# AMIGOS LOCOS TEX-MEX MENU

\*\*Menu includes a choice of one entrée per guest \$17 pp

### **MEATS & VEGGIES**

Grilled Adobo Chicken Antibiotic free & lightly adobo seasoned
Chipotle Beef southwestern style tender, braised beef
Carnitas Pork slow roasted, delicious, and tender
Roasted Veggies seasonal medley, adobo seasoning, healthy & fresh

# **TACOS**

choice of meat or veggies, warmed flour tortillas, (CF corn tortillas available) cotija cheese, fresh cilantro, Monterey jack, cheddar, chimichurri cabbage, chipotle roasted garlic crema, lime wedge

# MONSTER BURRITO with corn tortilla chips & salsa

Choice of meat or veggies, flour tortilla, seasoned rice, black beans, Mont jack-cheddar cheeses \*Make it a LOCO Burrito with pickled onion, cilantro and our house made hot sauce

# MEXICAN RICE BOWL (GF)

Choice of meat or veggies, seasoned yellow rice, black beans, cotija cheese, Mont jack-cheddar cheeses, street corn salad, pickled onion, chimichurri lime cabbage, cilantro, chipotle crema, lime

# AMIGOS SALAD(GF)

Choice of meat or veggies, power greens, black beans, cotija, Monterey jack, & cheddar cheeses, street corn salad, pickled onion, chimichurri lime cabbage, cilantro, lime, chipotle dressing

Minimums \$1500 to \$2000 Monday to Thursday depending on location

\$2500 Friday, Saturday, Sunday (HIGH SEASON)

# AMIGOS LOCOS TACO MENU

\*\*Menu includes a choice of one entrée per guest \$17 pp
PLEASE CHOOSE 4 TACO CHOICES: served with rice and beans

## **CHICKEN**

Grilled Adobo Chicken cotija cheese, cilantro, pickled onion

Island Chicken

pineapple salsa, cilantro

Spicy Chicken

Jalapeno, cilantro, cotija

Chimichurri Chicken

chimichurri, corn salsa, cotija

Lime-Tequila Chicken

Tomatillo salsa, jack cheese

### **PORK**

**Street Carnitas** 

diced onion, cilantro

**Amigos Carnitas** 

cotija, cilantro, pickled onion

**Chimichurri Carnitas** 

chimichurri, cotija

**Island Carnitas** 

pineapple salsa, cilantro

### BEEF

**Chipotle Braised Beef** 

cotija, cilantro, pickled onion

Chimichurri Beef

caramelized onion, cotija

Fajita Beef

peppers, onions, avocado

VEGGIE

**Roasted Seasonal Veg** 

chimichurri, avocado

**Roasted Mushrooms** 

cotija, cilantro

SEAFOOD

Mahi Mahi Fish +3

carrot, radish, avocado

Gulf Shrimp +2

corn salsa, cilantro

Agave Salmon + 3

pineapple salsa, cilantro

Lobster +7

mayo or warm lime butter

Minimums \$1500 to \$2000 Monday to Thursday depending on location

\$2500 Friday, Saturday, Sunday (HIGH SEASON)

# AMIGOS LOCOS QUESADILLAS MENU

PLEASE CHOOSE 4 QUESADILLA CHOICES: Served with chips, salsa, sour cream & guacamole \$20

# LONE STAR

Texas Beef Chipotle birria style (slow cooked, garlic, spices).

or

Grilled Adobo Chicken, melty cheese, pickled red onion, cilantro, Amigos Locos BBQ sauce. Served with Jalapeno-Lime Ranch sauce.

## FAJITA

Grilled Adobo Chicken or Carne Asada Steak, melty cheese, peppers, and onions.

Served with Chipotle-Roasted Garlic-Lime Crema sauce.

## **BUFFALO CHICKEN**

Grilled Adobo Chicken, melty cheese, buffalo sauce, green onions.

Served with Ranch Dressing sauce.

# **NEW MEXICO**

Grilled Chicken, Ground Beef or Carne Asada Steak, melty cheese, New Mexico Green Hatch Chilis, served with Jalapeno-Lime Ranch

### **AMERICAN**

Classic Tex Mex Ground Beef, melty cheese, chopped tomatoes, onions.

Served with Salsa & Sour Cream.

# **QUESO ORIGINAL**

(Not complicated the origins of quesadillas!) 4 Melted cheeses.

Add Grilled Chicken, Ground Beef, Chipotle Beef or Carne Asada

Served with Salsa, Sour Cream

## **VEGGIE-HEAD**

Fresh Spinach, melty cheese, peppers & onions, roasted yellow squash and zucchini.

Served with Chimichurri Green sauce.

Minimums \$1500 to \$2000 Monday to Thursday depending on location \$2500 Friday, Saturday, Sunday (HICH SEASON)

# DROP OFF MENUS

\*Minimum \$1000

Delivery cost based upon location. Paper Goods INCLUDED

All items served in disposable aluminum trays or containers

# **TEX MEX MENU**

\$20 pp

Grilled Adobo Chicken, Carnitas Pork, Roasted Veggies, Chipotle Beef Add \$2
Seasoned Latin Yellow Rice, Baby Spinach, Black Beans, Street Corn Salad,
Chimichurri Lime Cabbage, Mexican Cotija Cheese, Mont Jack Cheese, Fresh
Cilantro, Pickled Onion Chipotle-Lime Crema, Lime Wedges, Guacamole,
Tomatillo & Roja Salsa, Chips & Tortillas

# **ENCHILADAS, ENCHILADAS, ENCHILADAS MENU**

\$20 pp

Three enchiladas, filled with, Grilled Chicken, Chipotle Beef or Carnitas Pork, served with choice of sauce traditional Southwestern Red Sauce made from mild chilis, herbs, spices, mild smokey flavor or Tomatillo Sauce, tomatillos, cilantro, roasted garlic, lime, and spices. All topped with melted cheese, rice and beans, chips, salsa, guacamole, Garden or Caesar

# **FAJITAS MENU**

\$25 pp

Grilled Chicken, Grilled Carne Asada Steak or COMBO Served with flour tortillas, cheese, lettuce, guacamole, sour cream, pico de gallo, rice & refried beans or black beans, Tomatillo & Roja Salsa, & chips

COMPLETE YOUR FIESTA WITH
MEXICAN CHURROS, APPETIZERS
HOUSE MADE MARGARITA MIX

# AMIGOS LOCOS TEX-MEX APPETIZERS, DESSERTS MARGARITA MIXES

# Corn Tortilla Chips & Dips

Tomatillo and Roja Salsa, & Guacamole \$5 pp

# Southwestern Chicken Wings

Please choose Mango, Honey BBQ, Classic Adobo Rub Served with Cilantro Ranch \$3pp

### Sliders

Grilled Adobo Chicken, Carne Asada Steak
Guacamole, Cotija Cheese
\$4 chicken \$5 steak

# Queso Blanco Dip

Plain, \$3 pp Chorizo or Bacon \$4

# Mexican JUMBO Shrimp Cocktail

Avocado, cilantro, cucumbers, tomatoes, red onion, spices \$15pp

# Shrimp or White Fish Ceviche

Avocado, Radish, Lime, Cucumber, Red Onion, Corn Chips \$8pp

# Quesadillas

# Chicken, Veggie or Cheese

Tomatillo and Roja Salsa, & Sour Cream \$4 pp

### **AHI Tuna or Salmon Poke**

Cucumber, Green Onion, Cilantro, Sesame Oil, Tamari,
Sesame Seeds, Corn Chips \$8pp

### **New Mexican Flatbreads**

Grilled Adobo Chicken, Carnitas Pork, or Chipotle Beef Corn, Tomato, Cilantro, Green Chilis, Mexican Cheese \$6 pp add \$2 + Beef

# **Southwestern Lettuce Wraps**

Grilled Shrimp or Chicken Mole,
Peppers, Cilantro, Chipotle Aioli, Lime Wedge
\$5pp

# Bacon Wrapped Chicken or Shrimp Skewers

Served with Citrus Mojo Sauce \$4pp

# Homemade Empanadillas or Taquitos

Stuffed with Cheese, Chicken, Pork \$3 pp

# **DESSERTS**

\$5pp

CHURROS served with cinnamon sugar & chocolate sauce.

MEXICAN BROWNIES, CHOCOLATE CHIP COOKIES, Gluten Free ALMOND COCONUT COOKIES

FRESH CANTALOUPE, chili, lime zest & Agave

### DRINKS

Coke products, Polar Seltzer, Poland Springs Water \$2

### **COCKTAIL MIXES**

Make your Margaritas not good but GREAT!! \$25 Gallon
Traditional Lime Margarite & Mango-Citrus
\*No yucky corn syrup or preservatives just fresh natural ingredients

