

PRIMOS LOCOS

MEXICAN COMIDA GARDEN BAR

BOTANAS

GUACAMOLE 12

Served with onion, tomato, jalapeño, cilantro

QUESO DIP 8

Homemade cheese sauce

GRILLED QUESO FRESCO 10

Served on a bed of salsa verde

ELOTE 9

Roasted corn, cilantro, garlic aioli, queso fresco

ELOTE CHICHARRONES 9

Roasted corn seasoned and lightly fried with queso fresco

NACHOS ESPECIALES 12

Tortilla chips topped with refried beans, melted cheese, sour cream, guacamole

Add Ground Beef, Chicken, Pastor, or Carnitas 6

Add Skirt Steak 10

TAQUITOS 12

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

CEVICHE DE CAMARON Y PESCADO 16

Fresh shrimp and white fish marinated in lime juice and spices, cucumber, tomato, red onion, jalapeño, roasted pepper, corn, avocado

SHRIMP COCKTAIL 17

Fresh shrimp, avocado, tomato, onion, cilantro, jalapeño

QUESADILLAS 12

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 Y SOPA

SOUP OF THE DAY

Cup 5

ENSALADA PRIMOS 14

Lettuce, roasted corn, tomato, cucumber, red onion, avocado, black beans, avocado cilantro vinaigrette

Add Chicken 6

Add Skirt Steak, Shrimp, or Salmon 10

TACO SALAD 12

Flour tortilla bowl filled with lettuce, rice, refried beans, cheese, tomato, avocado cilantro vinaigrette

Add Ground Beef or Chicken 6

Add Skirt Steak, Shrimp, or Salmon 10

CACTUS CHICKEN SALAD 18

Mexican cactus, lettuce, corn, cilantro, tomato, red onion, red bell pepper, grilled chicken, orange vinaigrette dressing

CALDO

Our Mexican Soup is a meal by itself. Served with cilantro, onion, lime, and your choice of tortillas.

Careful! Soup contains bones.

CALDO DE RES CON ARROZ 19

Beef soup served with a side of rice

TACOS

Mix and Match | Two or Three

PRIMOS LOCOS 11/16

Skirt steak, onion, cilantro, salsa negra

BARBACOA 12/16

Slow-roasted and marinated beef, cilantro, onion, salsa roja

CARNE LOCO 12/18

Skirt steak, chorizo, melted cheese, salsa negra

AL PASTOR 10/15

Guajillo marinated pork shoulder, onion, cilantro, grilled pineapple, salsa roja

POLLO 10/15

Grilled chicken, tomato, cilantro, cheese, avocado creole salsa

TINGA 10/15

Shredded chicken, lettuce, tomato, queso fresco, sour cream, salsa roja

CARNITAS 10/15

Braised pork, pickled onion, cilantro, salsa negra

CHORIZO 10/15

Braised pork, pickled onion, cilantro, salsa negra

PICADILLO 10/15

Ground beef, lettuce, tomato, sour cream, salsa roja

CAMARONES 11/16

Grilled shrimp, cilantro, citrus coleslaw

PESCADO 10/15

Alba Amber Lager beer-battered white fish, purple cabbage, mango, chipotle aioli

VEGGIE 10/15

Chile poblano, tomato, cheese, onion, garlic, salsa negra

SKEWERS

CARNE ASADA 11

Marinated skirt steak

POLLO 9

Bacon wrapped chicken breast with jalapeño

CAMARONES 11

Bacon wrapped shrimp with basil

VEGGIE 9

Roasted corn, red bell pepper, green bell pepper, yellow squash, zucchini, red onion, mushroom

PLATOS

Served with Rice and Beans

FAJITAS

Mixed bell pepper and red onion, served with sour cream, guacamole, and your choice of tortillas
Grilled Chicken 22 Skirt Steak 25 Shrimp 25

VEGGIE FAJITAS 20

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

ENCHILADAS ROJAS O VERDES 17

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

ENCHILADAS DE MOLE 18

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

TAMALES 17

Three chicken or pork tamales, served with red or green sauce, sour cream, queso fresco

QUESABIRRIA 21

Three crispy corn tortillas filled with guajillo braised beef and queso, served with consome

PLATOS ESPECIALES

CARNE ASADA 32

Marinated skirt steak grilled to perfection, served with roasted corn, grilled jalapeño, papa fritas, rice and beans

CARNE A LA TAMPIQUEÑA 34

Marinated skirt steak grilled to perfection, served with a cheese enchilada, roasted corn, grilled jalapeño, papa fritas, rice and beans

POLLO A LA TAMPIQUEÑA 22

Marinated and grilled chicken breast, served with a cheese enchilada, grilled jalapeño, salad, papa fritas, rice and beans

CHILE RELLENO 18

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

CHIPOTLE SALMON 26

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

CAMARONES AL MOJO DE AJO 23

Butterflied, shell on, grilled shrimp sautéed with garlic butter sauce, served with rice and beans

CAMARONES A LA DIABLA 23

Fresh shrimp sautéed in a spicy diablo sauce, served with rice and beans

SIDES

SALSAS 4

Habanero Piña | Pineapple habanero salsa (HOT)

Salsa Loca | Tomato chile de arbol salsa (HOT)

Salsa Cremosa | Creamy jalapeño tomatillo salsa (HOT)

ARROZ 3

Mexican rice with carrots and corn

FRIJOLES 3

Negro | Black beans

Refritos | Refried beans

Pure Negro | Black bean puree

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 Blanco Tequila, fresh lime juice, Combier orange liqueur

STRAWBERRY 13

Tradicional Blanco Tequila, fresh lime juice, Combier orange liqueur, strawberry puree

PIÑA 13

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

MANGO LOCO 13

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

JALAPIÑA 13

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

PRICKLY PEAR 13

Tradicional Blanco Tequila, fresh lime juice, prickly pear puree

WATERMELON 13

Tradicional Blanco Tequila, fresh lime juice, watermelon puree

LA FLACA 13

"Skinny" Tradicional Blanco Tequila, fresh lime juice, Combier orange liqueur

HUMO 14

Amarás Verde Mezcal, fresh lime juice, Combier orange liqueur

MEXICAN CRAFT BEER

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 - mild maltiness, pleasantly toasty with a 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-I 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 BEER

Miller Lite 5	Modelo 6
Corona 6	Modelo Negro 6
Corona Light 6	Pacifico 6
Victoria 6	Corona N/A 6

HARD SELTZERS

Mango White Claw 5
Black cherry White Claw 5

HANDCRAFTED COCKTAILS

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

PALOMA 12

Tradicional Blanco Tequila, fresh lime juice, organic grapefruit soda

MOJITO 12

Cruzan Rum, fresh lime juice, muddled fresh mint leaves
Add a one flavor | mango, strawberry, pineapple, or coconut +1

ANGEL FRESH 12

Tradicional Blanco Tequila, muddled fresh cucumber and mint, fresh lime juice, Elderflower Liqueur

CANTARITO 13

Tradicional Blanco Tequila, pineapple and orange juice, organic grapefruit soda

MACHO MULE 14

Amaras Verde Mezcal, fresh lime juice, pineapple juice, ginger beer

OAXACA MANHATTAN 14

Amaras Verde Mezcal, sweet vermouth, chocolate and aromatic bitters

VINO

CHARDONNAY

Josh Cellars - California 9 / 34
Escudo Rojo - Chile 10 / 37

SAUVIGNON BLANC

Oyster Bay - New Zealand 9 / 34
Escudo Rojo - Chile 10 / 37
Monte Xanic - Mexico 12 / 48

PINOT GRIGIO

Josh Cellars - California 9 / 34
Castellini - Italy 10 / 37

SPARKLING

Domaine Bousquet Brut Rose - Argentina 9 / 34
Chloe Prosecco - Italy 10 / 38
Campo Viejo Cava Brut 8 / 24

ROSE

Domaine Bousquet - Argentina 9 / 34
Monte Xanic - Mexico 13 / 45

SANGRIA

HOMEMADE RED OR WHITE 10

MICHELADA

PRIMOS LOCOS MICHELADA 12

Our homemade Worcestershire/Maggi michelada mix with your choice of Casa Humilde Maizal (Mexican Lager) or Alba (Mexican Amber Lager)

PINCHES MICHES 12

Tomato base michelada mix with your choice of Casa Humilde Maizal (Mexican Lager) or Alba (Mexican Amber Lager)

PINOT NOIR

Escudo Rojo - Chile 10 / 37
Meiomi - California 13 / 45

CABERNET SAUVIGNON

Domaine Bousquet - Argentina 9 / 34
Josh Cellars - California 9 / 34
Monte Xanic - Mexico 17 / 62

REDS

Zinfandel | So Cliche - Elmhurst 10 / 37
Petite Syrah | So Cliche - Elmhurst 10 / 37
Red Blend | So Cliche - Elmhurst 10 / 37

MALBEC

Domaine Bousquet - Argentina 9 / 34