

# Poco Loco

## CANTINA

### MARGARITAS

Handcrafted with fresh lime served on the rocks or straight up

Poco Loco Margarita	sm. 7.5	lg. 9.5
Exotico (blanco)	8.5	
Exotico (resposado)	9.5	
Cazadores (blanco)	8.5	
Cazadores (resposado)	9.5	
El Mayor (blanco)	9.5	
El Mayor (Añejo)	10.5	
Patrón (blanco)	10	
Patrón (resposado)	11.5	
Don Julio (blanco)	10.5	
Don Julio (resposado)	11.5	
+ Prickly Pear Cactus Nectar	1	
+ Patrón Citrónge	1	

### CERVEZAS

Victoria	4	Modelo Especial	4.25
Corona	4	Negro Modelo	4.25
Corona Light	4	miller Lite	3.5
Dos Equis	4	Miller High Life	3.5
Pacifico	4	St. Pauly Girl NA	4
Tecate	4		

### REFRESCOS

Soda   Coke, Diet Coke, Sprite (fountain) includes refills	2.75
6oz. bottles	2
Sprecher Root Beer	3.5
Lemonade   includes refills	2.75
Iced Tea   includes refills	2.75
Topo Chico   sparkling mineral water	3
Horchata	3
Coffee or Hot Tea	2.5

### VINO

#### TINTO

	Glass	Bottle
Calina Carmenere/Chile	7	29
Portillo Pinot Noir/Argentina	7	29

#### BLANCO

Terranoble Sauvignon Blanc/Chile	7	29
Calina Chardonnay/Chile	7	29
Kendall-Jackson Chardonnay/California	8	32

### TEQUILAS

#### BLANCO

El Mayor
Sauza Blue
Cazadores
Corazón
Jose Cuervo Silver
Don Julio
Lunazul
Patrón
Roca Patrón

#### REPOSADO

El Tesoro
Sauza - Tres Generaciones
Hornitos
Cabo Wabo
Cazadores
Casamigos
Don Julio
Jose Cuervo Tradicional
Patrón
Roca Patrón

#### AÑEJO

El Mayor
Cazadores
El Tesoro
Sauza Conmemorativo
Reserva Del Dueño
Don Julio-Añejo
Don Julio-1942
Patrón

# Poco Loco

## CANTINA

### BOTANAS

<b>CHIPS + SALSA</b>	dine in (includes refills) 1 / to go 3.75
<b>PICO DE GALLO</b>   roma tomato, onion, jalapeño, cilantro, lime	3.5
<b>TOSTADAS</b>   beans, lettuce, queso fresco	5
chicken 8    steak 10    shrimp 14	
<b>GUACAMOLE</b>   avocado, onion, tomato, cilantro, lime	sm. 3 / lg. 6
<b>QUESADILLA</b>   monterey jack, corn salsa, jalapeños, cilantro-lime crema	7
chicken 10    pork 9.5    steak 11.5    shrimp 16    fresh blue crab 13.5	
<b>CEVICHE CAMPECHE</b>   shrimp, squid, lime, onion, tomato, cucumber, cilantro	10
<b>GRILLED CHIPOTLE SHRIMP</b>   served with cilantro-lime crema, house-made chipotle BBQ	10

### ESPECIALES DE LA CASA

<b>POCO LUNCH PLATE</b>   chile verde pork, black or brown beans, rice, tortillas	10
<b>YUCATAN CHICKEN</b>   romaine lettuce, corn salsa, cilantro-lime crema, rice, tortillas	11
<b>ENCHILADA SUIZA</b>   chile verde pork, swiss cheese, rice, beans, tortilla, cilantro-lime crema	11.5
<b>CHIPOTLE MAPLE GLAZED DUCK BREAST</b>   farm fresh veggies, rice	18
<b>OAXACAN CHICKEN MOLE</b>   black beans, rice, tortillas	13
<b>FRESH BLUE CRAB QUESADILLA</b>   monterey jack, corn salsa, jalapeños cilantro-lime crema, black or brown beans, rice	12
<b>FRESH FISH OF THE DAY</b>   grilled filet, farm fresh veggies, rice	Mkt
<b>YUCATAN PORK CHOP</b>   farm fresh veggies, rice	8oz. 15 / 16oz. 21
<b>COWBOY STEAK</b>   Aspen Ridge™ all natural 8oz. sirloin filet, house-made "cowboy" rub, Amish blue cheese crust, farm fresh veggies, rice	26

### TACOS

Romaine lettuce & queso fresco or cilantro & onion, tortillas, black or brown beans, rice  
+ steak 10    + chicken 8    + pork 8.5    + grilled tilapia 9.5    + Strauss® lamb 12    + shrimp 14    + duck 14

### ENCHILADAS

Corn tortilla, red or green chile, monterey jack, cilantro-lime crema, corn salsa, black or brown beans, rice  
+ steak 12    + Strauss® lamb 14    + pork 10.5    + chicken 10    + cheese 8.5    + veggie 11

### BURRITOS

Flour tortilla, black or brown beans, rice, cilantro-lime crema, romaine lettuce, corn salsa  
+ steak 10    + Strauss® lamb 12    + pork 8.5    + chicken 8    + veggie 9    + bean & cheese 7.5  
top with red or green chile and monterey jack +2

### ENSALADAS

Mixed greens, corn salsa, creamy cilantro or mango vinaigrette, toasted pine nuts 8.5  
grilled steak 14.5    grilled Yucatan chicken 13.5    grilled chipotle shrimp 16.5  
chipotle maple glazed duck breast 18    fresh fish of the day Mkt

### POSTRES

Ask your server about our home-made dessert

\*Consuming raw or under cooked meat, poultry, seafood,  
shellfish or eggs may increase risk of food borne illness.

**Call or Ask Your Server About Our  
Catering Services & Private Parties  
414-355-9550**

Prices subject to change - No substitutions please.  
\*Gratuity may be added to parties of 6 or more