



TACO LOCO

CANTINA FRESCA

APPETIZERS

CHIPS & SALSA

\$4.25

Your choice of our fresh in-house salsas, traditional or verde, paired with a basket of warm corn tortilla chips.

- Substitute queso \$2.00

HOUSE TRIO

\$5.99

Can't decide? Try all 3! Traditional salsa, salsa verde, and queso. Served with a basket of our warm corn tortilla chips.

CHORIZO CON QUESO

\$7.99

Delicious white queso and chorizo served piping hot with corn tortilla chips on the side.

SHRIMP & CHORIZO LOLLIPOPS (3)

\$8.99

Seasoned wild-caught Atlantic shrimp & spicy chorizo stacked, skewered, and served with a creamy chipotle dipping sauce.

TACO LOCO KABOBS* (3)

\$8.99

A fresh take on classic kabobs. 3 skewers of grilled steak or chicken, layered with pineapple and fajita vegetables.

- Substitute grilled shrimp \$1.00

TACO DOG

\$6.50

A Cantina special! Large fried flour tortilla filled with chili, cheese, fresh onions, fresh jalapeños and a jumbo all-beef hot dog. Finished with a ketchup and mustard drizzle.

- Smother with queso \$1.00

MASA BATTERED AVOCADO SLICES

\$6.99

Fresh sliced hass avocados covered in a masa citrus batter, fried and served with spicy boom-boom sauce.



TACOS

TRADITIONAL*

\$4.00

Seasoned ground beef served in a warm flour tortilla with shredded lettuce, diced Roma tomatoes and queso fresco.

-Substitute chicken \$0.25 -steak \$0.75 -shrimp \$0.75

CHICKEN TERIYAKI

\$4.25

Teriyaki grilled chicken served in a warm flour tortilla with pineapple salsa and finished with our tropical crema.

BUFFALO CHICKEN

\$4.25

Grilled buffalo chicken served in a warm flour tortilla with shredded lettuce and sliced celery. Finished with crumbled blue cheese and our cilantro ranch.

THAI CHICKEN

\$4.25

Taco Loco talks Thai! Asian grilled chicken served in a warm flour tortilla with shredded red cabbage, carrots, & roasted red peppers. Finished with a traditional Thai peanut sauce.

BOOM BOOM SHRIMP

\$4.75

Crispy fried shrimp tossed in our "boom boom" sauce. Served in a warm flour tortilla with shredded red cabbage and finished with a sweet chili sauce.

CAJUN SHRIMP

\$4.75

Creole grilled shrimp served in a warm flour tortilla with our house-made pico de gallo, shredded red cabbage and finished with a spicy jalapeño crema.

BLACKENED MAHI

\$4.99

Grilled blackened Mahi topped with pineapple salsa, shredded red cabbage and chipotle crema

SESAME SEARED AHI TUNA

\$4.99

Seared sashimi-grade tuna and pickled vegetables, served in a warm flour tortilla with shredded red cabbage and topped with a creamy wasabi mayo.

BLACK & BLUE STEAK*

\$4.75

Blackened sirloin, thinly sliced, and topped with our house-made pico de gallo, shredded red cabbage, & crumbled blue cheese.

MOJO STEAK*

\$4.75

Grilled mojo-marinated sirloin topped with shredded red cabbage, sliced red onion, queso fresco and a sprinkle of freshly chopped cilantro.

ROASTED CARNITAS (PORK)

\$4.25

Slow-roasted pulled pork topped with pickled onions and queso fresco, served in a warm flour tortilla and finished with our house-made salsa verde.

-All tacos are served on your choice of corn or flour tortilla

QUESADILLAS

THE SHROOM

\$7.50

Sliced portabello, grilled, and served with sautéed peppers and onions. Finished with freshly diced Roma tomatoes.

CHICKEN BACON RANCH

\$8.50

Marinated grilled chicken, crispy bacon, masa battered avocado slices, and shredded mixed cheese. Finished with our house made ranch.

THE CUBAN

\$8.50

Slow roasted pork, pulled, and served with diced ham, shredded swiss and thinly sliced dill pickles. Finished with a spicy brown ale mustard.

PIZZADILLA

\$7.50

An Italian twist on a cantina favorite. Pepperoni, shredded mixed cheese, tomatoes, and fresh basil in a hot, pressed flour tortilla.

CHICKEN AVOCADO

\$8.50

All natural seasoned chicken, fresh sliced avocado, shredded colby jack and cheddar grilled and served in a flour tortilla.

THE POPPER

\$7.50

Jalapeño popper served quesadilla-style. Chopped Applewood smoked bacon, fresh jalapenos, colby jack, and cream cheese in a hot, pressed flour tortilla.

BURRITOS

CARNE ASADA*

\$8.50

Grilled, marinated top sirloin, cilantro lime rice, black beans, and shredded mixed cheese rolled & served in a large stretched flour tortilla. Finished with our house made pico de gallo.

THE CON-QUESO

\$8.50

A blend of spicy chorizo sausage and roasted diced potatoes, covered in our house made queso. Rolled and served in a large stretched flour tortilla.

THE FAJITA*

\$8.50

Bell pepper, onions, tomatoes, rice and beans, with your choice of chicken or marinated steak. Rolled and served in a large stretched flour tortilla.

THE GRAN BURRITO*

\$9.50

Marinated steak, seasoned chicken, rice, black beans, fresh jalapeños & cucumbers stuffed and served in a large stretched flour tortilla. Finished with a white queso drizzle.

BUILD-A-BOWL

Bowls include shredded mixed cheese, diced tomatoes, and your choice of dressing/sauce.

STEP 1: CHOOSE YOUR PROTEIN

\$10.50

- Marinated Grilled Chicken
- Grilled Sirloin Steak*
- Seasoned Grilled Shrimp (add \$1.50)

STEP 2: CHOOSE YOUR BASE

- Rice & Beans
- Bed of mixed greens

STEP 3: CHOOSE YOUR TOPPINGS

- Roasted Corn
- Pico de Gallo
- Guacamole

DRESSINGS & SAUCES

Avocado Ranch, Chipotle Ranch, Traditional Ranch, Cilantro Lime Vinaigrette, or Oil and Vinegar

*Health Advisory

Consuming raw or undercooked meat may increase your risk of foodborne illness. must be 18 years of age or older to order ground beef cooked at a temperature less than 155°

NIÑOS

KIDS TACO

\$2.50

KIDS QUESADILLA

\$2.99

CRISPY CHICKEN FINGERS

\$4.99

DULCES

SOPAPILLAS

\$4.99

Crispy fried sopapillas topped with vanilla ice cream and finished with a chocolate drizzle.

STRAWBERRY CHEESECAKE CHIMI

\$4.99

Deep fried flour tortilla stuffed with cream cheese, macerated strawberries and rolled in cinnamon and sugar. Topped off with whip.