

PRIMOS LOCOS

MEXICAN COMIDA GARDEN BAR

BOTANAS

CHEESE DIP 6

Chips served with our homemade cheese sauce

GUACAMOLE 11

Served with onion, tomato, jalapeño, and cilantro

ELOTE 9

Roasted corn, cilantro, garlic aioli, and queso fresco

GRILLED QUESO FRESCO 10

Grilled queso fresco served on a bed of salsa verde topped with tortilla strips

CEVICHE DE CAMERON Y PESCADO 16

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 16

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

NACHOS ESPECIALES 10

Homemade tortilla chips, topped with refried beans, melted cheese, sour cream, and guacamole
Add ground beef, chicken, pastor or carnitas 6
Add skirt steak 10

QUESADILLAS 12

Three flour or corn tortillas filled with melted cheese served with sour cream and guacamole
Add mushroom or chicken 3
Add skirt steak 6

TAQUITOS 12

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

TOSTADAS

Two tostadas served on lightly fried corn tortillas

BLACK BEAN CON QUESO 8

Black bean puree, lettuce, tomato, queso fresco, and sour cream

REFRIED BEANS CON QUESO 8

Refried beans, lettuce, tomato, queso fresco, and avocado creole salsa

POLLO 10

Refried beans, shredded chicken, lettuce, tomato, queso fresco, sour cream, and avocado creole salsa

PICADILLO 10

Refried beans, ground beef, lettuce, tomato, queso fresco, sour cream, and avocado creole salsa

ENSALADAS

ENSALADA PRIMOS 14

Romaine, roasted corn, tomato, cucumber, red onion, avocado, and black beans served with a creamy avocado cilantro vinaigrette
Add chicken 6
Add skirt steak shrimp or salmon 10

TACO SALAD 12

A flour tortilla bowl filled with a bed of lettuce, Mexican rice, refried beans, Oaxaca cheese, and tomato served with a creamy avocado cilantro vinaigrette
Add ground beef or chicken 6
Add skirt steak, shrimp or salmon 10

CACTUS CHICKEN SALAD 18

Mexican cactus, romaine hearts, corn, cilantro, tomato, red onion, red bell pepper, and grilled chicken served with an orange vinaigrette dressing

TACOS

Two or three tacos served on corn or flour tortillas. Mix and match

PRIMOS LOCOS TACO 10/15

Marinated skirt steak with onion, cilantro, and salsa negra

BISTEC 10/15

Marinated skirt steak with onions, roasted peppers and avocado creole salsa

CARNE LOCO 12/18

Marinated skirt steak, chorizo, melted cheese and salsa negro

AL PASTOR 9/13.50

Pork shoulder marinated with a variety of chiles with onion, cilantro, grilled pineapple, and salsa roja

CARNITAS 9/13.50

Braised pork, pickled onion, cilantro, and salsa negra

CHORIZO 10/15

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

TINGA 9/13.50

Shredded chicken, romaine, tomato, queso fresco, sour cream, and salsa roja

POLLO 9/13.50

Braised chicken, tomato, queso, cilantro, basil, and avocado creole salsa

CAMARONES 10/15

Grilled shrimp, cilantro, and citrus cole slaw

PESCADO 10/15

Beer-battered white fish, purple cabbage, mango, and chipotle aioli

VEGGIE 9/13.50

Chile poblano, tomato, cheese, onion, garlic and salsa macha

PICADILLO 9/13.50

Ground beef, romaine, tomato, sour cream and salsa roja

SIDES

FRIJOLES

Negros | Black beans 3
Refritos | Refried beans 3
Pure Negro | Black bean puree 3

ARROZ

Mexican rice with carrots and corn 3

FRIJOLES AND ARROZ 4

KIDS MENU

Kids 10 and under. Served with your choice of Spanish rice or fries. 6.99

TACO

Choice of chicken or ground beef, topped with cheese

QUESADILLA

Choice of cheese, chicken, or ground beef

CHICKEN TENDERS

Homemade chicken tenders with fries

CHICKEN AND CHURRO WAFFLE

Homemade chicken tenders served on a churro waffle with honey

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 20

Grilled skirt steak 22

Grilled shrimp 23

VEGGIE FAJITAS 18

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

ENCHILADAS ROJAS O VERDES 11/16

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

ENCHILADAS DE MOLE 12/17

Two or 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, served with red or green sauce, sour cream and queso fresco

TORTA 16

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

Chicken, pastor, or carnitas 12

Skirt steak 18

CHIMICHANGA

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

Chicken 14

Skirt steak 18

BURRITOS

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

Chicken or pastor 14

Carne asada 18

Make it a suizo (topped with melted cheese) +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 pastor 14

Carne asada 18

Make it a suizo (topped with melted cheese) +2

PLATOS ESPECIALES

Served with two sides and tortillas

CARNE ASADA 32

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

CARNE A LA TAMPIQUEÑA 34

Marinated skirt steak grilled to perfection, served with a cheese enchilada, roasted corn and jalapeño peppers

CHIPOTLE SALMON 26

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

CAMARONES AL MOJO DE AJO 23

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

PLEASE NOTIFY YOUR SERVER OF ANY ALLERGIES AND/OR DIETARY RESTRICTIONS

HANDCRAFTED MARGARITAS

Hand-shaken on the rocks made with only the freshest ingredients, real fruit purees, and 100% blue agave Tradicional Tequila.

MARGARITA DE LA CASA 12

Tradicional Tequila, fresh lime juice, Combier orange liqueur, simple syrup

STRAWBERRY MARGARITA 13

Tradicional Tequila, fresh lime juice, Combier orange liqueur, strawberry puree, simple syrup

PIÑA 13

Pineapple-infused Tradicional Tequila, fresh lime juice, Combier orange liqueur, pineapple puree

MANGO LOCO 13

Jalapeño-infused Tradicional Tequila, fresh lime juice, Combier orange liqueur, mango puree

JALAPIÑA 13

Jalapeño-infused Tradicional Tequila, fresh lime juice, Combier orange liqueur, pineapple puree

LA FLACA 12

Skinny Tradicional Tequila, fresh lime juice, Combier orange liqueur

SMOKY MARGARITA 14

400 Conejos Mezcal, fresh lime juice, Combier orange liqueur, and simple syrup

HANDCRAFTED COCKTAILS

Hand-shaken cocktails made with only the freshest ingredients and real fruit purees

MOJITO 12

Cruzan rum, fresh lime juice, fresh mint, simple syrup
Add a flavor (mango, strawberry, pineapple or coconut) 1

PALOMA 12

Tradicional Tequila, fresh lime juice, topped with grapefruit soda

ANGEL FRESH 12

Tradicional Tequila, muddled cucumber and mint, fresh lime juice, elderflower liqueur

CANTARITO 13

Tradicional Tequila, pineapple and orange juice, grapefruit soda

MACHO MULE 13

400 Conejos Mezcal, fresh lime juice, pineapple juice, ginger beer

OAXACA MANHATTAN 14

400 Conejos Mezcal, sweet vermouth, simple syrup, chocolate and aromatic bitters

BRUNCH MENU

Traditional Mexican breakfast fare, sparkling palomas, mimosa, and bloody marys, available Sundays from 11am to 3pm

HUEVOS RANCHEROS 10

A grilled tortilla topped with eggs and ranchera sauce, served with rice and beans

HUEVOS CON CHORIZO 10

Scrambled eggs with Mexican sausage served with rice and beans

CHILAQUILES 14

Lightly fried tortilla chips topped with our choice of red or green sauce, fried egg, cheese and sour cream served with rice and beans

CARNITAS HASH SKILLET 12

Carnitas, red and green peppers, onion, red salsa, potato, cheese and eggs

MEXICAN TOAST 12

Our twist on french toast. Mexican sweet bread, dipped in our egg mixture, served with Mexican sweet caramel and a red fruit sauce

BISTEC Y HUEVOS 34

Skirt steak grilled to perfection with eggs served with rice and beans

MEXICAN SKILLET 13

Skillet with chorizo, potato, tomato, onion, cheese and eggs

MEXICAN CRAFT BEERS

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

MAIZAL 10

Mexican lager - brewed with just the right amount of corn for a pleasant touch of sweetness. Mild bitterness. Crisp and refreshing. 4.7 ABV

ALBA 10

Mexican amber lager - copper color. Mild maltiness, pleasantly toasty with crisp finish. 5.2 ABV

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. 6 ABV

PIÑATA 10

This juicy IPA is brewed with the coveted Bru-1 and Citra hops and augmented with pineapple for a nice tropical flavor. 7 ABV

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. 5.2 ABV

FIRME 10

IPA - brewed with Cascade and Amarillo hops. Pleasant grapefruit flavor. Medium bitterness. 6.3 ABV

SEASONAL 10

Ask your server for our latest offerings

CERVEZA

BOTTLED BEERS

Miller Light 5	Modelo 6
Corona 6	Modelo Negro 6
Corona Light 6	Pacifico 6
Victoria 6	

HARD SELTZERS

Mango White Claw 5
Black Cherry White Claw 5

MICHELADA

Primos Locos Michelada mix with your choice Casa Humilde Maizal (Mexican lager) or Alba (Mexican Amber lager). 11

VINO

RED

CABERNET SAUVIGNON

Glass 9
Bottle 32
Sebastopol Oaks (2019) California

PINOT NOIR

Glass 9
Bottle 32
Sebastopol 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

SANGRIA

HOMEMADE RED OR WHITE

Glass 10

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)