



Loco Lizard Cantina

Mexican
\$ to \$\$

1612 Ute Blvd.
Kimball Plaza at Kimball Jct.
Behind Wells Fargo Bank
(435) 645-7000
www.locolizardcantina.com

Brunch Sat., Sun.
Lunch, Dinner
Open 7 days a week

AMEX, DISC,
MCARD, VISA

All of our food is made in house,
FRESH on a daily basis.
This includes chips, salsas,
tamales, and tortillas.

We recognize the challenges
of those who suffer from
Celiac Disease. It can be very
difficult to dine-out without a
knowledge of the menu that
has been presented to you.

We have prepared a menu
that is **100% GLUTEN FREE**
with the exception of flour
tortillas (we can substitute
corn tortillas for you),
flautas and torta sandwiches
which are not gluten free.

Our chef has substituted rice
flour for Loco's sauces and our
wide range of corn tortillas will
allow you to dine worry free.

We offer off-premise **CATERING**
for parties of any size.

We will design a menu to cater
to your specific needs, from an
intimate appetizer party to a
full-service, multicourse event.

To arrange a catered event,
please contact us.



Appetizers

Guacamole
Freshly prepared with avocados,
diced tomato, red onion, lime
juice, and our chef's secret
ingredients

Miguel's Naked Guacamole
Fresh diced avocados with queso
fresco sprinkled on top

Stuffed Anaheim Chiles
Two fire-roasted chiles stuffed
with our special blend of cheeses
and roasted garlic

Tamales
Three hand-rolled corn masa
treats served with salsa verde
and roja. Pork, rotisserie
chicken, or wild mushroom
Sampler Plate of All Three

Queso Fundido
A rich blend of melted cheeses
with chorizo sausage

Flautas
Flaky rolled flour tortillas with
cheese. Served with jalapeño
jelly. Rotisserie chicken,
carnitas or roasted peppers
and corn

Ceviche
Fresh white fish and shrimp
marinated in lime juice

Nachos
Refried beans and cheese.
Rotisserie chicken, beef,
mushroom. Carnitas, carne
asada, or beef barbacoa

Shrimp Nachos
Sautéed shrimp layered on
top of crispy tortilla flats with
black beans and melted cheese.
Served with guacamole, pico de
gallo, and sour cream

Moles

*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

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

Especiales de la Casa

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, chicken and steak,
steak, shrimp, chicken and
shrimp, or steak and shrimp

Beef Barbacoa
Traditional Mexican barbacoa
marinated in Guajillo and
ancho chile sauce with Mexican
spices. Skirt steak and short
ribs slowly baked until tender
and served with guacamole,
pico de gallo and your choice of
rice and beans

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

Chile Verde Enchiladas
Loco's famous chile verde
rolled into corn tortillas and
then topped with more chile
verde and cheese

Enchiladas Bahia
Two rotisserie chicken
and mushroom enchiladas
smothered with smoky
chipotle cream sauce.
Topped with queso fresco
and goat cheese, avocado, and
toasted pumpkin seeds

Enchiladas Suizas
Housemade flour tortillas with
our very special green chile
sour cream sauce. Your choice
of rotisserie chicken or shrimp

Chile Verde
A thick, rich, green chile stew
with tender chunks of pork

*Lunch prices range from \$3.99 to \$15.99
Dinner prices range from \$5.99 to \$17.99*

Chicken Mole Enchiladas
Rotisserie chicken slow simmered in our mole poblano and rolled into two housemade flour tortillas

Carne or Pollo Asada
Top sirloin steak or chicken breast marinated and grilled to perfection

Cheese Relleno
A fire-roasted poblano pepper stuffed with Monterey Jack cheese, roasted corn, zucchini, and mushrooms

Huevos Rancheros
Tortilla flat with refried beans, fried eggs, salsa ranchero, and melted cheese. Try it smothered with pork chile verde instead of salsa ranchero

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. Halibut, baja halibut, salmon, or shrimp

Seafood Enchiladas
Halibut, salmon, shrimp, and mushrooms topped with a tomato cream sauce and



Mexican Shrimp Scampi "Camarones Borrachos"
Shrimp sautéed with tequila, butter, garlic, lime, onions, and tomatoes

Salmon con Tequila y Limon
Fresh Atlantic salmon fillet marinated with sugarcane and special seasonings, baked to perfection and finished with a tequila lime glaze

Seafood Relleno
A fire-roasted poblano pepper stuffed with halibut, salmon, shrimp, and mushrooms topped with a tomato cream sauce and ranchero cheese

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. Add poached salmon, grilled halibut, blackened halibut, or barbecue shrimp

Pechuga de Pollo
Fresh rotisserie chicken on top of chopped romaine lettuce. Served with jicama, carrots, and toasted pumpkin seeds. Recommended dressing: ancho chile ranch

Taco Salad
Beans, shredded lettuce, guacamole, pico de gallo, sour cream, three cheeses, and seasoned tortilla strips with crispy tortilla wedges. Add rotisserie chicken, shredded beef, carne asada, carnitas, or shrimp

Salad dressings: cilantro lime, ancho ranch, roasted pepper, balsamic vinaigrette, and salsa vinaigrette (fat free)

Combinations

Served with rice and refried or black beans

Chicken Combo with Salsa Verde
Rotisserie chicken enchilada, taco and tamale

Shredded Beef Combo with Salsa Roja
Beef enchilada, beef taco, and pork tamale

Vegetarian Combo with Salsa Ranchero
Vegetable enchilada, guacamole taco, and mushroom tamale



Tradicionales

Served with rice and refried or black beans

Burritos or Chimichangas
Each one stuffed to capacity with rice, beans, and cheese. Rotisserie chicken, shredded beef, vegetable medley, carnitas, carne asada, or beef barbacoa

Tacos
Three housemade crispy corn or soft flour tortillas with your choice of filling. Rotisserie chicken, shredded beef, vegetable medley, carnitas, carne asada, or beef barbacoa

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

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

Enchiladas

Two corn tortilla enchiladas with your choice of filling. Rotisserie chicken with salsa verde, shredded beef with salsa roja, vegetable medley with salsa ranchero, cheese with salsa ranchero, carnitas with salsa roja, or beef barbacoa with salsa roja

Chef Roberto's Traditional Mexican Torta Sandwiches

All tortas are served with beans, lettuce, tomatoes, pickled onions, chipotle mayonnaise sauce and french fries. Carnitas, rotisserie chicken, grilled halibut, or all-American burger

Brunch

Join us on Saturday & Sunday 11 a.m. - 4 p.m. featuring:
Loco Breakfast Platter, Huevos Rancheros, Loco Benedict, Loco Omelet, Breakfast Quesadilla, Buttermilk Pancakes, Loco Breakfast Torta, French Toast, Breakfast Burrito, Breakfast Budin, Steak and Eggs Burrito