

# DOS LOCOS

## MEXICAN RESTAURANT AND CANTINA



**KEYSTONE, CO ELEVATION 9300'**

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# APPETIZERS

**GUACAMOLE ESPECIAL \$9**   
FRESH AVOCADOS, TOMATOES, ONIONS and MEXICAN SPICES

**CARNITAS QUESADILLA \$13**  
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

**CHICKEN QUESADILLA \$13**  
SHREDDED CHICKEN, CHEESE, GREEN PEPPERS, ONIONS and TOMATOES. FOLDED IN A FLOUR TORTILLA. SERVED WITH SIDE OF GUACAMOLE

**FAJITA QUESADILLA \* \$16**  
FAJITA CHICKEN OR STEAK, ASADERO CHEESE, GREEN PEPPERS, ONIONS and TOMATOES. FOLDED IN A FLOUR TORTILLA. SERVED WITH A SIDE OF GUACAMOLE

**SHRIMP QUESADILLA \$18**   
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

**VEGGIE QUESADILLA \$12**   
CORN MEDLEY, CHEESE, GREEN PEPPERS, ONIONS and TOMATOES FOLDED IN A CHIPOTLE TORTILLA. TOPPED WITH CILANTRO and TOMATOES SERVED WITH A SIDE OF GUACAMOLE

**CHIPS AND SALSA REFILL \$2**

**CHILE CON QUESO \$8**   
MELTED WHITE CHEESE, TOMATOES and MEXICAN SPICE  
SPICE IT UP WITH JALAPEÑOS .50

**QUESO MIX \$9**  
OUR CHILE CON QUESO TOPPED WITH REFRIED BEANS and OUR HOMEMADE PORK CHILE VERDE

**CHORIZO CON QUESO \$10**   
OUR CHILE CON QUESO topped with REFRIED BEANS and SPICY CHORIZO SAUSAGE

**FLAUTAS \$10**  
SHREDDED CHICKEN OR GROUND BEEF WITH CHEESE. ROLLED UP IN FLOUR TORTILLAS and FRIED. SERVED WITH A SIDE OF SOUR CREAM  
ADD SPANISH RICE and REFRIED BEANS \$2

**JOSE'S WINGS \* \$14**   
WINGS COATED WITH OUR SPECIAL WING SAUCE (THINK SWEET CHILI). SERVED WITH A SIDE OF RANCH DRESSING and CELERY

**JALAPEÑO POPPERS \* \$10**   
BREADED and FRIED JALAPEÑO PEPPERS. STUFFED WITH CHEESE and SPICY CHORIZO. SERVED WITH A SIDE OF SOUR CREAM

## NACHOS

REGULAR ORDER \$12

GRANDE ORDER \$15

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

ADD GROUND BEEF OR SHREDDED CHICKEN  
REGULAR + \$2  
GRANDE + \$3

ADD FAJITA CHICKEN \* OR STEAK \*  
REGULAR + \$4  
GRANDE + \$6

## SOUP + SALAD

**CHILE VERDE \$11**   
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

**TORTILLA SOUP \$11**  
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

**MANGO BLACK BEAN SALAD \$16**   
LETTUCE, MANGO, BLACK BEANS, CORN and PICO DE GALLO. TOPPED WITH GUACAMOLE and CITRUS VINAIGRETTE. SERVED IN A TORTILLA SHELL

ADD FAJITA CHICKEN OR STEAK \* + \$3  
ADD SHRIMP \* + \$4

**TACO SALAD \$15**  
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

SUB FAJITA CHICKEN OR STEAK \* + \$3  
SUB SHRIMP \* + \$4

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 TRADITIONAL

## TAMALE PLATTER \* \$16

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

## CHILE RELLENOS \* \$16

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

## TAMALE AND RELLENO COMBO \$16

ONE CHILE RELLENO and ONE TAMALE. SERVED WITH SPANISH RICE and REFRIED BEANS

## TEXAS SPECIAL \$14

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

## BIG TEX \$20

TEXAS SPECIAL FOR A TEXAS SIZED APPETITE

## SOUTHWEST SHRIMP \$19

SAUTÉED SHRIMP TOSSED WITH A CREAMY CHIPOTLE SOUR CREAM and MUSHROOM SAUCE. ON A BED OF SPANISH RICE. TOPPED WITH CILANTRO. SERVED WITH A SIDE OF BLACK BEANS and CORN VEG.

## ENCHILADAS

### CHIPOTLE CHICKEN MUSHROOM ENCHILADAS \$15

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

JUST MUSHROOM. SUB PORTOBELLO MUSHROOMS \$15

### SEAFOOD ENCHILADAS \* \$18

TWO FLOUR TORTILLAS WITH AHI TUNA, 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

### STEAK ENCHILADAS \* \$17

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

## 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

SHREDDED PORK \$16

STEAK \* \$17

TURN UP THE HEAT BY ADDING CHILE VERDE \$2

## BURRITOS

### LOCO BURRITO \$16

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

### CHILE RELLENO BURRITO \$18

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

### SEAFOOD BURRITO \$20

SHRIMP, AHI TUNA, 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

### CARNITAS BURRITO \$18

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

### VEGGIE BURRITO \$14

CORN MEDLEY, SPANISH RICE, BLACK BEANS, GREEN PEPPERS, ONIONS, TOMATOES and CHEESE. WRAPPED IN A CHIPOTLE TORTILLA. SMOTHERED IN A VEGGIE VERDE. TOPPED WITH SOUTHWEST SOUR CREAM. SERVED WITH A SIDE OF GUACAMOLE

TURN UP THE HEAT BY ADDING CHILE VERDE \$2

## SPECIALITY TACOS

### CARNITAS TACOS \$16

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

### FISH TACOS \$18

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

### STREET TACOS \*

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

STEAK OR FAJITA CHICKEN \* \$16

STEAK and SHRIMP \* \$17

SERVED WITH SPANISH RICE and REFRIED BEANS

SHRIMP \* \$18

PORTOBELLO MUSHROOM \$16 

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  
COMBO TWO \$13  
COMBO THREE \$15

## STEP TWO

WHAT DO YOU WANT?

BURRITO  
CHIMICHANGA  
ENCHILADA  
TACO  
TOSTADA

\* CHILE RELLENO + \$2  
\* PORK TAMALES + \$2

## 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 \$19

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

## STEAK FAJITAS \$20

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

## PORTABELLA MUSHROOM FAJITAS \$18

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



## SEAFOOD FAJITAS \$23

SHRIMP AND AHI TUNA. MARINATED IN A CILANTRO AND GARLIC SAUCE. SERVED WITH SPANISH RICE and BLACK BEANS

## FAJITAS FOR 2

CHICKEN FAJITAS \$33  
STEAK FAJITAS \$35  
PORTABELLA MUSHROOM FAJITAS \$31   
SEAFOOD FAJITAS \$41

# DON'T WANT MEXICAN?

## BARBECUE SANDWICH \$13

PULLED PORK SMOTHERED IN BARBECUE SAUCE and CHEDDAR CHEESE. SERVED ON A SEASME BUN. SERVED WITH SEASONED FRIES

## CHEESE BURGER\* \$14

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

## SIDE OF FRIES \$5

## SOUTHWEST CHICKEN WRAP \$14

FAJITA CHICKEN, LETTUCE, CHEESE, PICO DE GALLO, JALAPEÑOS, BLACK BEANS and SOUTHWEST SOUR CREAM. WRAPPED UP IN A CHIPOTLE TORTILLA.

ADD SIDE OF FRIES \$2

## CHICKEN FINGERS\* \$12

THREE FRIED CHICKEN STRIPS. SERVED WITH SEASONED FRIES

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

## MARGARITAS

# DRINKS

### MILLION DOLLAR

TOP SHELF EXTRA ANEJO TEQUILA, PATRON CITRONGE, GRAND MARNIER, FRESH LIME and ORANGE

12 OZ \$35  
20 OZ \$60  
NO LITER

### DULCE VIDA "DOS LOCOS"

DULCE VIDA ANEJO, GRAND MARNIER, SOUR and LIME.

12 OZ \$13  
20 OZ \$20  
LITER \$60

### MEZCAL

MEZCAL UNION, PATRON CITRONGE, AGAVE, FRESH ORANGE, SOUR and LIME

12 OZ \$12  
20 OZ \$17  
LITER \$55

### MARGATINI \$15

EXOTICO BLANCA, PATRON CITRONGE AND LIME. SHAKEN and SERVED STRONG

### LA FLAKA "SKINNY"

EXOTICO BLANCA, PATRON CITRONGE, FRESH LIME and ORANGE

12 OZ \$12  
20 OZ \$16  
NO LITER

### HORNI GRANDMA

HORNITOS REPOSADO, GRAND MARNIER, SOUR and LIME

12 OZ \$13  
20 OZ \$20  
LITER \$60

### HOUSE

HOUSE TEQUILA, TRIPLE SEC, SOUR and LIME. ON THE ROCKS OR FROZEN

12 OZ \$8  
20 OZ \$12  
LITER \$40

ADD MANGO OR STRAWBERRY FOR AN ADDITIONAL COST

## COCKTAILS

### MOJITO \$11

WHITE RUM, SODA WATER, FRESH MINT and LIME

MANGO, PINEAPPLE, OR STRAWBERRY+ .50

### MULE \$11

GINGER BEER AND LIME

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

## HARD SELTZER

### BLACK AND BLUE SELTZER \$8

VODKA, SODA WATER, LIME, BLACKBERRY BRANDY and BLUE CURACAO

### RANCH WATER \$8

EXOTICO TEQUILA, SODA WATER and LIME

## HARD CIDER

### SUMMIT CIDER \$8

ASK SERVER FOR FLAVOR

## MOCKTAILS

### VIRGIN MARGARITA \$6

MANGO OR STRAWBERRY

### STRAWBERRY SPRITZ \$6

STRAWBERRY PUREE, SODA WATER, FRESH MINT and LIME

## NON-ALCOHOLIC

### STRAWBERRY LEMONADE \$4

REFILL \$1

### BOTTLED ROOT BEER \$4

LEMONADE, UNSWEETENED ICED TEA, PEPSI PRODUCTS, GINGERALE, COFFEE OR HOT COCOA \$3

## DRAFT BEER

### DOMESTIC

10 BARREL PUB BEER  
COORS LIGHT  
PABST BLUE RIBBON

16 OZ \$5  
20 OZ \$6  
PITCHER \$15

### MEXICAN

DOS EQUIS AMBER  
MODELO ESPECIAL  
PACIFICO  
MARBLE BREWING CERVEZA LAGER

16 OZ \$6  
20 OZ \$7  
PITCHER \$18

### MICROBREWS

LIVING THE DREAM 7 - SPEED IPA  
10 BARREL NATURE CALLS HAZY IPA  
BRECKENRIDGE AVALANCHE AMBER  
BRECKENRIDGE PALISADE PEACH WHEAT  
SWEETWATER 420 PALE ALE

## BEER BY THE BOTTLE

### DOMESTIC \$5

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

### MEXICAN \$6

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

### CRAFT AND IMPORTS

10 BARREL CRUSH CUCUMBER SOUR  
BLUE MOON  
STELLA  
ROAD HOUSE HIGHWAYMAN PILSNER  
BRECKENRIDGE VANILLA PORTER  
BRECKENRIDGE SUMMER PILS SHANDY  
BRECKENRIDGE PALISADE PEACH WHEAT LIGHT  
RESLOUTE HEFEWIZEN  
SNAKE RIVER Z ONKER STOUT  
EARNED IT HAZY IPA  
LIVING THE DREAM POWDER RUN VANILLA CREAM ALE  
OMISSION - GLUTEN FREE

# TREAT YOURSELF

## DEEP FRIED ICE CREAM \$10

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

ADD CHOCOLATE OR STRAWBERRIES + \$1

## FRENCH VANILLA ICE CREAM \$7

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

ADD CHOCOLATE OR STRAWBERRIES + \$1

## CHURROS \$8

FOUR CHURROS FILLED WITH CARAMEL. TOPPED WITH CINNAMON SUGAR. SERVED WITH WHIPPED CREAM

## EMPANADAS \$8

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

## DESSERT SAMPLER \$16

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

## SIDES

SALSA REFILL \$2

PINT OF SALSA \$7

SIDE CHILI VERDE \$2

SIDE PINEAPPLE SERRANO SAUCE \$2

SPANISH RICE \$2

REFRIED BEANS \$2

BLACK BEANS \$2

SPANISH RICE and REFRIED BEANS \$4

SPANISH RICE and BLACK BEANS \$4

3 FLOUR OR CORN TORTILLAS \$2

1 SCOOP OF SOUR CREAM \$1

1 SCOOP OF GUACAMOLE \$2

ADD AVOCADO \$3

FAJITA BOAT \$5

CARROTS and CELERY \$1

BEAN and CHEESE BURITO \$7

### 1 TACO

GROUND BEEF \$3.50

SHREDDED CHICKEN \$3.50

### 1 SPECIALITY TACO

CARNITAS \$5.50

FISH \$6.50

### 1 STREET TACO

STEAK \$6.50

STEAK and SHRIMP \$7.50

FAJITA CHICKEN \$6

PORTOBELLO MUSHROOM \$6

### 1 ENCHILADA

CHEESE \$3.50

GROUND BEEF \$3.50

CHICKEN \$3.50

### 1 SPECIALITY ENCHILADA

STEAK \$6.50

SEAFOOD \$7

CHIPOTLE CHICKEN -

MUSHROOM \$6

PORTOBELLO MUSHROOM \$6

1 PORK TAMALE \$6.50

1 CHILI RELLENO \$6.50



VISA



SORRY, NO DISCOVER CARDS

## WEEKLY EVENTS

### HAPPY HOUR

BY REQUEST ONLY

### KARAOKE

THURSDAY

9PM - 1:33AM

## BOOKING AN EVENT?

INTERESTED IN BOOKING A PRIVATE EVENT AT DOS LOCOS?

WANT AN EVENT CATERED?

PLEASE CONTACT US OR ASK FOR JOE OR MIKE.