

PRIMOS LOCOS

COMIDA MEXICANA GARDEN BAR

BOTANAS

SALSA TRIO 8

- *Salsa Borracha*

Tomatillo, peanut, serrano pepper and alba craft beer

- *Salsa Negra*

Tomatillo, habanero pepper, cilantro and onion

- *Salsa Habanero Pineapple*

Tomatillo, onion, garlic, habanero pepper and pineapple

GUACAMOLE 10

Served with onion, tomato, jalapenos and cilantro

ELOTE 8

Roasted corn, cilantro, garlic aioli and queso fresco, topped with fresh radish

CEVICHE DE CAMERON Y PESCADO 15

Fresh shrimp and white fish marinated in lime juice and spices, cucumber, tomato, red onion, jalapeno, roasted peppers, corn and avocado, topped with plantain chips

QUESO FUNDIDO 12

Melted cheese, potato, pea and chorizo, served with your choice of tortillas

NACHOS ESPECIALES 10

Homemade tortilla chips, topped with refried beans, melted cheese, sour cream and guacamole

Add ground beef or chicken 3

Add pastor or carnitas 4

Add skirt steak 5

QUESADILLAS FRITAS 8

Made with our homemade corn masa and lightly fried with your choice of filling, served with a homemade salsa

Bean and cheese

Chicharron and cheese

Shrimp

Potato and cheese

QUESADILLAS 10

Three flour or corn tortillas filled with melted cheese, served with sour cream and guacamole

Add mushroom or chicken 4

Add skirt steak 5

SALMON QUESADILLAS 15

Fresh salmon, cream cheese, melted cheese and chipotle aioli

ENSALADAS

ENSALADA PRIMOS 8

Mixed greens, roasted corn, tomato, cucumber, red onion, avocado and black beans, served with a creamy avocado cilantro vinaigrette

Add chicken 4

Add skirt steak 5

Add shrimp or salmon 6

TACO SALAD 8

A flour tortilla bowl filled with a bed of lettuce, Mexican rice, whole pinto beans, Oaxaca cheese and roasted tomato, served with a creamy avocado cilantro vinaigrette

Add ground beef or chicken 4

Add skirt steak 5

Add shrimp or salmon 6

PRIMOS TACOS

[3] SERVED ON CORN TORTILLAS

CARNE ASADA 14

Marinated skirt steak with roasted peppers and avocado creole salsa

CARNE LOCA 15

Marinated skirt steak, chorizo, melted cheese and salsa negra

AL PASTOR 12

Pork shoulder marinated with a variety of chilies and roasted on a rotating rotisserie with onion, cilantro and grilled pineapple

CARNITAS 12

Braised pork, pickled onions, cilantro and salsa negra

CHORIZO 12

Chorizo, roasted corn, onion, cilantro and salsa negra

POLLO LOCO 12

Braised chicken, mixed greens, roasted corn, cilantro and chipotle aioli

POLLO 12

Braised chicken, roasted tomato, queso fresco, cilantro, basil and serrano salsa

CAMARONES 14

Grilled shrimp, cilantro and citrus coleslaw

CAMARONES EMPANIZADOS 14

Panko breaded shrimp, cilantro and citrus coleslaw

PESCADO 13

Beer battered white fish, purple cabbage, mango and black chili aioli

SALMON 14

Grilled fresh salmon, purple cabbage, mango and black chili aioli

CALABACIN AL HORNO 12

Baked zucchini, arugula, roasted pepper and jalapeno salsa

ZUCCHINI FRITA 12

Panko breaded zucchini, arugula, roasted pepper and jalapeno salsa

PLATOS

SERVED WITH RICE AND BEANS

FAJITAS

Mixed bed of bell pepper and red onion, served with sour cream, guacamole and your choice of tortillas

Grilled chicken 17

Grilled skirt steak 20

Grilled shrimp 22

VEGGIE FAJITAS 15

Mixed bed of bell pepper and red onion, mushroom, corn and zucchini

ENCHILADAS ROJAS O VERDES 14

Three corn tortillas rolled and filled with your choice of cheese, chicken or ground beef and topped with melted cheese and red or green salsa

ENCHILADAS DE MOLE 16

Three corn tortillas rolled and filled with your choice of cheese, chicken or ground beef, topped with melted cheese, sour cream and mole sauce

TAMALES 14

Three chicken or pork tamales, topped with red or green sauce and sour cream

TORTA

A Mexican sandwich served hot with refried beans, mixed greens, queso fresco, roasted tomato, sour cream and avocado with your choice of meat, served with papas fritas

Chicken, pastor or carnitas 12

Skirt steak 14

CHIMICHANGA

A jumbo flour tortilla filled with your choice of meat (tomato, mixed greens, rice, beans), lightly fried then covered with a homemade cheese sauce

Add chicken 14

Add skirt steak 16

PLATOS ESPECIALES

SERVED WITH TWO SIDES AND TORTILLAS

CARNE ASADA 25

Marinated skirt steak grilled to perfection, served with roasted corn and jalapeno peppers

CHIPOTLE SALMON 22

Fresh Alaskan Salmon marinated in a chile creamy chipotle sauce, served with roasted corn

CAMARONES AL MOJO DE AJO 18

Butterfly shrimp sauteed with garlic butter sauce

CHILE RELLENO 15

Roasted poblano pepper stuffed with cheese, breaded with a fluffy egg batter, served with roasted corn

POLLO EN MOLE 18

Grilled chicken breast covered with mole sauce, served with roasted corn

SIDES

FRIJOLE NEGROS 4

Black beans

BATATA 4

Sweet potato

FRIJOLE REFREITOS 4

Refried beans topped with queso fresco

ARROZ 3

Mexican rice with carrots and corn

FRIJOLE DE LA OLLA 4

Whole pinto beans

Please notify your server of any allergies and/or dietary restrictions

Follow us @PrimosLocosElmhurst

HANDCRAFTED COCKTAILS

MARGARITA DE LA CASA 10

Tequila blanco, fresh lime juice, blood orange liqueur
House | Strawberry | Mango

MANGO LOCO 11

Habanero infused tequila blanco, fresh lime, mango puree

JALAPINA 11

Jalapeno infused tequila blanco, fresh lime juice and pineapple puree

EL COYOTE 11

Tequila blanco, fresh lime juice, tamarind puree and chipotle puree

MOJITO 10

Rum blanco, fresh lime juice, fresh mint and your choice of puree
Peach | Blueberry | Mango | Strawberry | Coconut | Pineapple

MACHO MULE 11

Mezcal, jalapeno, fresh lime juice, pineapple juice, ginger beer

ANGEL FRESH 11

Tequila blanco, elderflower liqueur, fresh lime juice, cucumber, mint

LAKE BREEZE 10

Vodka, fresh lime juice, grapefruit juice, thyme, elderflower liqueur, mineral water

PERUVIAN NIGHTS 11

Pisco, fresh lime juice, egg whites, hibiscus syrup

KENTUCKY FIELDS 11

Whiskey, blackberries, fresh lime juice, fresh mint

MEXICAN CRAFT BEERS

We offer a wide variety of Mexican craft brewed beers from Chicago's very own Casa Humilde

MAIZAL 8

Mexican Lager - brewed with just the right amount of corn for a pleasant touch of sweetness. Mild bitterness. Crisp & refreshing!

ALBA 8

Mexican Amber Lager - Copper Color. Mild maltiness, pleasantly toasty with a crisp finish

NOPALLI 9

Farmhouse Ale - Bright Red hue. Effervescent with a dry finish. Fruity aroma from the Prickly Pear and the late addition of Citra and Nelson Sauvin hops. Think agua fresca meets beer

NEBLINA 10

Juicy Pale Ale - Light body with a mild haze. Citra and Amarillo hops really pop and make this pale ale an easy drinking tropical delight

MESITA 9

Table Beer (Hibiscus) - Light bodied. Light pink hue with a pleasant mild tartness from the hibiscus. Easy drinking crusher

PILON 10

Belgian Strong Ale - Traditional Belgian Ale with a Mexican twist. Brewed with Mexican piloncillo sugar, coriander, orange peel and grains of paradise

FIRME 10

IPA - Brewed with Cascade and Amarillo hops. Pleasant grapefruit flavor. Medium bitterness

CAFECITO 10

Coffee Porter - Brewed with a Colombian blend of coffee for a balanced, roasted flavor

MICHELADA [16OZ] 10

Primos Locos Michelada mix with your choice of Casa Humilde Maizal (Mexican lager) or Alba (Mexican Amber lager)

PRIMOS LOCOS MICHELADA [25OZ] 20

Primos Locos Michelada mix with your choice of Casa Humilde Maizal (Mexican Lager) or Alba (Mexican Amber Lager). Served with a skewer of the works! *Ask your server*

Make your Michelada with Mango or Tamarindo flavor

Add 1.50 (16oz)

Add 3.00 (25oz)

CERVEZA

Miller Lite 3.50	Tecate 4.50
Coors Light 3.50	Victoria 4.50
Corona 4.50	Dos Equis Lager 4.50
Corona Light 4.50	Dos Equis Amber 4.50
Modelo 4.50	Bohemia 4.50
Modelo Negra 4.50	Pacifico 4.50

WINES

RED

CABERNET SAUVIGNON

Glass 9
Bottle 32
Montoya, Monterey (2017)

PINOT NOIR

Glass 9
Bottle 32
Four Vines, Edna Valley (2018)

MALBEC "ORGANIC"

Glass 8
Bottle 30
Santa Joila Organica, Mendoza (2019)

SPARKLING

PROSECCO

Glass -----11
Bottle -----35
Tiamo, Italy (nu)

WHITE

CHARDONNAY

Glass 9
Bottle 32
Bread and Butter Wines, California (2018)

PINOT GRIGIO

Glass 8
Bottle 30
Vino Casa Smith, Washington (2018)

SAUVIGNON BLANC

Glass 9
Bottle 32
Sea Pearl, New Zealand (2019)

SANGRIA

HOMEMADE RED OR WHITE
8/per glass

BEVERAGES

* Horchata 3.00	Rootbeer 3.00
Coke 3.00	Fruit Punch 3.00
Diet Coke 3.00	Iced Tea 3.50
Sprite 3.00	Topo Chico 4.00
Lemonade 3.00	Orange Juice 3.00

HARD SELTZER

White Claw 4.50
Mango | Black Cherry



DESSERT

VOLCAN 7

A caramel cake filled with hot caramel lava and topped with fresh mixed berries

CHURROS WITH ICE CREAM 6

Fresh made churros served with our homemade ice cream

ARROZ CON LECHE 5

Rice pudding with cinnamon

FLAN 6

Mexican vanilla custard





KIDS MENU

**SERVED WITH RICE AND
BEANS OR FRIES 6.99**

[1] TACO

Choice of chicken or ground beef

[1] CRISPY TACO

Choice of chicken or ground beef

[1] ENCHILADA

Red or green sauce

Choice of cheese, chicken or ground beef

[1] QUESADILLA

Choice of cheese, chicken or ground beef

[1] CHICKEN TENDERS

Served with fries

