

Tradicionales

Classic Entrees

Served with Rice and Refried or Black Beans

Burritos or Chimichangas

Each one stuffed to capacity with rice, beans, and cheese.
 Chicken 9.99 Shredded Beef 9.99 Vegetable Medley 8.99
 Carnitas 12.99 Carne Asada 12.99

Smothered with Chile Verde and Cheese 2.99

Tacos

Three Housemade crispy corn or soft flour tortillas with your choice of filling.

Chicken 9.99 Shredded Beef 9.99 Vegetable Medley 8.99
 Carnitas 10.99 Carne Asada 10.99

Tacos al Pastor

Grilled pork marinated with fruit juices, spices, onions, peppers and cumin. Served in soft corn tortillas with grilled pineapple and fresh cilantro. 10.99

Mexican Style Tacos

Grilled carne asada in soft corn tortillas. Served with cilantro, onion, queso fresco, and Guajillo red sauce. 10.99

Enchiladas

Two corn tortilla enchiladas with your choice of filling.

Chicken with Salsa Verde 9.99
 Shredded Beef with Salsa Roja 9.99
 Vegetable Medley with Salsa Ranchero 8.99
 Cheese with Salsa Ranchero 8.99 Carnitas with Salsa Roja 12.99

Enchiladas Especiales

Full descriptions on inside of menu.

Chile Verde 13.99 Bahia 13.99 Chicken Mole 13.99
 Seafood 13.99 Chicken Suizas 12.99 Shrimp Suizas 14.99

Combination Dinners

Served with Rice and Refried or Black Beans

Chicken Combo with Salsa Verde

Chicken enchilada, chicken taco, and chicken tamale. 12.99

Shredded Beef Combo with Salsa Roja

Beef enchilada, beef taco, and pork tamale. 12.99

Vegetarian Combo with Salsa Ranchero

Vegetable enchilada, guacamole taco, and mushroom tamale. 12.99

Bebidas

Fountain Sodas

Coke, Diet Coke, Sprite, Dr. Pepper, Root Beer
 Iced Tea, Lemonade 1.99
 Raspberry or Strawberry Lemonade 2.99
 Root Beer Float 4.99

HORCHATA 2.49

Hot Stuff

Coffee and Herbal Tea 1.99 Hot Whipped Cocoa 2.79

Loco Smoothies

An icy blend of fruit whipped to a frenzy.
 Mix and match your favorite flavors.

Lime Margarita 3.29
 Strawberry, Raspberry, Mango, Piña Colada
 Flavor of the Day 3.99

All of our food is made in house,

FRESH

on a daily basis.

This includes chips, salsas, tamales, and tortillas.

If any item does not meet your expectations,

please let us know immediately

We thrive on your suggestions.

Lunch & Dinner Everyday
 11:30 am - Close
 In Addition
 Brunch Served
 Saturday & Sunday
 11 am - 4 pm

Kimball Plaza at
 Kimball Junction
 Behind Well Fargo Bank
 at the I-80 and
 224 Intersection

5 Minutes From Main Street
 Take Home
 Children's Menu

Groups of six or more will have an
 18% gratuity assigned.



LOCO
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CANTINA

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435-645-7000

1612 Ute Blvd.
 Park City, UT 84098

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Appetizers

Guacamole

Freshly prepared with avocados, diced tomato, red onion, lime juice, and our Chef's secret ingredients. 9.99

Miguel's Naked Guacamole

Fresh diced avocados with queso fresco sprinkled on top. 8.99

Stuffed Anaheim Chiles

Two Fire Roasted Chiles stuffed with our special blend of cheeses and roasted garlic. 8.99

Tamales

Three hand rolled corn masa treats served with Salsa Verde and Roja.

Pork or **Chicken**
or **Wild Mushroom** 8.99

Sampler Plate of All Three 8.99

Queso Fundido

A rich blend of melted cheeses with Chorizo Sausage.

Cup 6.99 **Bowl** 10.99

Quesadillas

Large flour tortillas filled with cheese and choice of:

Chicken or **Beef** or **Mushroom** 8.99
Carnitas or **Carne Asada**
or **Shrimp** 10.99

Soups

Tortilla

Fresh seasoned chicken broth with shredded chicken, avocado, onions, roasted corn, and tomato.

Cup 3.99 **Bowl** 5.99

Black Bean

A traditional black bean soup garnished with sour cream, chopped chives and toasted cumin.

Cup 3.99 **Bowl** 5.99

Pozole

A rich slow simmered stew with pork, chicken and hominy. Garnished with shredded cabbage and limes.

Cup 4.99 **Bowl** 6.99

Chef Roberto's Traditional Mexican Torta Sandwiches

All tortas are served with beans, lettuce, tomatoes, pickled onions, and chipotle mayonnaise sauce and french fries.

Carnitas 9.99 **Grilled Chicken** 8.99 **Grilled Halibut** 11.99
All American Burger 8.99

Especiales de la Casa

These rich and complex Moles are simmered with boneless chicken breast and served with our Housemade tortillas.

Mole Poblano

A darker mole with the rich essence of chocolate. Loco's is created with a blend of five different dried chiles and a fusion of fresh ingredients. 15.99

Mole Amarillo (SPICY)

This mole is not for the timid palate. A lighter, yellow sauce based on three fresh chiles, pumpkin seeds, and thickened with fresh corn masa. 15.99

Fajitas

Succulent cuts seasoned and sautéed with onions and bell peppers. Served with pico de gallo, sour cream, guacamole, and choice of corn or fresh Housemade flour tortillas.

Chicken 13.99 **Chicken and Steak** 14.99 **Steak** 14.99 **Shrimp** 14.99
Chicken and Shrimp 14.99 **Shrimp and Steak** 15.99
Melted Cheese .99 **Melted Cheese and Grilled Pineapple** 2.99

Carnitas

Marinated in fruit juices and spices, then braised to fork tenderness. This pork is caramelized outside and "melt in your mouth" tender inside. 14.99

Chile Verde Enchiladas

Loco's famous chile verde rolled into corn tortillas and then topped with more chile verde and cheese. 13.99

Enchiladas Bahia

Two chicken and mushroom enchiladas smothered with smokey Chipotle cream sauce. Topped with queso fresco and goat cheese, avocado, and toasted pumpkin seeds. 13.99

Enchiladas Suizas

Housemade flour tortillas with our very special green chile sour cream sauce.
Chicken 12.99 **Shrimp** 14.99

Chicken Mole Enchiladas

Chicken slow simmered in our Mole Poblano and rolled into two Housemade flour tortillas. 13.99

Carne or Pollo Asada

Top sirloin steak or chicken breast marinated and grilled to perfection. 13.99

Chile Relleno Dinner

Two fire roasted Poblano peppers stuffed with Monterey jack cheese, roasted corn, zucchini, and mushrooms. 13.99

Chile Verde

A thick, rich, green chile stew with tender chunks of pork. 12.99

Huevos Rancheros

Tortilla flat with refried beans, fried eggs, Salsa Ranchero, and melted cheese. 8.99
Try it smothered with Pork Chile Verde instead of Salsa Ranchero. 10.99

Del Mar

Fish Tacos

Loco's famous fish tacos wrapped in our Housemade flour tortillas. Served with cabbage, pico de gallo, guacamole, and a special Chipotle taco sauce. 12.99

Halibut • **Baja Halibut**
Salmon • **Shrimp** • **Fried Calamari**

Seafood Enchiladas

Crab, shrimp, mushrooms, and only the freshest fish available topped with a tomato cream sauce and cheese. 13.99

Mexican Shrimp Scampi "Camarones Borrachos"

Large shrimp sautéed with tequila, butter, garlic, lime, onions, and tomatoes. 16.99

Grilled Halibut

Grilled fillet served with a lemon butter garlic sauce. Topped with sautéed mushrooms and pumpkin seeds. 17.99

Salmon con Tequila y Limon

Fresh Atlantic Salmon fillet marinated with piloncilla (sugarcane) and special seasonings, baked to perfection and finished with a tequila lime glaze. 15.99

Seafood Relleno Dinner

Two fire roasted Poblano peppers stuffed with crab, shrimp, mushrooms, and the freshest fish available. 15.99

Ensaladas Especiales

Ensalada Del Mar

Organic spring mix topped with toasted pumpkin seeds, roasted corn relish, Roma tomatoes, avocados, shredded carrots, pickled onions, black beans, and queso fresco. 14.99

Poached Salmon • **Grilled Halibut** • **Blackened Halibut**
Fried Calamari • **Barbeque Shrimp**

Pechuga de Pollo

Fresh grilled marinated chicken breast atop chopped Romaine lettuce. Served with jicama, carrots, and a sprinkling of toasted pumpkin seeds. Recommended dressing: Ancho Chili Ranch. 12.99

Taco Salad

Beans, shredded lettuce, guacamole, pico de gallo, sour cream, three cheeses, and seasoned tortilla strips with crispy tortilla wedges.

Chicken or **Shredded Beef** 12.99
Carne Asada 13.99 **Carnitas** 13.99 **Shrimp** 13.99

Salad dressings: Cilantro Lime, Ancho Ranch, Roasted Pepper Balsamic Vinaigrette, and *Salsa Vinaigrette (Fat Free)