

LOCO BOYS

B R E W I N G C O M P A N Y

RESTAURANT WEEK 2025

THREE COURSES - \$35 (Comes with flight)

1ST COURSE

CHORIZO CORN CHOWDER

CREAMY CORN STOCK, TOASTED CORN, CHORIZO & CORN TORTILLA, WITH MEXICAN CREMA

GUACAMOLE *GF/V*

SCRATCH GUACAMOLE, SERVED WITH "LOCO" CORN TORTILLA CHIPS

CRAB TOSTADA *GF*

CRISPY CORN TORTILLA, GUACAMOLE, SHELLFISH, RED COCONUT CURRY, & VEGETABLES

2ND COURSE

CERDO CON CHAMPIÑONES

MUSHROOM-CRUSTED PORK LOIN MEDALLIONS, TOASTED BARLEY & MEZCAL THYME BUTTER SAUCE

CARNE CON PAPAS *GF*

SEARED 4OZ PRIME TENDERLOIN, CHILI GARLIC POTATO CAKE, SOFRITO, & AVOCADO HOLLANDAISE

STUFFED POBLANO *GF/V*

QUINOA, ROOT VEGETABLES, BRAISED GREENS, & MIDNIGHT SAUCE FRIJOLES

3RD COURSE

CREAM PUFF *GF/VG*

DARK COCOA CREAM PUFF, STUFFED WITH HOMEMADE VANILLA BEAN ICE CREAM, & MEXICAN CHOCOLATE GANACHE

CHURROS *VG*

DUSTED WITH CINNAMON SUGAR & SERVED WITH MEXICAN CHOCOLATE SAUCE

GF BROWNIE SUNDAE *GF/VG*

MEXICAN CHOCOLATE BROWNIE, TOASTED WALNUTS, AVOCADO ICE CREAM, & CHOCOLATE GANACHE, TOPPED WITH A TC WHISKEY CHERRY

 = SPICY, *GF* = GLUTEN FRIENDLY, *V* = VEGAN, *VG* = VEGETARIAN

Please be advised, consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Our menu items may contain/come into contact with common allergens, including sesame, nuts, soy, dairy, eggs, wheat, & shellfish. For all concerns, please notify our staff.