



POSTRES

Roast Banana-Peanut Butter Panna Cotta with Caramelized Bananas and Chocolate

Banana and peanut butter custards, served over chocolate pound cake with caramelized bananas and chocolate sauce

\$ 7

Grilled Angel Food Cake with Macerated Berries and Vanilla-Citrus Frozen Yogurt

Grilled angel food cake, topped with macerated berries, and housemade frozen yogurt

\$ 7

Housemade Dolce De Leche Ice Cream Sandwich with White Chocolate Chunk Cookies and Raspberry Sauce

Caramel ice cream sandwiched between white chocolate chunk cookies, served with chocolate and raspberry sauces

\$ 7

Mexican Kit Gato

Layers of Mexican chocolate mousse and chocolate ganache on top of a crispy chocolate wafer with orange sauce

\$ 8

Mocha Flan

Coffee flan with chocolate sauce, strawberries and chocolate-covered espresso beans

\$ 7

Moctezuma's Return

Dark chocolate-macadamia nut brownies, served with housemade chocolate chip ice cream, whipped cream and chocolate sauce

\$ 9

Housemade Sorbet

Ask your server for today's trio of flavors

\$ 6



CAFÉ

Espresso

\$ 2

Cappuccino

\$ 4

Americano

Espresso with a shot of water

\$ 2

Latté

\$ 4

Café Alonso

Traditional latte with Sambuca and Amaretto

\$ 6

Loco Mocha

Traditional latté topped with whipped cream, chocolate shavings and cinnamon

\$ 4

Café Mexicano

Cappuccino with Tia Maria and Frangelico topped with frothed milk and chocolate shavings

\$ 6

Loco Irishman

Coffee with Jamesons Irish Whiskey topped with Whipped Cream and Crème d'Menthe

\$ 6



LOCO HOMBRE

BRUNCH

For parties of six or more, minimum 18% gratuity will be added to your check.



BRUNCH BEBIDA

Mimosa

Champagne and Orange Juice
\$ 5

Bloody Mary

Absolut Peppar and Bloody Mary Mix
\$ 5

Bellini

Champagne and Peach Schnapps,
garnished with a peach slice
\$ 5

Raspberry Champagne

Champagne and Chambord
\$ 5

Screwdriver

Absolut Mandarin and Orange Juice
\$ 5

Cape Codder

Stolichnaya and Cranberry Juice
\$ 5

Bay Breeze

Absolut, Pineapple and Cranberry Juice
\$ 5

Sea Breeze

Absolut, Grapefruit and Cranberry Juice
\$ 5



ACOMPAÑANATES

Boniato-Corn Cakes

\$ 3

Roast Garlic-Buttermilk Mashed Potatoes

\$ 3

Mexican Rice

\$ 2

Refried Beans

\$ 2

Warm Flour Tortillas

\$ 2

Orange-Chipotle Rice

\$ 2

Red Pepper-Couscous Salad

\$ 3

Cuban-Style Black Bean Mash

\$ 3

Sweet Corn Coo-Coo

\$ 4

White Bean Chimichanga

\$ 3

Housemade Guacamole

Medium \$ 3 Large \$ 6



TAPAS

Southwestern Breakfast Bread Basket with Maple-Pecan Butter

An assortment of housemade breads and muffins,
served with berries and maple-pecan butter

\$ 7

Housemade Rainbow Tortilla Chips with a Trio of Salsas

\$ 4

Loco Nachos

White corn tortilla nachos with pepper jack, queso fresco,
sour cream, cheddar, black olives, tomato, guacamole
green onion and banana peppers

\$ 8

With Grilled Chicken \$ 10

With Grilled Flank Steak \$ 11



QUESADILLAS Y SANDICHOS

Oaxacan-Style Mushroom Quesadillas with Dried Tomato, Spinach and Blue Cheese

Sautéed cremini mushrooms with dried tomato, blue cheese and spinach, served in housemade corn tortillas

\$ 7

Adobo Chicken Quesadilla with Housemade Guacamole

Chicken and potatoes, cooked in Mexican adobo sauce, served in a flour tortilla with guacamole

\$ 8

Grilled Vegetable Quesadilla with Spicy Tomato Salsa

Grilled seasonal vegetables, folded in a flour tortilla with Mexican cheese, guacamole and spicy tomato salsa

\$ 7

Spicy Grilled Chicken Sandwich with Lettuce, Tomato and Applewood-Smoked Bacon

Chile-marinated chicken breast, served with yellow pepper mayonnaise and bacon, your choice of barbecue potato chips or fries

\$ 8

House-Smoked Pork Cubano Sandwich with Barbecue Potato Chips or Fries and Jicama Slaw

House-smoked pork loin, jack cheese and ham pressed in sourdough bread and served with jicama slaw and barbecue potato chips or fries

\$ 9

Pulled Chicken Wrap with Cumin Barbecue Sauce and Jicama Slaw

Slow-roasted chicken in a spicy cumin sauce, wrapped in a achiotte flour tortilla, served with jicama slaw and barbecue potato chips or fries

\$ 8

Veggie Wrap Star

Romaine lettuce, grilled zucchini, yellow squash, red and yellow bell peppers, onions and sautéed corn in a whole wheat tortilla (lower carb tortilla available) with red pepper couscous

\$ 9

Grilled Shrimp Salad Sandwich with Yellow Pepper Rouille and Grilled Vegetables

Grilled shrimp and mixed vegetables, tossed with yellow pepper mayonnaise served on herbed foccacia with your choice of barbecue potato chips or fries

\$ 9

Loco Hombre Hamburger with Barbecue Potato Chips or Fries

Grilled beef hamburger, served with grilled red onions, tomato and lettuce, jicama slaw and barbecue potato chips or fries

\$ 7

With Cheese \$ 8

With Bacon \$ 8



ENSALADAS Y SOPAS

Roasted Asparagus Salad with Goat Cheese and Grapefruit-Serrano Vinaigrette

\$ 7

Field Greens with Spicy Balsamic Vinaigrette, Roast Garlic Croutons, Red Pepper, Yellow Squash, Mushrooms and Crumbled Queso Fresco

\$ 5

Loco Hombre Caesar Salad with Grated Parmesan Cheese

\$ 6

With Grilled Chicken \$ 9

Southwestern Cobb Salad with Bacon, Avocado, White Beans, Corn, Tomato Vinaigrette and Crispy Tortillas

Mesclun and iceberg lettuces, tossed with tomato dressing, white beans, corn, bacon and avocado, topped with rainbow tortilla strips

\$ 9

Pecan Chicken Salad with Fresh Seasonal Fruit

A salad to go nuts over—toasted pecans and chunks of poached chicken are combined with celery, sweet onion and tangy housemade chipotle mayonnaise, served with fresh cantaloupe, honeydew, pineapple, red grapes and strawberries

\$ 9

Spicy Black Bean Soup with Applewood-Smoked Bacon and Pickled Red Onions

Puréed black beans, chiles and bacon, served with pickled red onions and crema

\$ 5

Roast Tomato-Tortilla Soup with Fried Avocado and Sour Cream

Puréed tomatoes, corn tortillas and vegetable broth, served with cornmeal-fried avocado and sour cream

\$ 5



PLATOS PRINCIPALES

Breakfast Cubano

A brunch twist on a Loco Hombre lunch favorite — scrambled eggs, scallions, applewood-smoked bacon and Asadero cheese are grilled between two slices of fresh sourdough bread, served with side salad and breakfast potatoes

\$ 9

Plantain and Banana-Stuffed Texas Toast with Raspberry Coulis and Brown Sugar Syrup

Thick slices of Texas Toast, stuffed with sweet ripe plantains and red bananas, drizzled with raspberry coulis and warm brown sugar syrup

\$ 11

Apple Pancakes with Pecan Cinnamon Compote

Sliced apples in the pancakes are topped with cinnamon apple compote and warm brown sugar-pecan syrup

\$ 10

Loco Waffles

Crisp Belgian waffles with jalapeno-mascerated berries or sweet cinnamon apples, fresh whipped cream and warm brown sugar-pecan syrup

\$ 9

Scrambled Egg and Chorizo Burrito with Mashed Black Beans, Avocado, Cilantro, Diced Tomato and Asadero Cheese

Eggs wrapped in a flour tortilla with beans, avocado, cilantro, grated cheese and tomato, served with salsa roja and breakfast potatoes

\$ 8

Scrambled Egg Soft Tacos

Flour tortillas stuffed with eggs, grilled red onion, poblano chiles, salsa roja and jack cheese, served with cumin-lime cream and breakfast potatoes

\$ 8

Southwestern Eggs Benedict with Chipotle Hollandaise and House-Smoked Pork

Poached eggs on English muffins, served with spicy hollandaise and house-smoked pork loin

\$ 9

Guajillo Barbecued Baby Back Ribs with Fries

A full rack of red chile-braised ribs, topped with housemade barbecue sauce, served with fries

\$ 18

Sweet Corn Tamale with Grilled Vegetable Relish, Red Pepper and Basil Oils

Steamed in banana leaves and served with grilled zucchini, yellow squash and sweet peppers

\$ 7

Green Chile Biscuits with Crawfish-Chorizo Ragout and Sweet Corn

Housemade biscuits with crawfish, spicy sausage, mixed vegetables and corn sauce

\$ 8

Crab and Corn Flautas with Asadero Cheese, Cuban-Style Black Bean Mash and Corn Sauce

Sautéed crabmeat, corn and seasonal vegetables, rolled in corn tortillas and fried, served with corn sauce, sweet pepper slaw and mashed black beans

\$ 9

Pan-Seared Chicken with Charred Tomato Mole, Boniato-Sweet Corn Cake and Creamed Red Chile Rajas

Sautéed chicken breast, served with Mexican chile-chocolate sauce, mashed white sweet potato cake and a creamy pepper-onion relish (contains nuts)

\$ 14

Grilled Chicken and Applewood-Smoked Bacon Empanadas with Cumin Sauce and Jicama

Grilled chicken, bacon and sweet peppers wrapped in a corn dough and served with cumin-yogurt sauce and jicama relish

\$ 9

Cornmeal-Fried Trout with Spicy Tomato Salsa, Mixed Vegetable-Couscous Salad and Wilted Arugula

Boneless trout, dusted with cornmeal, served with a spicy tomato salsa, chilled red pepper couscous salad and sautéed arugula

\$ 13

Grilled Salmon with Cuban-Style Black Bean Mash, Spicy Coconut Sauce and Ripe Plantains

Grilled Atlantic salmon, served with mashed black beans, spicy coconut-lime sauce and grilled plantain bananas

\$ 14

Roasted Vegetable Gratin with Seasonal Greens and Queso Fresco

Zucchini and yellow squash, layered with tomatoes and parmesan cheese, baked and served with mesclun and queso fresco

\$ 9