**1968**
Dad moved the family to Buisa, ID from Los Angeles. There we found NO Mexican food. We had been eating Mexican food for 3 generations so this was a BIG problem. The solution? Ship crates of beans, tortillas, chiles, and every ingredient necessary to make our own Mexican food, of course!

**1972**
Dad decided to open our own Mexican restaurant. He bought an old house and, “Poco a Poco” we built our family operated the restaurant for 10 years until the last child graduated from high school.

**1996**
BROTHERS, BENT & JOHN, opened their REvolution of THE FAMILY’S MEXICAN RESTAURANT. THEY CALLED IT... “Los Gringos Locos.”

**1998**
The taco cart and catering truck being launched in service. Thousands of events later, 6 carts are in service and our famous Taco Cart has earned the title, “The Easiest Way to Throw a Party.”

**2012**
Los Gringos Locos moves a couple blocks up the street to a current location at 631 Foothill Blvd. And everyone couldn’t be happier! Now we have fantastic parking, a fabulous bar, a patio and a dedicated take-out area.

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**AL CARTE Y MAS**

- **Tacos - soft, crispy** 4.79 Pico de Gallo 1.99
- **Tacos - TJ** 5.49 Cheese 1.99
- **Tacos - seafood** 5.99 Tortillas (4) 2.99
- **Tamales** 4.99 Rice or Beans 3.79
- **Enchiladas** 4.99 Dressing 1.99
- **Enchiladas Mole** 5.99 Salsa Fina 2.99
- **Enchiladas PDI** 5.99 Chips 2.99
- **Small Tostada** 4.99 Dozens of items 39.00
- **Chile Rellenos** 4.99 Bulk rice or beans 2.99
- **Guacamole** 2.99 (min order is 10)
- **Sour Cream** 1.99

**Family Fiesta** 24.99
8 tacos or enchiladas with rice and beans, chips and salsa. Add a Caesar Salad for 3.99. Take out only.

**Taco Truck Fiesta** 34.99
8 Street tacos with rice and beans, guacamole, chips and salsa. Add a Caesar Salad for 3.99. Take out only.

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**DE LA CANTINA**

**1998**
Los Gringos Locos Famous House Margarita
We make our mix daily from the perfect blend of fresh lemon and lime juice and generous amounts of premium. 100% agave tequila and 60 proof triple sec.

- **Small**
- **Medium**
- **EXTREMELY LUGE**

**AL JINOS HAND-MADE MARGARITAS**
Hand-made, rocks margaritas with 1800 silver tequila, cointreau, our fresh lemon and lime mix, specially infused simple syrups or fresh fruit puree.

- **Blood Orange**
- **Habanero**
- **Pineapple**
- **Jalapeño**
- **Tamarindo**

**GREDDOS SKINNY MARGARITA**
Sauza Hornitos, fresh lime juice and agave. Shaken and served on the rocks.

**GRINGOS HAND-MADE MARGARITAS**
Hand-made, rocks margaritas with 1800 silver tequila, cointreau, our fresh lemon and lime mix, specially infused simple syrups or fresh fruit puree.

**CERVEZAS**
Sauza Hornitos, fresh lime juice and agave. Shaken and served on the rocks.

**BLOOD ORANGE**
**HIBISCUS**
**PINEAPPLE**
**JALAPENO**
**TAMARINDO**

Upgrade to one of our premium tequilas: Patron (gold and silver), Herradura (gold and silver), Sauza (tres generaciones, conmemorativo, hornitos), Don Julio (blanco, anejo, reposado), Cazadores (blanco, anejo, reposado)

**Cadillac Margarita**
1800 Gold, our freshly made lemon and lime mix and a generous float of Grand Marnier. Served on the rocks.

**Mojito**
Bacardi Light Rum, with fresh muddled lime and mint. Topped with triple sec and soda. Original, Peach, Strawberry or Mango too.

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**APPETIZERS**

**World Famous Tableside Guacamole**
It’s what we are famous for. A classic mix of avocado, tomato, cilantro, onions, jalapeno, spices and a splash of fresh lime. Mixed right at your table by one of our specially trained guacamole masters.

**Fiesta Platter**
A huge, shareable platter of nachos, taquitos, flautas and quesadillas. Served with guacamole, pico de gallo and sour cream. Probably a meal for 2. Appertizer for 4 to 6 and maybe more.

**SHRIMP COCKTAIL**
16.99
Dinner-sized portion of shrimp and avocado marinated in a tasty sauce.

**Fajitas**
Beef, chicken or sweet pork barbacoa hand-rolled flautas. Light and crispy and served with guacamole and sour cream.

**Taquitos**
10.99
Hand-rolled beef, chicken or sweet pork barbacoa taquitos cooked to a golden crispy perfection. Served with guacamole and sour cream.

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**JUNE 20, 1996**
FIRST GUAC MADE

**JUAN MILLIONTH TACO**
How many did you eat?
Made March 26, 2015 at 7:02pm
THE CLASSICS

PRETTY DARN TASTY ENCHILADAS 16.99
Maybe the best enchiladas ever. Two grilled chicken flour tortilla enchiladas topped with creamy jalapeno sauce. Served with black beans, white rice, and guacamole.

ENCHILADAS ROLE 16.99
Two enchiladas stuffed with chicken and topped with traditional mole sauce. Served with rice, frijoles, and sour cream. A classic. (sauce contains peanuts)

HUEVOS RANCHEROS 11.99

CHILE VERDE 16.99

CARNITOS 17.99
Traditionally prepared hand-pulled, simmered pork. Served with frijoles, rice, choice of tortillas and guacamole and pico de gallo.

GRILLED FLAUTAS 16.99
Beef, chicken, sweet pork barbacoa or veggies rolled in flour tortillas and grilled. Served on a sizzling skillet. Comes with black beans, white rice, guac, pico and sour cream. Ask for Bent style - money back guarantee.

COCINITO PIBIL 16.99
A Yucatan classic. Seasoned pork slow roasted until tender and flavorful. Topped with pickled red onion and avocado, pico. White rice and black beans.

CARNE ASADA 22.99
Topped with pickled red onion and avocado, pico. Choice of tortillas and guacamole or pico de gallo.

STEAK AND SHRIMP 25.99
Thick cut steak and shrimp with rice, frijoles, choice of tortillas and guacamole and pico de gallo. Choose shrimp Cancun or moja de ajo.

STEAK ASADA 19.99
Thick cut steak cooked to your preference. Served with a cheese enchilada, rice, frijoles, choice of tortillas, guacamole and pico de gallo.

SOPA 9.99
Cup (tortilla, chicken tortilla, albondigas)

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BIG BERTHA 17.99
Biggest burrito in town. No choices here. It has EVERYTHING. Finish it? Get your picture on the wall, eternal glory here. It has EVERYTHING. Finish it? Get your picture on the wall, eternal glory here. It has EVERYTHING. Finish it?

Green EN SALADAS AND TOSTADAS

HERNANDEZ QUESADILLA SALAD 19.99
Absolutely best salad! Crisp romaine leaves, grilled chicken breast, house-made creamy tomato dressing on a quesadilla. With pico and avocado. Try it with sweet pork barbacoa for a delicious twist. Grilled Mole-Mole $2.99 Grilled salmon $3.99

TACO EN SALADAS 12.99
Flour tortilla bowl filled with crispy lettuce, picadillo beef, tomatoes, cheese, sour cream, guacamole and choice of dressing.

CAESAR EN SALADAS 10.99
Our classic Caesar with our dry Monterey jack cheese and pico in a crisp flour tortilla bowl. Chicken add 3.99 Garde Shrimp add 9.99

FRESH TOSTADAS 14.99
Beef, chicken or veggie tacos served hot over a crispy salad in a flour tortilla bowl. Served with guacamole and sour cream.

SOYA (tortilla, chicken tortilla, albondigas)
Cup 9.99 Bowl 6.99 Plato Style (with avocado, toppoings and corn quesadilla) 9.99

CAESAR SALAD WITH ENTRÉE 13.99
One choice from above.

Build Your Own Burrito - stuff it, then style it.

STUFF IT:

STEAK ASADA 19.99
CHICKEN ASADA 19.99
CARNITOS 17.99
SWEET PORK BARBACOA 12.99
VEGGIE 12.99
RICE AND OR BEANS 8.99

STYLE IT:

STREET - handheld style 9.99
WET - topped with salsa ranchero and melting cheese 9.99
GRILL - toasted on the grill 16.99
CHILI STYLE - fried crisp and golden with beans and rice on OUTSIDE 16.99

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Double Meat add 4.99

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NACHOS & QUESADILLAS

CLASSIC NACHOS 10.99
Homemade chips, melted cheese, frijoles, guacamole, sour cream and pico de gallo. Add beef, chicken, sweet pork barbacoa or veggies for 3.99.

TOM’S FAMOUS PITA NACHOS 19.99
Stuffed or chips, chicken or veggie fajitas poured over our classic nachos. Ol man. So good. Includes guacamole, sour cream and pico de gallo.

PITA QUESADILLAS 15.99
Steak or chicken fajitas stuffed inside a huge cheese quesadilla. Served with guacamole, sour cream and pico de gallo.

from the FAMOUS TACO CART

Since 2001 our cart has been going everywhere. Everywhere. We’ve served all types of events. In fact, most people know it’s the easiest way to throw a party. Call us and it’s done.

GRILLED FISH TACOS 17.99
Three honey-glazed shrimp tacos made with bell pepper, tomatoes and pineapple. Served with guacamole, pico, rice and frjioles.

AVOCADO TACOS 19.99
Fresh avocado, roasted corn salsa, pickled Bermuda onions, guacamole, pico and chipotle cream. Served with whole pinto beans and rice.

SHRIMP TACOS 19.99
Three honey-glazed shrimp tacos made with bell pepper, tomatoes and pineapple. Served with guacamole, pico, rice and frjioles.

GRILLED PORK TACOS 19.99
Just like on the beach in Mexico. Lightly seasoned grilled fish topped with onions, cabbage, cabbage and chipotle cream. Served with guacamole, pico de gallo, frijoles and rice.

SIZZLING FAJITAS

Includes frijoles, rice, guacamole, sour cream, pico de gallo and choice of tortillas

LOS GRINGOS ORIGINAL CHICKEN FAJITAS 15.99
Marinated chicken breast and crispy fajita veggies one person 15.99 two people 29.99

LOS GRINGOS ORIGINAL STEAK FAJITAS 15.99
Marinated steak and sizzling fajita veggies one person 15.99 two people 29.99

LOS GRINGOS ORIGINAL SHRIMP FAJITAS 19.99
Marinated chicken breast and crispy fajita veggies one person 19.99 two people 39.99

CLASSIC COMBINATIONS

All Combination plates are served with frijoles and rice

ENCHILADAS - beef machaca, chicken machaca, barbacoa, cheese, veggie or picadillo (flavored ground beef)

CHILE RELLEDO
TRIPLE - chicken, beef, pork or cheese

TOSTADAS - chicken machaca, beef machaca, barbacoa, cheese, veggie or picadillo (flavored ground beef)

CRISPY TACO - beef, chicken, barbacoa, veggie or picadillo (flavored ground beef)

SOFT TACO - beef machaca, chicken machaca, barbacoa, veggie or picadillo (flavored ground beef)

COMBO #1 11.99
One choice from above.

COMBO #2 13.99
Two choices from above.

COMBO #3 15.99
Three choices from above.