

# SPECIALS MENU

## APPETIZER

### ROASTED BUTTERNUT SQUASH 12

Agave Chili Glaze, Cashew,  
Amaranth & Arugula Salad



## ENTRÉE

### TEQUILA LIME CHICKEN 18

Spicy Queso, Chipotle Aioli, Mexican Cheese  
Blend, Mexican Rice, Black Beans, Pico de Gallo

## DESSERT

### CHURRO CHEESECAKE 10

Cinnamon Sugar Churros, Mexican Chocolate  
Sauce, Caramel Sauce, Whipped Cream



**Loco Burro**

Mexican Kitchen & Rooftop Bar

## COCKTAIL

### STRAWBERRY RHUBARB MARGARITA 14

Cazcabel Blanco, Lemon & Lime Juices, Strawberry Purée,  
Rhubarb Liqueur

## CERVEZA

### CERVEZA LOCO 7

Brewed with German Malt and a touch of corn, this lager is  
lightly hopped to create a dry, crisp lager that is slightly  
malt forward but with the refreshing finish brewed by Loco  
Burro Brewing in conjunction with Albright Grove Brewing.

## WINE

### CASA JIPI SAUVIGNON BLANC 12 | 47

Pale straw color with greenish hues. Clean and bright.  
Elegant and floral nose with hints of acacia honey,  
tangerine, green melon, and jalapeño.

## TEQUILA

### HERRADURA ORIGINAL BLANCO 13

**MAKE IT A MARGARITA +2**

Unaged, untamed, and truly authentic. Crafted since 1870,  
this true Herradura original unleashes the full character of  
our bright, heritage agave.

## MEZCAL

### CASA LOTOS 14

**MAKE IT A MARGARITA +2**

Characteristics include a hint of green herbs, with notes  
of pine, cucumber, and green peppercorn in its aroma.  
A perfect drink on its own or mixed, with a smooth, rich  
flavor that comes alive with every sip.