Engaging wait staff matches up with menu

Poco Loco

4134 W. River Lane, Brown Deer

> (414) 355-9550 Lunch and dinner served Tue-Sat:

> > closed Sun.

plies, is a little bit crazy. Thank the energetic wait staff for that, along with an odd-shaped counter that curves and swirls around the restaurant. Both make for more lively

oco Loco, as the name im-

most bars.

The small restaurant, lodged in what was once the Village Coffee Shop, opened in September, and it serves a variety of Mexican dishes. Customers have only

conversations than you'd find in

The food at Poco Loco stands out as much as the service. Above: coconut flan. Right: chicken mole with rice and veggies (foreground) and quesadillas. Photo by C.Taylor

counter seating to choose from, and there are only 20 seats. The motif is Southwestern casual, but the food is upscale.

The standout characteristic of Poco Loco that we all noticed (and if you visit Poco Loco, you can't help but notice) is the over-the-top staff that offers more than a "Hi, my name is (blank), and I'll be your server tonight" greeting. The guys who waited on us shook our hands and chatted about everything from the menu to the drinks to our jobs to where we lived. They cracked jokes every time they walked past and even introduced us to the woman sitting on our right.

It was interesting to see the variety of people who came to eat, from a mom and her three children to after-work professionals to an older woman dining alone. We all felt welcomed, and it's safe to say we'd go back again for the great service.

But the food was great, too. The quesadilla (\$5) was crisp on the outside, cheesy and gooey on the inside. The tamales (\$6) had just a little sweetness to them. My chicken tacos were fantastic, filled with shredded chicken that was extremely tender.

The menu offers standard Mexican fare: tacos, burritos and chicken mole, plus salads, all costing between \$5 and \$10. Head chef Lupe Ferrer changes the menu with daily specials.

Ferrer said he wants to revise the menu in the coming months, adding even more variety and creativity. His biggest hits with customers are the fish and lamb tacos and the tamales.

If your experience is anything like ours, both your mouth and your pocketbook will be glad you visited. And I'll bet our servers, BJ and Mike, will be pretty pleased to see you, too.

— Laura Gawrisch

