



LECOO'S



APPETIZERS

CALABACITAS 12

Garlic, Butter Grilled Zucchini Chips topped with melted Oaxaca Cheese

TINGA TAQUITOS 12

Four Chicken filled Mini Taquitos, served with Homemade Chipotle Aioli sauce and drizzled with Baja sauce and garnished with Cotija cheese, Cilantro and Tomatoes

TAQUITOS 12

Four Shredded Beef Taquitos, garnished with Cilantro and Cheese; comes with Homemade Guacamole and Sour Cream

QUESO DIP 16

Melted American and Cheddar cheese served on a hot skillet topped with Cilantro, Jalapeños and Ranchera Sauce

QUESO FUNDIDO WITH CHORIZO 20

Melted Oaxaca Cheese infused with chorizo and Anaheim Peppers and served in a hot skillet with six Mini Corn Tortillas

TRES AMIGOS 16

Three Mexican Shrimp Wontons, served on a bed of cabbage and drizzled with our three secret Loco's sauces, garnished with Cilantro and Tomatoes

WINGS 2 BUCKS A WING

BBQ, Buffalo or Wild Whiskey (+.50) served with Ranch or Bleu Cheese

CHICKEN STRIPS & FRIES 14

GUACAMOLE BOWL 18

Freshly prepared Homemade Guacamole, served with chips

BACON WRAPPED SHRIMP 16

Four Shrimp wrapped in savory Bacon and Pineapple

MINI CHIMICHANGAS 12

Four Bean and Cheese Chimichangas; garnished with Cilantro. Comes with Homemade Guacamole and Sour Cream

MEXICAN SHRIMP COCKTAIL 22

Cooked Jumbo Shrimp, served in a Clamato, Tomato Sauce Infused with Avocado Cilantro, Cucumber, Onions and Tapatio

STREET CORN ON THE COB 10

Corn on the cob with butter and a mayonnaise rub, sprinkled with Cilantro, Tajin and Cotija cheese. Served with a Lemon Wedge

JALAPENO POPPERS 10

Deep fried Jalapenos wrapped with our secret crispy wrap and stuffed with a three cheese blend and infused with Green Onions and Bacon

ZUCCHINI STICKS 12

MOZZARELLA STICKS 10

ONION RINGS 10

FRENCH FRIES 6

SHARED DISHES

NACHOS 20

Topped with Beans, Cheese Ranchera Sauce, Guacamole, Sour Cream, Tomatoes, Jalapenos & Olives

Ground Beef • Shredded Beef • Chicken +\$3
Adobada • Carne Asada • Carnitas • Chile Verde +\$5

MEXICAN PLATTER 22

Includes Quesadilla, Taquitos, Mini Chimichangas and Cheese Nachos served with Homemade Guacamole and Sour Cream

LOCOS MEXICAN PIZZA 24

Fried Flour Tortilla topped with Beans, Ranchera Sauce, Lettuce, Cheese, Jalapenos, Olives, Tomatoes, Cilantro, Sour Cream & Avocado

Ground Beef • Shredded Beef • Chicken +\$3
Carne Asada • Carnitas +\$5

CARNE ASADA FRIES 20

Topped with Beans, Ranchera Sauce, Guacamole, Sour Cream, Tomatoes, Jalapenos & Olives

A LA CARTE

TOSTADA 12

An open-faced crispy fried to perfection Corn Tortilla layered with Beans, Jalapeños, Lettuce, Tomatoes, melted Cheese and a dollop of Homemade Guacamole and Sour Cream
Ground Beef • Shredded Beef • Chicken +\$3
Carne Asada • Carnitas +\$4

ENCHILADA

Rolled Corn Tortillas with your choice of meat and a savory filling topped with Homemade Red Enchilada Sauce
Cheese • Ground Beef • Shredded Beef • Chicken \$10
Carne Asada • Carnitas • Chili Verde \$11
Mole & Shrimp \$12

PORK TAMALES 9

Pork Tamale topped with Enchilada Sauce and Cheese

CEVICHE 18

A Fresh Vibrant dish of Crab and Shrimp mix, marinated in Lime Juice with Cilantro, Onion, Jalapeños topped with Avocado and Cucumber; served with Chips

PAPA LOCA 16

Fully loaded baked potato, topped with Butter, Nacho Cheese, Cilantro, Onions, Lettuce and your choice of Carne Asada or Carnitas

CHILE RELLENO 12

Anaheim Pepper filled with Monterey Jack Cheese, coated and deep fried in our Secret Egg batter; topped with Ranchera Sauce and Cheese

QUESADILLA

Our Classic Quesadilla features a warm Flour Tortilla overflowing with melted Cheese and your choice of meat
Cheese \$10
Ground Beef • Shredded Beef • Chicken \$13
Adobada • Carne Asada • Carnitas \$15
Grilled Chicken • Lengua \$18

CHIMICHANGA

Deep Fried Burrito with a crispy outer layer, a choice of flavorful filling of Beans and Cheese or Meat; served with Rice and Sour Cream
Bean & Cheese \$14
Ground Beef • Shredded Beef • Chicken \$17
Carne Asada • Carnitas \$19

MEXICAN STYLE TORTA 18

Choice of Adobada, Carne Asada, Carnitas or Lengua. Beans, Cheese, Cilantro, Lettuce, Onions, Diced Tomatoes, Jalapeños, Fresh Avocado, Mayo spread and Grandma's Salsa

SOUPS & SALADS

RICH MEXICAN SOUPS 14

Albondiga - Meatballs & Mixed Vegetables

Pozole - Tender Pork & Hominy

Menudo - Beef Tripe & Hominy

*Served with toppings and your choice of Tortillas

Chicken Tortilla Available November - May

HOUSE SALAD 8

Fresh Leafy Greens with Carrots, Cucumbers, Tomatoes and Olives

GRILLED SHRIMP SALAD 21

Fresh Leafy Greens, Grilled Shrimp, Avocado, Cucumbers, Tomatoes and Egg

GRILLED CHICKEN SALAD 19

Fresh Leafy Greens, Tender Grilled Chicken, Avocado, Hardboiled Egg and Tomatoes

SPICY CHICKEN SALAD 18

Crispy Chicken tossed in Buffalo Sauce with Fresh Avocado, Cucumbers & Tomatoes

TACO SALAD 16

Choice of Ground Beef • Shredded Beef • Chicken
Fried Flour Tortilla Bowl, Cheese, Cilantro, Jalapeños, Olives, Onions, Tomatoes, Homemade Guacamole and Sour Cream

Adobada • Asada • Carnitas • Lengua **21**

HOMEMADE SALAD DRESSINGS

Ranch • Bleu Cheese • Thousand Island

TACOS

GROUND BEEF • SHREDDED BEEF • CHICKEN 6

Flash Fried Tortilla, Cheese, Lettuce and Tomatoes

CARNE ASADA • CARNITAS 8

Flash Fried Tortilla, topped with Pico De Gallo

FISH "TEMPURA" TACO 9

Flash Fried Tortilla, topped with Cabbage, Tomatoes & Loco's Baja Sauce.

LBC TACO 9

Soft Corn Tortillas with Carne Asada, Cheese, Cilantro & Fresh Avocado

TIJUANA STREET TACOS 13

Three Tacos on soft Corn mini Tortillas, with your choice of Adobada, Carne Asada, Carnitas or Lengua topped with Cilantro, Onion, Homemade Guacamole and Grandma's Salsa

DEEP FRIED AVOCADO TACO 10

Beer battered deep Fried Avocado, soft Corn Tortillas, topped with Sweet and Spicy Asian Slaw

LENGUA 10

Double warm soft Corn Tortillas, topped with Cilantro, Onions, Homemade Guacamole and Grandma's Salsa.

SHRIMP 10

Flash Fried Tortillas with grilled Shrimp topped with Pico De Gallo, Cabbage and Locos Baja Sauce

LOCOS ENSENADA BEER BATTERED SHRIMP TACO 9

Soft Corn Tortillas topped with Cilantro, Cabbage, Loco's Baja White Sauce and Grandma's Salsa

BURRITOS

All burritos served with our homemade rice

Want it served "Wet & Cheezy" +\$2

Chile Verde (pork) Green Sauce +\$5

BEAN & CHEESE 10

GROUND BEEF • SHREDDED BEEF • CHICKEN 15

Choice of Meat, Homemade refried Beans and Cheese

CARNE ASADA • CARNITAS 18

Choice of Meat, Homemade refried Beans and Cheese

"CHEESEBURGER" BURRITO 15

Ground Beef, Cheese, Lettuce, Onions, Tomatoes, Pickles and Thousand Island rolled in a flour Tortilla. Served with French Fries

CHILI RELLENO BURRITO 24

Rice, Beans, Chili Relleno and Carne Asada. Topped with Ranchera Sauce and Cheese.

CHILE VERDE 18

Mouth Watering Chile Verde, Homemade refried Beans and Cheese. Topped with more of our Famous Chile Verde Sauce and Melted Cheese

SHRIMP 20

Grilled Shrimp, Homemade refried Beans and Rice

SURF & TURF 22

Grilled Shrimp, Tender Steak, Homemade refried Beans, Rice topped with Ranchera Sauce, Cheese, Tomato and Fresh Avocado

FAJITA BURRITO 24

Tender marinated Steak, Chicken or Shrimp. Rice, beans, Sauteed Carmelized Bell Peppers, Onions and Tomatoes.

EL CHINGON BURRITO - 45

2 POUNDS

Choice of Meat, Rice, Beans, Cheese, Lettuce, Sour Cream, Guacamole, Tomatoes, Onions, Cilantro and Salsa

TAKE THE CHALLENGE

DINNER PLATES

All Plates are Served with Rice & Beans

ARROZ CON POLLO 20

Grilled Chicken topped with Ranchera Sauce and Cheese served on Rice with Homemade Guacamole, Sour Cream and Choice of Tortillas

ARRACHERA PLATE 28

Skirt Steak topped with a Oaxaca Cheese stuffed Anaheim Chile Pepper and Choice of Tortillas

PLATO DE CARNE 26

Choice of Carne Asada, Carnitas or Chile Verde served with Homemade Guacamole, Sour Cream and Choice of Tortillas

LISA'S PICADO PLATE 24

Choice of Skirt Steak, Carne Asada or Chicken marinated in Ranchera Sauce and cooked with Cilantro, Onions, Peppers, Jalapeños, Tomatoes, served with Homemade Guacamole, Sour Cream and Choice of Tortillas

Shrimp \$25

MOLE 24

Two tender chicken thighs covered with Locos Sweet & Spicy Poblano Sauce sprinkled with Sesame Seeds, served with Rice and Choice of Tortillas

CAMARONES AL MOJO DE AJO 25

Eight Large Shrimp sautéed in a Garlic and Butter Sauce served with a hint of fresh Lime served with Homemade Guacamole, Sour Cream & Choice of Tortillas

PORK TAMALES PLATE (ONE) 14 (TWO) 18

Topped with Enchilada Sauce, Cheese and served with your Choice of Tortillas

TACO PLATE 21

Choice of Ground Beef, Shredded Beef or Chicken. Two Tacos made with Flash Fried Corn Tortillas and topped with Cheese, Lettuce and Tomatoes

Adobada • Carne Asada • Carnitas • Lengua 22

Baja Taco Plate - Cabbage, Tomato, white Baja sauce 23

LBC Taco Plate - Cheese, Cilantro, Avocado 23

FISH TACO PLATE 22

Two Seasonal Fish Tacos made with Flash Fried Corn Tortillas topped with Cabbage, Cilantro, Tomatoes and Loco's Baja Sauce

GRILLED SHRIMP TACO PLATE 24

Two Grilled Shrimp Tacos made with Flash Fried Corn Tortillas topped with Cabbage, Cilantro, Tomatoes and Loco's Baja Sauce

ENCHILADA PLATE (TWO)

Two rolled Corn Tortillas with your choice of Cheese or Meat and a savory filling topped with homemade Red Enchilada Sauce
Cheese • Ground Beef • Shredded Beef • Chicken \$21
Carne Asada • Carnitas • Chile Verde \$22
Chicken Mole or Shrimp \$23

CHILE RELLENO PLATE (TWO) 24

Two Anaheim Peppers filled with Monterey Jack Cheese, coated and Deep fried in our secret egg batter. Topped with Ranchera Sauce, Cheese and Choice of Tortillas

CHICKEN FLAUTAS 16

Three savory Chicken Flautas served with Homemade Guacamole and Sour Cream

BACON WRAPPED SHRIMP 28

Four Shrimp wrapped in a savory Bacon and Pineapple. Served with a Salad, Avocados and Tomatoes

SPECIALTY PLATES

PESCADO A LA PLANCHA 32

Seasoned Fish seared on the plancha for a golden, crispy finish while staying tender and flaky inside. Served with citrus butter, grilled vegetables, and a hint of chili-lime

MOLCAJETE 48

A sizzling blend of shrimp, grilled chicken, tender steak, and chorizo, layered with queso fresco, grilled onions, nopales, and a rich house-made salsa. Served bubbling in a traditional stone molcajete. Accompanied by rice, beans, and warm tortillas.

FAJITAS

A Hot Sizzling Skillet with your choice of Meat or Shrimp, Grilled Onions, Bell Peppers and Tomatoes. Served with Beans, Rice, Homemade Guacamole, Sour Cream and Choice of Tortillas

Chicken \$24

Carne Asada • Shrimp \$26

TRIO \$30

JESSE'S FAMOUS RIB-EYE 65

Made famous at Locos Northside! Perfectly Seasoned Harris Ranch 14 oz RIBEYE, Dinner Salad, Loaded Baked Potato and In Season Vegetable.

Add a 6 - 8 oz Grilled Garlic Butter Lobster Tail \$20

DESSERTS

MOIST CHOCOLATE CAKE 12

Chocolate Cake topped with Vanilla Ice Cream

APPLE EMPANADA 12

Two Cinnamon Sugar crust Pastries filled with warm Apple filling, drizzled with Chocolate Syrup, Whip Cream and served with Vanilla Ice Cream

BUNUELOS 8

Thin Crispy Fried Flour Tortillas dusted with Cinnamon and Sugar, served with Vanilla Ice Cream

BUTTER CAKE 16

A timeless favorite! Features a moist, tender crumb cake with a rich sweet buttery flavor that simply melts in your mouth. Served with Vanilla Ice Cream

DEEP FRIED ICE CREAM 10

A generous serving of Vanilla Ice Cream, rolled in a crunchy coating of crushed Cinnamon Sugar Corn Flakes and Flash Fried to a Golden Brown Perfection!

CHURROS 6

Warm, crispy, Cinnamon Sugar dusted Churro Sticks drizzled with Chocolate Syrup and Whip Cream

Add a Scoop of Vanilla or Chocolate Ice Cream +\$4

VANILLA ICE CREAM SCOOP 6

CHOCOLATE ICE CREAM SCOOP 6

BEVERAGES

FOUNTAIN DRINKS 4.25

Diet Coke, Coke, Coke Zero, Sprite, Lemonade, Dr. Pepper, Raspberry Iced Tea

FRESH BREWED ICED TEA 4.25

Our Iced Tea is freshly brewed-in-house daily from premium black tea leaves, served chilled with lemon

JAMAICA "HIBISCUS" ICED TEA ** 5

A Traditional Mexican Sweet Ice Tea made from Hibiscus Flowers served Chilled

HORCHATA ** 5

Refreshing Creamy and Smooth Rice Milk with a hint of Cinammon; Served chilled on Ice

FRESH BREWED DRIP COFFEE 5

A Rich Smooth, and flavorful Classic coffee brewed to perfection!

FRESH JUICES ** 6

Apple, Cranberry, Orange, Pineapple, Grapefruit

H2O ** 6

Saratoga Still Bottled Water
San Pellegrino Sparkling Natural Bottled Water
Maison Perrier Sparkling Bottled Water

MILK ** 5.25

**NO REFILLS

SIDES

EXTRA TORTILLAS 4
CORN OR FLOUR

RICE 5

BEANS 5

SOUR CREAM (2 OZ) 2

GUACAMOLE (6 OZ) 9

CHILE VERDE (6 OZ) 8

EGG ONE 3

AVOCADO HALF 3

ROASTED JALEPEN0 1

ENJOY HOMEMADE TORTILLAS FRIDAY, SATURDAY AND SUNDAY

BREAKFAST

All Platos Served with Rice & Beans
SERVED ALL DAY, EVERY DAY

MACHACA 18

Mexican Dish with sauteed Shredded Beef, Eggs, Bell Peppers, Onion, Tomatoes & Choice of Tortillas

HUEVOS RANCHEROS 18

Two lightly fried Corn Tortillas topped with Beans, two Eggs over easy and finished with our famous Ranchera Sauce

CHORIZO & EGG BURRITO 16

Mexican Sausage scrambled with Eggs, Cheese and Beans. Served with a side of Rice

CHORIZO & EGGS 18

Mexican Sausage scrambled with Eggs & Choice of Tortillas

CHILAQUILES 20

Lightly fried crispy tortilla chips, scrambled with eggs and cheese and Topped with our Homemade Ranchera Sauce

BREAKFAST BURRITO 18

Fluffy scrambled Eggs, Bacon, Cheese and Potatoes, served with Pico De Gallo

CALIFORNIA BURRITO 20

Savory Carne Asada, Crispy Fries scrambled with Eggs, Cheese, Pico De Gallo, Homemade Guacamole, Sour Cream; served with a side of Beans

BURGERS

Hand Pressed and served on a Brioche bun with Seasoned French Fries
SERVED ALL DAY, EVERY DAY

LOCO BURGER 14

Flame-Broiled Burger Patty. Lettuce, Tomato, Pickles, Onions & Thousand Island

CHEESE BURGER 15

Flame-Broiled Burger Patty. American Cheese, Lettuce, Tomato, Pickles & Thousand

SUNRISE BURGER 18

Flame-Broiled Burger Patty. Topped with a perfectly fried egg, melted cheddar and Mayo.

CHILE RELLENO BURGER 18

Flame-Broiled Burger Patty, authentic stuffed fried chile relleno.

CHILE VERDE BURGER 18

Flame-Broiled Burger Patty. Topped with our Famous Chili Verde.

FISH & CHIPS 18

Hand battered fish with french fries. Tarter sauce and lemon wedge.

- Add a Flame-Broiled Burger Patty 6
- Add Bacon 2
- Add an Egg 3
- Add Onion Rings 5

COCKTAILS

HOUSE MARGARITA 10

Tequila, Triple Sec, Fresh Margarita Mix , Lime

CLASSIC MARGARITA 15

PATRON SILVER , Fresh Margarita Mix, Agave Gold, Lime

PINK SENORITA 16

Tequila, Lime, Fresh Strawberries

MAS MANGO 13

Tequila, Fresh Mango, Triple Sec, Lime

FRESCA SANDIA 16

Tequila, Fresh Watermelon & Cucumber, Agave Gold & Lime

CUCUMBER CALIENTE 16

Tequila, Fresh Cucumber, Infused Habanero & Lime

THE PINA PLAYA 16

Tequila, Fresh Pineapple, Agave Gold & Lime

BESOS DE JAMAICA 16

MILAGRO Tequila, Hibiscus, Agave Gold & Lime

JESSE'S CADILLAC 17

CASAMIGOS Tequila , 1.7 oz Grand Marnier , Agave Gold & Lime

MEXICAN CANDY SHOT 9

Tequila, Lime, Watermelon Pucker & Mango

LISA LISA'S PALOMA 14

MILAGRO Tequila, Aperol, Sprite, Fresh Grapefruit, & Lemon

SMOKY MEZCAL PALOMA 16

MEZCAL Tequila , fresh Grapefruit , Agave Gold & lime

BLOODYMARIA 10

Tequila, Bloody Mary Mix, Worcestershire Sauce, & lime

SANDIA MARTINI 15

Vodka, Fresh Watermelon, Agave Gold & Splash of Lime

MEXPRESSO MARTINI 15

ABSOLUT Vanilla Vodka, Liqueur 43, Espresso, & Agave Gold

EL CLASSICO OLD-FASHIONED 17

ANGELS ENVY Bourbon, Angostura Bitters, Agave Gold, Spritzed Orange

OAXACAN SUNSET OLD-FASHIONED 16

MEZCAL Tequila , Orange Angostura Bitters , Agave Gold, Flamed Orange

BEER

BOTTLE 6

Blue Moon	Lagunitas IPA (7)
Blue Van	Michelob Ultra
Bud Light	Miller Light
Budweiser	Modelo Especial
Corona	Modelo Negra
Corona Light	Pacifico
Corona Premiere	Shock Top
Coors Banquet	Stella
Coors Light	Tecate
Dos Equis	805 Blonde Ale
Dos Equis Amber	805 Cerveza

Non Alcoholic

Heineken Zero (5)
Ultra Zero (5)

DRAFT

5 (16OZ) 7 (22OZ)

Bud Light
Coors Light
Michelob Ultra
Modelo

SELTZERS

High Noon 7
Truly 6
White Claw 6

THE LOCO START



Sand Bar, Lake Havasu 1989

Our journey was one of humble beginnings. Jesse, born in Mexico, and me, Lisa, born in Los Angeles, CA, met and started our family at the young age of 18. We had a baby before even owning a vehicle. But that didn't stop us from getting our first mode of transportation, a ten-speed bike from the Goodwill. I was 8 months pregnant riding on the handlebars while Jesse pedaled as we headed to our prenatal visits.

Our beginnings leave us constantly in shock and proud at the same time on how far we have come as a pair.

We are proud parents of three children. Krystal, our first born and the child that survived those early bumps in the road with us, is now a School Counselor. She and our son-in-law, John, have blessed us with three beautiful grandchildren: Johnny, Jesse and Jack. Our son, Andrew, serves our Country as a Maritime Enforcement Specialist First Class for the US Coast Guard and lives in Georgia with his wife Courtney. Lastly our youngest Brooke, graduated from Northwestern University in Communications and Marketing.

As we grew, Jesse found a passion for fishing which introduced us to the beautiful Lake Havasu in the late 1980's. We've built core memories for the past 35+ years here in Havasu from fishing tournaments, family reunions, partying in Copper Canyon to the Sand Bar and the good ole Hussongs, when it was still around. We have seen the changes over the decades and have built lifelong friendships in Havasu and when Jesse retired as a roofing contractor, we decided to follow a passion and dream about owning a Mexican Restaurant, showing our love for our Mexican culture through delicious recipes brought down by generations. When this by chance opportunity came our way in April of 2021, we knew it was meant to be and went full force on living that dream with our first location located at 3620 London Bridge Road.

Thank you for taking the time to read our story. We truly appreciate you stopping in to dine at our home away from home and hope that your experience was a great one. All of us here at Loco's continually strive to make your dining experience a memorable one. If you'd like to share your great experience or help Loco's achieve additional success, we ask that you reach out to Jesse himself, at 714-795-7352, and share your story.

Thank you,
Jesse & Lisa Marquez

Where being a little crazy is OK!