

DOS LOCOS

MEXICAN RESTAURANT AND CANTINA



KEYSTONE, CO ELEVATION 9300'

WI-FI PASSWORD: tacotaco

APPETIZERS

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

CARNITAS QUESADILLA \$16
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 \$16
SHREDDED CHICKEN, CHEESE, GREEN PEPPERS, ONIONS and TOMATOES. FOLDED IN A FLOUR TORTILLA. SERVED WITH SIDE OF GUACAMOLE

FAJITA QUESADILLA * \$18
FAJITA CHICKEN OR STEAK, ASADERO CHEESE, GREEN PEPPERS, ONIONS and TOMATOES. FOLDED IN A FLOUR TORTILLA. SERVED WITH A SIDE OF GUACAMOLE

SHRIMP QUESADILLA \$20 
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 \$15 
CORN MEDLEY, CHESSE, 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 \$3

CHILE CON QUESO \$9 
CREAMY, GOOEY, and SLIGHTLY SPICY MELTED WHITE CHEESE WITH TOMATOES and MEXICAN SPICES
SPICE IT UP WITH JALAPEÑOS .50

QUESO MIX \$10 
OUR CHILE CON QUESO TOPPED WITH REFRIED BEANS and OUR HOMEMADE PORK CHILE VERDE

CHORIZO CON QUESO \$12 
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 * \$16 
WINGS COATED WITH OUR SPECIAL WING SAUCE (THINK SWEET CHILI). SERVED WITH A SIDE OF RANCH DRESSING and CELERY

JALAPEÑO POPPERS * \$12 
BATTERED and FRIED JALAPEÑO PEPPERS. STUFFED WITH CHEESE and SPICY CHORIZO. SERVED WITH A SIDE OF SOUR CREAM

NACHOS

HALF ORDER \$14

GRANDE ORDER \$18

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
HALF + \$2
GRANDE + \$3

ADD FAJITA CHICKEN , STEAK * or CHORIZO
HALF + \$4
GRANDE + \$6

SOUP + SALAD

CHILE VERDE \$14 
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 \$14
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

BOWL OF SOUP OR CHILE VERDE by itself \$7

MANGO BLACK BEAN SALAD \$18 
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 \$17
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 \$18

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

CHILE RELLENOS PLATTER \$18

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
option to have them naked(grilled, no batter)

TAMALE AND RELLENO COMBO \$18

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

TEXAS SPECIAL \$18

FAJITA CHICKEN ON A BED OF SPANISH RICE. SMOTHERED IN QUESO.
FLOUR TORILLAS ON THE SIDE.

BIG TEX \$25

TEXAS SPECIAL FOR A TEXAS SIZED APPETITE

SOUTHWEST SHRIMP \$20

SAUTÉED SHRIMP SMOOTHERED 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.
SIDE OF FLOUR TORTILLAS

ENCHILADAS

CHIPOTLE CHICKEN MUSHROOM ENCHILADAS \$18

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

 -make it VEGATARIAN
 SUB PORTOBELLO MUSHROOMS no chicken

SEAFOOD ENCHILADAS * \$20

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 * \$18

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 \$18

SHREDDED PORK \$18

STEAK \$20

TURN UP THE HEAT BY ADDING CHILE VERDE \$2

BURRITOS

ANY BURRITO CAN BE PREPARED AS A BURRITO BOWL

TURN UP THE HEAT BY ADDING CHILE VERDE \$2

LOCO BURRITO \$19

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

STEAK BURRITO \$21

STEAK, RICE, CHEESE, BLACK BEANS, GREEN PEPPERS, ONIONS
and TOMATOES. WRAPPED IN A FLOUR TORTILLA. SMOTHERED IN
VEGGIE VERDE. TOPPED WITH CHEESE, SPICY AVOCADO SAUCE
and CILANTRO

CHILE RELLENO BURRITO \$21

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

CARNITAS BURRITO \$19

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 \$18

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

SPECIALITY TACOS

CARNITAS TACOS \$17

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* \$19

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. SERVED WITH A LIME WEDGE

choice of GUACAMOLE OR SPICY AVOCADO SAUCE

STEAK *OR FAJITA CHICKEN \$18

STEAK and SHRIMP * \$19

SERVED WITH SPANISH RICE and REFRIED BEANS

SHRIMP \$19

PORTOBELLO MUSHROOM \$18

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 \$12
COMBO TWO \$15
COMBO THREE \$18

STEP TWO

WHAT DO YOU WANT?

BURRITO
CHIMICHANGA
ENCHILADA
TACO
TOSTADA
* CHILE RELLENO + \$2
* PORK TAMALE + \$2

STEP THREE

WHAT DO YOU WANT INSIDE?

JUST CHEESE (enchilada)
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 \$22
SEASONED CHICKEN BREAST, LIGHTLY MARINATED WITH A TOUCH OF LEMON and PEPPER FLAVOR. SERVED WITH SPANISH RICE and REFRIED BEANS

STEAK FAJITAS* \$23
MARINATED STEAK COOKED MEDIUM. WITH OUR HOUSE MARINADE. SERVED WITH SPANISH RICE and REFRIED BEANS

PORTABELLA MUSHROOM FAJITAS \$20 
PORTABELLA MUSHROOMS SAUTÉED IN OUR HOUSE VEGETABLE MARINADE. SERVED WITH SPANISH RICE and BLACK BEANS

SEAFOOD FAJITAS * \$25 
SHRIMP AND AHI TUNA. MARINATED IN A CILANTRO AND GARLIC SAUCE. SERVED WITH SPANISH RICE and BLACK BEANS

DON'T WANT MEXICAN?

BARBECUE SANDWICH \$16
PUILED PORK SMOTHERED IN BARBECUE SAUCE and CHEDDAR CHEESE. SERVED ON A SEASME BUN. SERVED WITH SEASONED FRIES

CHEESE BURGER * \$17
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 \$6

PABLO'S CHICKEN FINGER WRAP \$15
CHICKEN FINGERS TOSSED IN YOUR CHOICE OF WING SAUCE OR BBQ. WRAPPED IN A FLOUR TORILLA WITH LETTUCE, CHEESE, PICO DE GALLO and RANCH. ADD SIDE OF FRIES \$2

CHICKEN FINGERS \$14
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

DON JULIO 1942 TEQUILA, STIRINGS TRIPLE SEC,
GRAND MARNIER, FRESH LIME and ORANGE

12 OZ \$40

20 OZ \$70

LA FLAKA “SKINNY”

MONTE ALBAN BLANCA, STIRRINGS TRIPLE SEC, AGAVE,
FRESH LIME and ORANGE

12 OZ \$16

20 OZ \$20

MARGATINI \$18

EXOTICO BLANCA, STIRRINGS TRIPLE SEC, ORANGE and
FRESH LIME. SHAKEN and SERVED STRONG

MEZCAL

SMOKEY UNION MEZCAL, ORANGE LIQUEUR, FRESH
ORANGE, SOUR and LIME

12 OZ \$16

20 OZ \$20

LITER \$60

DOS SIGNATURE MARGARITA

STAFF SELECTED SINGLE BARREL DOS x MAESTRO
DOBEL DIAMANTE REPOSADO. GRAN GALA.
FRESH LIME and AGAVE.

12 OZ \$16

20 OZ \$20

HORNI GRANDMA

HORNITOS REPOSADO, GRAND MARNIER, SOUR and
LIME

12 OZ \$16

20 OZ \$20

LITER \$60

HOUSE

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

12 OZ \$10

20 OZ \$13

LITER \$45

ADD MANGO OR STRAWBERRY OR PASSIONFRUIT
PUREE FOR \$1

COCKTAILS

MOJITO \$14

BACARDI SILVER, SODA WATER, FRESH
MINT and LIME

MANGO OR STRAWBERRY + \$1

MELISSA MOJITO \$15

MAILBU RUM, PASSIONFRUIT PUREE, SODA
FRESH MINT and LIME

TEQUILA OLD FASHIONED \$12

STAFF SELECTED SINGLE BARREL DOS x
MAESTRO DOBEL DIAMANTE REPOSADO.
MUDDLED ORANGE. AGAVE. DASH OF BITTLERS.

MULE \$14

GINGER BEER AND LIME

HAVANA - BACARDI RUM

JALISCO - MONTE ALBAN TEQUILA

LOUISVILLE - BUFFALO TRACE BURBON

MOSCOW - BRECK VODKA

OAXACA - UNION MEZCAL TEQUILA

HARD SELTZER

RANCH WATER \$12

DOUBLE SHOT OF MONTE ALBAN
TEQUILA, SODA WATER
and FRESH LIME

NUTRL CANNED VODKA SELTZER \$8

PINEAPPLE - LIME - WATERMELON

SURFSIDE HARD TEAS \$8

ICED TEA - HALF N HALF - PEACH TEA

HARD CIDER

HIGH POINT CIDER \$8

w/ RASPBERRY, LIME AND MINT

MOCKTAILS

VIRGIN MARGARITA \$8

MANGO OR STRAWBERRY

STRAWBERRY SPRITZ \$8

STRAWBERRY PUREE, SODA WATER, FRESH
MINT and LIME

NON-ALCOHOLIC

STRAWBERRY LEMONADE \$6

GOURMET ROOT BEER \$5

BOTTLE ORANGE SODA \$5

LEMONADE, UNSWEETENED ICED TEA,
PEPSI PRODUCTS, GINGERALE, COFFEE OR
HOT COCOA \$4

NA BEER

ATHLETIC BREWING CO. - IPA

CORONA NON-ALCOHOLIC

DRAFT BEER

DOMESTIC

COORS LIGHT

PABST BLUE RIBBON

16 OZ \$6

20 OZ \$7

PITCHER \$20

MEXICAN

DOS EQUIS AMBER

MODELO ESPECIAL

PACIFICO

16 OZ \$7

20 OZ \$8

PITCHER \$22

CRAFT

BRECKENRIDGE - AVALANCHE AMBER

BRECKENRIDGE - IPA

KONA - BIG WAVE GOLDEN ALE

WOODS BOSS - CZECH PILSNER

FINKEL & GRAF - HAZY IPA

SHOCKTOP - BELGIAN WHITE

SWEETWATER - 420 PALE ALE

BEER BY THE BOTTLE

DOMESTIC \$6

BUD

BUD LIGHT

COORS

COORS LIGHT

MILLER LITE

MICHELOB ULTRA

MEXICAN \$7

CORONA

CORONA LIGHT

DOS EQUIS LAGER

MODELO ESPECIAL

NEGRA MODELO

PACIFICO

CRAFT

10 BARREL - CRUSH CUCUMBER SOUR

BLUE MOON

BRECKENRIDGE VANILLA PORTER

SNAKE RIVER ZONKER STOUT

NON - ALCOHOLIC

ATHLETIC BREWING CO. - IPA

CORONA NON-ALCOHOLIC

WINE

CUPCAKE VINYARDS \$10

PINOT NOIR

MERLOT

PINOT GRIGIO

CHARDONNAY

TREAT YOURSELF

DEEP FRIED ICE CREAM \$12
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 \$8
A LARGE BALL OF ICE CREAM. TOPPED WITH CINNAMON and WHIPPED CREAM

ADD CHOCOLATE OR STRAWBERRIES + \$1

CHURROS \$10
FOUR CHURROS FILLED WITH CARAMEL. TOPPED WITH CINNAMON SUGAR. SERVED WITH WHIPPED CREAM

EMPANADAS \$10
FOUR EMPANADAS WITH PUFF PASTRY DOUGH. FILLED WITH MELTED MILK CHOCOLATE and TAPIOCA PUDDING. TOPPED WITH CINNAMON SUGAR and WHIPPED CREAM

DESSERT SAMPLER \$18
DEEP FRIED VANILLA ICE CREAM. TOPPED WITH CINNAMON SUGAR, STRAWBERRIES and CHOCOLATE. TWO EMPANADAS and TWO CHURROS

SIDES

SALSA REFILL \$2
SIDE CHILI VERDE \$2
SIDE PINEAPPLE SERRANO SAUCE \$2
SPANISH RICE \$3.50
REFRIED BEANS \$3.50
BLACK BEANS \$3.50
3 FLOUR OR CORN TORTILLAS \$3
1 SCOOP OF SOUR CREAM \$1
1 SCOOP OF GUACAMOLE \$2
ADD AVOCADO \$4
FAJITA BOAT \$5
BEAN and CHEESE BURITO \$7

1 TACO
GROUND BEEF \$4
SHREDDED CHICKEN \$4
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



SORRY, NO DISCOVER CARDS

ALL PARTIES 6 PEOPLE OR MORE WILL HAVE AN ADDED 20% GRATUITY

WEEKLY EVENTS

HAPPY HOUR

3-5 DAILY

KARAOKE

THURSDAYS IN WINTER

9:30PM - 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.