

PRIMOS LOCOS

MEXICAN COMIDA GARDEN BAR

BOTANAS

SALSA TRIO 8

Salsa Roja

Tomato, onion, jalapeño and cilantro

Salsa Negra

Tomatillo, habanero pepper, cilantro and onion

Salsa Habanero Pineapple

Tomatillo, habanero pepper, onion, garlic and pineapple

GUACAMOLE 10

Served with onion, tomato, jalapeño, 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, jalapeño, roasted pepper, corn, and avocado, topped with plantain chips.

SHRIMP COCKTAIL 15

Chunks of shrimp, avocado, tomato, onion, cilantro, and jalapeño

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 8

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 8

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 shrimp or salmon 6

Add skirt steak 8

122 CHOPPED SALAD 10

Romaine and mixed green salad with avocado, tomato, queso fresco, bacon, and tortilla strips, tossed in our cream avocado cilantro vinaigrette dressing

Add chicken 4

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 shrimp or salmon 6

Add skirt steak 8

PRIMOS TACOS

THREE TACOS SERVED ON CORN TORTILLAS

CARNE ASADA 15

Marinated skirt steak with roasted peppers and avocado creole salsa

CARNE LOCA 16

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 onion, 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 15

Grilled shrimp, cilantro, and citrus coleslaw

CAMARONES EMPANIZADOS 15

Panko breaded shrimp, cilantro, and citrus coleslaw

PESCADO 13

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

CALABACIN AL HORNO 12

Baked zucchini, arugula, roasted pepper, and jalapeño salsa

ZUCCHINI FRITA 12

Panko breaded zucchini, arugula, roasted pepper, and jalapeño salsa

PLATOS ESPECIALES

SERVED WITH TWO SIDES AND TORTILLAS

CARNE ASADA 32

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

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 22

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 15

CHIMICHANGA

A jumbo flour tortilla filled with your choice of meat, lightly fried then covered with a homemade cheese sauce

Add chicken 14

Add skirt steak 18

BURRITOS

A jumbo flour tortilla filled with mixed greens, tomato, cheese, refried beans, sour cream, and your choice of meat

Chicken or al pastor 12

Carne asada 16

Make it a Suizo (topped with melted cheese), add 2

FAJITA BURRITOS

A jumbo flour tortilla filled with grilled onions, grilled bell peppers, sour cream, rice, beans, and your choice of meat

Chicken or al pastor 12

Carne asada 16

Make it a Suizo (topped with melted cheese), add 2

SIDES

FRIJOLES

Negros - Black beans 4

Refritos - Refried beans 4

De La Olla - Whole pinto beans 4

BATATA 4

Sweet potato

ARROZ 3

Mexican rice with carrots and corn

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

HANDCRAFTED COCKTAILS

MARGARITA DE LA CASA 10

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

MANGO LOGO 11

Habanero-infused tequila blanco, fresh lime, mango puree

JALAPINA 11

Jalapeño-infused tequila blanco, fresh lime, 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, jalapeño, fresh lime juice, pineapple juice, ginger beer

PALOMA 11

Tequila blanco, fresh lime, topped with grapefruit soda

CANTARITO 11

Tequila blanco, grapefruit soda, pineapple and orange juice

FALL COCKTAILS

PRICKLY PEAR MARGARITA 11

Tequila blanco, fresh lime juice, and prickly pear puree

OAXACA MANHATTAN 11

Mezcal, vermouth, Aztec chocolate bitters and angostura bitters

PUMPKIN SPICE MARTINI 11

Vodka, walnut liquor, white Godiva chocolate and pumpkin liquor

WASHINGTON APPLE SOUR 11

Whiskey, lemon juice, and apple liquor

TEQUILA FLIGHTS

PRIMO TEQUILA FLIGHT (1 OZ BLANCO, 1 OZ REPOSADO, 1 OZ ANEJO)

Altos 20
Herradura 20
Don Julio 25
123 Tequila 30

HARD SELTZERS

WHITE CLAW 4.5

Mango
Black Cherry

TOPO CHICO 4.5

Tangy Lemon Lime
Exotic Pineapple
Strawberry Guava
Tropical Mango

HAPPY HOUR

MEXICAN DRAFT BEER \$5
WINE AND SANGRIA \$5/GLASS
HOUSE MARGARITAS \$7
HALF PRICE BOTANAS

WEEKDAYS, 4PM TO 6PM

MEXICAN CRAFT BEERS

We offer a wide variety of Mexican craft 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 and refreshing.

ALBA 8

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

NOPALLI 9

Famhouse 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.

MEDIA NARANJA 10

Pale Ale - Light, crisp and easy drinking. This citrus forward pale ale is brewed with mosaic and citra hops along with orange peel.

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.

MEXICAN BEER FLIGHT 11

Mix and match four of the above Mexican craft beers to create your own flight

MICHELADA 10

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

BOTTLED BEERS

Miller Light	3.50	Modelo	4.50
Coors Light	3.50	Modelo Negro	4.50
Corona	4.50	Dos Equis Lager	4.50
Corona Light	4.50	Dos Equis Amber	4.50
Victoria	4.50	Pacifico	4.50

WINES

RED

CABERNET SAUVIGNON

Glass 9
Bottle 32
Senastopol Oaks (2019) California

PINOT NOIR

Glass 9
Bottle 32
Senastopol Oaks (2019) California

MALBEC

Glass 9
Bottle 32
Ocho y Medio (2019) Spain

RED BLEND

Glass 10
Bottle 34
Lost Poet (2019) California

SPARKLING

PROSECCO

Glass 9
Bottle 32
Viamora, Italy

WHITE

CHARDONNAY

Glass 9
Bottle 32
Sebastopol Oaks (2019) California

PINOT GRIGIO

Glass 8
Bottle 30
Legendary, Estate Series (2019)

SAUVIGNON BLANC

Glass 9
Bottle 32
Legendary, Estate Series (2019)

ROSE

Glass 9
Bottle 32
Legendary, Estate Series (2019)

SANGRIA

HOMEMADE RED OR WHITE

Glass 8