

PRIMOS LOCOS

MEXICAN COMIDA GARDEN BAR

BOTANAS

SALSA TRIO 8

Salsa Roja

Tomato, garlic, chile de arbol and cumin

Salsa Negra

Tomatillo, habanero pepper, cilantro and onion

Salsa Loca

Tomatillo, garlic and chile de arbol

CHEESE DIP 6

Chips served with our homemade cheese sauce

BLACK BEAN DIP 6

Chips served with pureed black beans with cheese sauce

GUACAMOLE 11

Served with onion, tomato, jalapeño, and cilantro

ELOTE 9

Roasted corn, cilantro, garlic aioli, and queso fresco

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 6

Add pastor or carnitas 6

Add skirt steak 10

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

TAQUITOS 12

Four corn tortillas rolled and filled with your choice of ground beef or chicken, lightly fried and topped with lettuce, sour cream, queso fresco and guacamole.

ENSALADAS

ENSALADA PRIMOS 10

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

Add chicken 6

Add shrimp or salmon 10

Add skirt steak 12

TACO SALAD 10

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 6

Add shrimp or salmon 10

Add skirt steak 12

TACOS

THREE TACOS SERVED ON CORN TORTILLAS

PRIMOS LOCOS TACOS 15

Marinated skirt steak with onion, cilantro and salsa negra

BISTEC 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 13

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

CARNITAS 13

Braised pork, pickled onion, cilantro, and salsa negra

CHORIZO 12

Chorizo, roasted corn, onion, cilantro, and salsa negra

POLLO LOCO 13

Braised chicken, romaine, roasted corn, cilantro, and chipotle aioli

POLLO 13

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

CAMARONES 15

Grilled shrimp, cilantro, and citrus coleslaw

PESCADO 13

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

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 24

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

CAMARONES AL MOJO DE AJO 20

Butterfly shrimp sauteed with garlic butter sauce

CHILE RELLENO 17

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

POLLO EN MOLE 20

Roasted chicken covered with mole sauce, served with roasted corn

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

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 18

Grilled skirt steak 22

Grilled shrimp 22

VEGGIE FAJITAS 16

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

ENCHILADAS ROJAS O VERDES 16

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 17

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 16

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

TORTA

A Mexican sandwich served hot with refried beans, romaine, 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 romaine, tomato, cheese, refried beans, sour cream, and your choice of meat

Chicken or al pastor 14

Carne asada 18

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 14

Carne asada 18

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

HANDCRAFTED COCKTAILS

MARGARITA DE LA CASA 10

Tequila blanco, fresh lime juice, blood orange liqueur
House | Strawberry | Mango
Pitcher 32

SPICY WATERMELON MARGARITA 11

Jalapeño-infused tequila blanco, lime juice and watermelon puree
Pitcher 36

PASSION FRUIT MARGARITA 11

Tequila, lime juice, passion fruit, Mezzodi liqueur, and pink
peppercorn
Pitcher 36

PRICKLY PEAR MARGARITA 11

Tequila blanco, fresh lime juice, and prickly pear puree
Pitcher 36

MANGO LOCO 11

Habanero-infused tequila blanco, fresh lime, mango puree
Pitcher 36

JALAPINA 11

Jalapeño-infused tequila blanco, fresh lime, pineapple puree
Pitcher 36

EL COYOTE 11

Tequila blanco, fresh lime juice, tamarind puree and chipotle puree
Pitcher 36

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

OAXACA MANHATTAN 11

Mezcal, vermouth, Aztec chocolate bitters and angostura bitters

LAKE BREEZE 11

Vodka, lime juice, grapefruit juice and elderflower

ANGEL FRESH 11

Tequila, cucumber, mint, lime juice and elderflower

MEXICAN CRAFT BEERS

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

MAIZAL 9

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

ALBA 9

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

PINATA 10

This juicy IPA is brewed with coveted Bru-I and Citra hops and augmented with pineapple for a nice tropical flavor.

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.

EL ORO 10

Classic Belgian Style Golden Ale. Light and refreshing citrus notes. Soft earthy tones with a crisp finish.

FIRME 10

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

CANTARITO 10

Casa Humilde's hard seltzer inspired by the traditional Mexican drink with grapefruit, lime and salt.

MEXICAN BEER FLIGHT 12

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 | 4 | Modelo | 5 |
| Corona | 5 | Modelo Negro | 5 |
| Corona Light | 5 | Pacifico | 5 |
| Victoria | 5 | | |

HARD SELTZERS

| | |
|-------------------------|---|
| Mango White Claw | 5 |
| Black Cherry White Claw | 5 |

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

FIESTAS LOCAS

HOSTING A PARTY AT HOME?

Hosting your best friends for dinner or a big family party and need the perfect caterer? We can help. Visit primoslocos.com for details.

LOOKING FOR THE PERFECT VENUE?

The Primos Locos party room is the perfect choice for your next party. Ask for our Party Room Menu or visit primoslocos.com for details.

SUNDAY BRUNCH

10am to 3pm

Featuring traditional Mexican breakfast fare, sparkling palomas, mimosas, micheladas and Bloody Marys

ASK YOUR SERVER HOW TO JOIN THE
LOCOS LOYALTY PROGRAM