISH TACOS

TWO CORN TORTILLAS WITH COD, A CABBAGE, PICO DE GALLO AND CILANTRO. SIDE OF PINEAPPLE SERRANO SAUCE AND A LIME WEDGE. SERVED WITH SPANISH RICE AND BLACK BEANS
17.00

STREET TACOS *

TWO CORN TORTILLAS, ASADERO CHEESE, PICO DE GALLO, LETTUCE, CILANTRO AND GUACAMOLE. SERVED WITH A LIME WEDGE.

STEAK OR FAJITA CHICKEN * 16.00
STEAK + SHRIMP * 17.00
SERVED WITH SPANISH RICE AND REFRIED BEANS

SHRIMP * 18.00
PORTOBELLO MUSHROOM  16.00
SERVED WITH SPANISH RICE AND BLACK BEANS

COMBOS

ALL PLATTERS COME WITH A SIDE OF SPANISH RICE AND REFRIED BEANS

STEP ONE HOW MANY DO YOU WANT?

COMBO ONE	11.00
COMBO TWO	13.00
COMBO THREE	15.00

STEP TWO WHAT DO YOU WANT?

BURRITO
CHIMICHANGA
ENCHILADA
TACO
TOSTADA

* CHILE RELLENO + 2.00
* PORK TAMALES + 2.00

STEP THREE WHAT DO YOU WANT INSIDE?

JUST CHEESE
GROUND BEEF
SHREDDED CHICKEN
SHREDDED PORK
VEGGIE

NO SPECIALITY BURRITOS, ENCHILADAS OR TACOS FROM THE OTHER PAGE ARE INCLUDED IN THE COMBO PLATTER OPTIONS

FAJITAS

ALL FAJITAS ARE SERVED ON A SIZZLING SKILLET WITH SAUTÉED GREEN PEPPERS AND ONIONS. THREE FLOUR TORTILLAS. SERVED WITH A SIDE OF LETTUCE, CHEESE, PICO DE GALLO, SOUR CREAM AND GUACAMOLE

CHICKEN FAJITAS

SEASONED CHICKEN BREAST, LIGHTLY MARINATED WITH A TOUCH OF LEMON AND PEPPER FLAVOR. SERVED WITH SPANISH RICE AND REFRIED BEANS
19.00

PORTABELLA MUSHROOM FAJITAS

PORTABELLA MUSHROOMS. SAUTÉED IN OUR HOUSE VEGETABLE MARINADE. SERVED WITH SPANISH RICE AND BLACK BEANS
18.00

STEAK FAJITAS

MARINATED STEAK COOKED MEDIUM. WITH OUR HOUSE MARINADE. SERVED WITH SPANISH RICE AND REFRIED BEANS
20.00

SEAFOOD FAJITAS

SHRIMP AND COD. MARINADED IN A CILANTRO AND GARLIC SAUCE. SERVED WITH SPANISH RICE AND BLACK BEANS
23.00

SPLT? ADD SOME EXTRA MEAT, SPANISH RICE AND BEANS 5.00

DON'T WANT MEXICAN?

BARBECUE SANDWICH

PULLED PORK SMOTHERED IN BARBECUE SAUCE AND CHEDDAR CHEESE. SERVED ON A SESAME BUN. SERVED WITH SEASONED FRIES
12.00

CHEESE BURGER *

A HALF POUND OF BLACK ANGUS BEEF. CHEDDAR CHEESE, LETTUCE, TOMATOES, ONIONS AND PICKLES. SERVED ON A SESAME BUN. SERVED WITH SEASONED FRIES
13.00

SIDE OF FRIES

5.00

CALIFORNIA CHICKEN SANDWICH *

LIGHTLY SEASONED GRILLED CHICKEN BREAST WITH PEPPER JACK CHEESE, GUACAMOLE, LETTUCE, TOMATOES, ONIONS AND PICKLES. SERVED ON A SESAME BUN. SERVED WITH SEASONED FRIES
15.00

CHICKEN FINGERS *

THREE FRIED CHICKEN STRIPS. SERVED WITH SEASONED FRIES
11.00

* CONSUMING RAW OR UNCOOKED MEATS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS
ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS OR ALLERGIES

DRINKS

MARGARITAS

MILLION DOLLAR
TOP SHELF EXTRA ANEJO TEQUILA
PATRON CITRONGE, GRAND MARNIER,
FRESH LIME AND ORANGE
12 OZ 30.00 / 20 OZ 50.00
NO LITER

DULCE VIDA "DOS LOCOS"
DULCE VIDA ANEJO, GRAND MARNIER, SOUR,
LIME.
12 OZ 13.00 / 20 OZ 20.00
LITER 60.00

MEZCAL
MEZCAL UNION, PATRON CITRONGE, AGAVE,
FRESH ORANGE, SOUR AND LIME
12 OZ 12.00 / 20 OZ 17.00
LITER 60.00

MARGATINI
EXOTICO BLANCA, PATRON CITRONGE AND
LIME. SHAKEN AND SERVED STRONG
14.00

HORNI GRANDMA
HORNIITOS REPOSADO, GRAND MARNIER,
SOUR AND LIME
12 OZ 10.00 / 20 OZ 18.00
LITER 50.00

HOUSE
HOUSE TEQUILA, TRIPLE SEC, SOUR AND
LIME. ON THE ROCKS OR FROZEN
12 OZ 8.00 / 20 OZ 12.00
LITER 40.00

ADD MANGO OR STRAWBERRY FOR
AN ADDITIONAL COST

UPGRADE ANY MARGARITA TO A SKINNY

12 OZ 1.00 / 20 OZ 2.00

COCKTAILS

MOJITO
WHITE RUM, SODA WATER, FRESH MINT AND
LIME
10.00

MANGO, PINEAPPLE, STRAWBERRY + .50

MULE
GINGER BEER AND LIME
10.00

HAVANA- BACARDI RUM
JALISCO- EXOTICO REPOSADO TEQUILA
LOUISVILLE- BRECK BURBON
MOSCOW- BRECK VODKA
OAXACA- MEZCAL UNION TEQUILA
11.00

MOCKTAILS

VIRGIN MARGARITA
MANGO OR STRAWBERRY
6.00

STRAWBERRY SPRITZ
STRAWBERRY PUREE, SODA WATER,
FRESH MINT AND LIME
5.00

NON-ALCOHOLIC

STRAWBERRY LEMONADE
4.00

REFILL 1.00

BOTTLED ROOT BEER
4.00

LEMONADE, UNSWEETENED ICED TEA, PEPSI
PRODUCTS, GINGERALE, COFFEE OR HOT
COCOA
3.00

HARD CIDER

10 BARREL SOFT CORE
HARD APPLE CIDER
6.00

HARD SELTZER

WHITE CLAW
BLACK CHERRY OR MANGO
7.00

BEER BY THE BOTTLE

DOMESTIC
5.00

BUD
BUD LIGHT
COORS
COORS LIGHT
MILLER LITE
MICHELOB ULTRA
O'DOULS AMBER - NON-ALCOHOLIC

MEXICAN
6.00

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

CRAFT AND IMPORTS
6.00

10 BARREL CRUSH CUCUMBER SOUR
BLUE MOON
NEW BELGIUM FAT TIRE ALE
STELLA
BRECKENRIDGE VANILLA PORTER
RESOLUTE HEFEWEIZEN
SNAKE RIVER ZONKER STOUT
OMISSION - GLUTEN FREE

DRAFT BEER

DOMESTIC
10 BARREL PUB BEER
COORS LIGHT
PABST BLUE RIBBON

16 OZ 5.00 / 20 OZ 6.00
PITCHER 15.00

MEXICAN
DOS EQUIS AMBER
MODELO ESPECIAL
PACIFICO

16 OZ 6.00 / 20 OZ 7.00
PITCHER 18.00

LOCAL ROTATING
ASK YOUR SERVER

MICROBREWS
10 BARREL APOCALYPSE IPA
10 BARREL NATURE CALLS HAZY IPA
10 BARREL SEASONAL BEER

ASK YOUR SERVER
BRECKENRIDGE AVALANCHE AMBER
BRECKENRIDGE PALISADE PEACH WHEAT

16 OZ 6.00 / 20 OZ 7.00
PITCHER 18.00

TREAT YOURSELF

DEEP FRIED ICE CREAM

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

10.00

ADD CHOCOLATE OR STRAWBERRIES 1.00

FRENCH VANILLA ICE CREAM

A LARGE SCOOP OF ICE CREAM. TOPPED WITH CINNAMON AND WHIPPED CREAM

7.00

ADD CHOCOLATE OR STRAWBERRIES 1.00

CHURROS

FOUR CHURROS FILLED WITH CARAMEL. TOPPED WITH CINNAMON SUGAR

8.00

EMPANADAS

FOUR EMPANADAS WITH PUFF PASTRY DOUGH. FILLED WITH MELTED MILK CHOCOLATE AND TAPIOCA PUDDING. TOPPED WITH CINNAMON SUGAR AND WHIPPED CREAM

8.00

DESSERT SAMPLER

DEEP FRIED VANILLA ICE CREAM. TOPPED WITH CINNAMON SUGAR, STRAWBERRIES AND CHOCOLATE. TWO EMPANADAS AND TWO CHURROS

16.00

SIDES

SALSA REFILL	2.00
PINT OF SALSA	7.00
SIDE CHILI VERDE	2.00
SIDE PINEAPPLE SERRANO SAUCE	2.00
SPANISH RICE	2.00
REFRIED BEANS	2.00
BLACK BEANS	2.00
SPANISH RICE AND REFRIED BEANS	4.00
SPANISH RICE AND BLACK BEANS	4.00
FLOUR OR CORN TORTILLAS	2.00
1 SCOOP OF SOUR CREAM	1.00
1 SCOOP OF GUACAMOLE	1.50
2 SCOOPS OF GUACAMOLE	3.00
ADD AVOCADO	2.75
FAJITA BOAT	4.25
CARROTS AND CELERY	1.00
BEAN AND CHEESE BURITO	5.95

1 TACO		
	GROUND BEEF	3.50
	SHREDDED CHICKEN	3.50
1 TACO		
	CARNITAS	5.50
	FISH	6.50
1 STREET TACO		
	STEAK	6.50
	STEAK AND SHRIMP	7.50
	FAJITA CHICKEN	6.00
	PORTOBELLO MUSHROOM	6.00
1 ENCHILADA		
	CHEESE	3.50
	GROUND BEEF	3.50
	CHICKEN	3.50
1 SPECIALITY ENCHILADA		
	STEAK ENCHILADA	6.50
	SPINACH ENCHILADA	5.00
	SEAFOOD ENCHILADA	7.00
	CHIPOTLE CHICKEN - MUSHROOM ENCHILADA	6.00
1 PORK TAMALE		6.50
1 CHILI RELLENO		6.50



SORRY, NO DISCOVER CARDS

WEEKLY EVENTS

HAPPY HOUR

OFFERED EVERYDAY

ASK SERVER FOR DETIALS

WE DO NOT DO HAPPY HOUR TO GO

KARAOKE

THURSDAY

9:00 PM - 1:33 AM

BOOKING AN EVENT?

INTERESTED IN BOOKING A PRIVATE EVENT AT DOS LOCOS? HAVING AN EVENT CATERED? PLEASE CONTACT US OR ASK FOR JOE OR MIKE.