

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 🌙 😒

ADD FAJITA CHICKEN * OR

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

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

STEAK *

FULL ORDER 13.00

NACHOS GRANDE

HALF ORDER 9.00

ADD GROUND BEEF OR Shredded Chicken

FULL 3 HALF 2 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 *3.00ADD 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 st	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



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 BURIITO 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



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**

***TAMALE**

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

2.00

2.00

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 VEGATABLE 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 Spanish Rice Spanish Rice + Beans 2.00BOWL OF SOUP3.2.00DINNER SALAD4.4.00MEXICAN CORN MEDLEY2.

3.00 TORTILLAS 2.00 4.00 GUACAMOLE 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 07 /2007 + LITERI

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

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

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

MEXICAN

PACIFICO

DOS EQUIS AMBER

MODELO ESPECIAL

SPIRITS UP!

CHECK OUT OUR

FULL BAR MENU

6.00 / 7.00 / 18.00

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

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

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

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

+ 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

MICROBREWS + IMPORTS 6.00

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

DRAFT BEER 16 0Z / 20 0Z 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

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

TREAT YOURSELF

DESSERT EMPANADAS

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

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

ADD CHOCOLATE OR STRAWBERRIES TO ANY OF THESE DESSERTS 1.00

SOPAPILLAS

EIGHT FLUFFY FRIED MEXICAN PASTRIES. A HINT OF VANILLA FLAVOR. SPRINKLED WITH CINNAMON SUGAR. SERVED WITH HONEY + WHIPPED CREAM 7.00

HALF ORDER 4.50

SUPER SOPAPILLAS

FOUR FLUFFY MEXICAN PASTRIES WITH A HINT OF VANILLA FLAVOR. SERVED WITH FRENCH VANILLA ICE CREAM. CINNAMON SUGAR. STRAWBERRIES + CHOCOLATE 9.25

SUBSTITUTE FRIED ICE CREAM 10.50

DESSERT SAMPLER

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

WEEKLY EVENTS

HAPPY HOUR

SKI SEASON

NOT SKI SEASON

MONDAY-SUNDAY

MONDAY-THURSDAY

2:30 P.M. - 6:00 P.M.

FRIDAY-SUNDAY

2:30 P.M. - 5:30 P.M.

WE DO NOT SPLIT Happy Hour Checks

3:00 P.M. - 6:00 P.M.

+ JOIN US ON...

SUNDAY

FOR NFL BRUNCH 11:00 A.M. - 2:30 P.M.

THURSDAY

AND KARAOKE! 9:30 P.M. - 1:32 A.M.

FIESTA!?

HERE AT DOS LOCOS WE LOVE TO ACCOMMODATE LARGE PARTIES ANY TIME OF THE YEAR. FROM WEDDINGS + WEDDING RECEPTIONS. HOLIDAY PARTIES. TACO TUESDAY GET-TOGETHERS + MORE

PLEASE SPEAK TO A MANAGER

A 20% GRATUITY WILL BE Added to parties of 6 or More WE ACCEPT

MERICAN

EXPRES

MasterCard VISA

SORRY, NO DISCOVER OR PERSONAL CHECKS