



POCO LOCO

MEXICAN CANTINA

★ BOTANAS

Chips + Salsa (with refills) \$3.00
Chips + Salsa To Go (larger) To Go \$5.00
Chips + Salsa Trio \$7.00

Pico de Gallo Small \$2.00
tomato, onion, jalapeño, cilantro, lime Large \$5.00

Mexican Street Corn \$6.00
fresh off the cob

Guacamole Small \$6.00
avocado, onion, tomato, cilantro, lime Large \$10.50

Tostadas (2) \$6.50
black or brown beans, lettuce, queso fresco
+ Chicken Tinga \$3.00 + Soy Chorizo \$4.00
+ Carne Asada \$5.00

Grilled Chipotle Shrimp \$16.00
served with cilantro-lime crema, house-made chipotle BBQ

Grande Quesadilla (Cheese) \$12.00
large flour tortilla, queso Chihuahua, corn salsa, jalapeño, lettuce
+ Seasonal Vegetables \$3.00 + Chicken Tinga \$3.00
+ Chile Verde Pork \$3.00 + Soy Chorizo \$4.00
+ Grilled Fresh Tilapia \$4.00 + Carne Asada \$5.00
+ Blue Crab \$6.00 + Grilled Chipotle Shrimp \$6.00

★ ENSALADA Y VERDURAS

Ensalada de la Casa Poco \$10.00
mixed greens, corn salsa, tomato, pepitas, house-made creamy
cilantro or mango vinaigrette
+ Yucatán Chicken \$7.50
+ Carne Asada \$7.50
+ Grilled Chipotle BBQ Shrimp \$10.00
+ Chipotle Maple Glazed Duck Breast \$10.00
+ Grilled Lamb \$10.00
+ Fresh Fish of the Day (Market)

Small Side Salad \$6.00
mixed greens, corn salsa, tomato, pepitas, house-made creamy
cilantro or mango vinaigrette

Seasonal Vegetables \$6.00
lightly sautéed seasonal vegetables

* Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase the risk of food borne illness.

DAILY SPECIALS

MONDAY-TUESDAY

Fajitas Market
grilled steak, shrimp, or chicken in our house-made marinade with
peppers and onions, served with rice, beans, tortillas, lettuce, queso,
pico, crema, guacamole

WEDNESDAY-THURSDAY

Birria Tacos Market
slow roasted beef in guajillo, puya and morita grilled in tortillas with
queso and consommé, topped with cilantro and onion, served with
rice and beans

FRIDAY-SATURDAY

Smoked Meats Market
house smoked pork shoulder, brisket or ribs with our special secret
rub, house-made BBQ sauce and slaw

SUNDAY (SUMMER SPECIAL)

Tamales Market
corn masa with chicken or pork steamed to perfection in corn husks,
served with rice, beans, lettuce, crema

★ ESPECIALES DE LA CASA

Enchilada Suiza \$16.00
chile verde pork, swiss cheese, rice, beans

Blue Crab Quesadilla Plate \$17.00
queso Chihuahua, corn salsa, jalapeños, crema, rice, beans

Yucatán Style Chicken \$20.00
8 oz. grilled breast with Rojo marinade, basmati rice, Mexican
street corn, lettuce, cilantro-lime crema, tortillas

Wild Caught Fresh Fish Tacos (2)* Market
lettuce, queso fresco or street style w/ chipotle aioli, rice, beans

Grilled Fresh Fish Fillet* Market
grilled fillet topped with house-made compound butter,
seasonal vegetables, rice

Cowboy Steak* \$35.00
10 oz. Linz Angus sirloin fillet, house-made cowboy rub,
Amish blue cheese, seasonal vegetables, rice

Yucatán Style Pork Chop* 10 oz \$24.00
Duroc Heritage pork, grilled with Rojo 20 oz \$34.00
marinade, seasonal vegetables, rice

★ PLATOS TRADICIONALES

Includes rice and beans (black or brown)

Poco Lunch Plate **\$15.00**
chile verde pork, tortilla

Taco Plate (2) **\$14.00**
corn or flour tortillas, lettuce and queso fresco -or- street style with cilantro and onion, choice of chicken tinga, chile verde pork, or soy chorizo
+ Carne Asada \$2.00 + Grilled Fresh Tilapia \$2.00
+ Grilled Lamb \$3.00 + Grilled Chipotle Duck Breast \$3.00
+ Shrimp \$3.00

El Burro Grande (Cheese) **\$15.00**
extra large flour tortilla or bowl, queso Chihuahua, lettuce, guacamole, pico de gallo, red or green chili sauce, crema

Burrito (Bean & Cheese) **\$12.00**
flour tortilla or bowl, corn salsa, crema, (no rice)
🔪 Top with red or green chile & queso Chihuahua +\$2.50

Quesadilla Plate (Cheese) **\$12.00**
6" flour tortilla, queso Chihuahua, corn salsa, jalapeño, crema

Enchilada Plate (Cheese) **\$14.00**
corn tortilla, red or green chile, queso Chihuahua, corn salsa, crema

➤ ADD TO YOUR PLATE

+ Seasonal Vegetables \$2.00	+ Chicken Tinga \$2.00
+ Chile Verde Pork \$2.00	+ Soy Chorizo \$3.00
+ Carne Asada \$4.00	+ Grilled Lamb \$6.00
+ Shrimp \$6.00	+ Fresh Fish of the Day (Market)

★ POSTRES

Ask about our daily dessert specials!

Poco Banana **\$6.00**
deep fried banana wrapped in a flour tortilla topped with cajeta, chocolate and whipped cream



PLANNING AN EVENT?

Ask your server more about our Catering Services or about hosting a Private Party. To book, call us at (414) 355-9550 or email pocolocomke@gmail.com.

HOUSE MARGARITAS

Handcrafted daily with fresh lime. On the rocks or straight up!

POCO LOCO MARGARITA
Small \$8.00
Large \$11.00

STRAWBERRY AGAVE MARGARITA
Small \$10.00
Large \$13.00

🔪 ASK YOUR SERVER FOR A **SKINNY MARGARITA OR RANCH WATER**

MARGARITAS TO GO

Grab a 12oz bottle of our handcrafted margaritas, made daily with fresh limes, premium orange liquor, and a generous portion of tequila. Pour over ice or chill and serve straight up.

Poco Loco Margarita	\$12.95
Strawberry Agave Margarita	\$14.95

MARGARITAS BY TEQUILA

Exotico
Blanco \$10.00

Cazadores
Blanco \$10.00
Reposado \$11.00

Casamigos
Blanco \$13.00
Reposado \$14.00
Añejo \$15.00

Patrón
Blanco \$13.00
Reposado \$14.00

Don Julio
Blanco \$14.00
Reposado \$16.00
Añejo \$17.00

Extras
Prickly Pear Cactus Nectar \$1.50
Goodland Orange Liqueur (local) \$3.00
Jalapeño \$1.00

REFRESCOS

Soft Drinks (with refills)	\$3.00
Mexican Cola, Diet Coke, Mountain Dew, Lemon Lime, Orange, or Grape	
Sprecher Root Beer	\$4.00
Lemonade (with refills)	\$3.00
Iced Tea (with refills)	\$3.00
Topo Chico (sparkling mineral water)	\$4.00
Topo Chico Hard Seltzer	\$5.00
Horchata (house-made)	\$4.00

CERVEZAS

Corona or Corona Light	\$5.00
Dos Equis Amber or Lager	\$5.00
Pacifico	\$5.00
Tecate	\$5.00
SOL	\$5.00
Victoria	\$5.00
Modela Especial	\$5.50
Negra Modelo	\$5.50
Miller Lite	\$4.50
Heineken 0.0	\$5.00

An 18% gratuity may be added for parties of 5 or more.

Please inform your server of any food allergies. No substitutions please!
Prices subject to change. Please Drink Responsibly. 3089707