



# **POCO LOCO**

## **MEXICAN RESTAURANT**

5414 Mudd Tavern Road  
Thornburg, Virginia 22580

Tel (540) 582-5084

Hours of Operation:

Monday – Thursday 11:00 a.m. – 10:00 p.m.

Friday – Saturday 11:00 a.m. – 11:00 p.m.

Sunday 11:00 a.m. – 10:00 p.m.

\* Only one Complimentary serving of chips, salsa & bean Dip\* Extra Chips and salsa 3.50

## Antojitos (Appetizers)

### **Crispy Taquitos** \$9.00

Four chicken & cheese taquitos served with sour cream, queso fresco, cheese dip and shredded lettuce.

### **Poco Loco Wings** \$12.00

Grilled jumbo buffalo wings glazed in a mango habanero sauce. Served with carrots, celery and ranch dressing.

### **Homemade Guacamole** \$12.00

Avocado, tomato, onions, jalapeño, cilantro and fresh lime juice. Topped with queso fresco.

### **Nachos Locos** \$11.00

Tortilla chips topped with pinto beans, cheeses, taco meat, chicken, pico de gallo, jalapeño, sour cream, shredded lettuce & cheese dip.

### **Cheese Dip** \$6.50

Topped with pico de gallo.

### **Grilled shrimp** \$10.00

### **Ground beef** \$7.00

### **Chicken** \$7.00

### **Chorizo** \$8.50

### **Poco Loco Sampler** \$13.00

Chicken quesadilla. Chicken & cheese taquitos, and beef empanada. Served with guacamole, sour cream, pico de gallo, lettuce and cheese dip.

### **Chicken Tortilla soup**

Cup 5.00 Bowl 7.00

### **Poco loco salad**

Mixed salad served with shredded cheese, sour cream, and fajita-style vegetables. Served in a crispy tortilla bowl.

Chicken 15.00 Steak 16.00

Shrimp 16.00

### **Grilled vegetables** \$15.00

Green, yellow squash, & mushrooms, served with rice & pinto beans.

### **Empanadas de Picadillo** \$12.00

Four homemade empanadas filled with ground beef, potato, and chihuahua cheese. Served with cheese dip.

### **Ensalada del Mar** \$15.00

Mixed salad served with grilled tilapia, grilled shrimp, and pico de gallo topped with cilantro garlic butter. Served in a crispy tortilla bowl cilantro balsamic dressing.

### **Grande Taco Salad**

Served with rice, pinto beans, mixed salad, cheeses, sour cream, and pico de gallo.

### **Roasted shredded Chicken** \$14.00

### **Taco Meat** \$14.00

### **Dressing Selections:**

Ranch, Jalapeño caesar, or cilantro-balsamic vinaigrette.



**Poco Loco Wings**



**Empanadas de Picadillo**

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## Poco Loco Favorites

### **Camarones al Mojo de Ajo** \$20.00

Shrimp sauteed in a chardonnay garlic butter sauce guajillo. Served with rice, mixed salad (cilantro balsamic dressing), and tortillas (flour or corn).

### **Camarones Verdes** \$20.00

Shrimp sauteed in a green tomatillo sauce. Served with rice, pinto beans, and tortillas (flour or corn).

### **Camarones Rojos** \$20.00

Shrimp sauteed in a Guajillo cream sauce. Served with rice, pinto beans and tortillas (flour or corn).

### **Slow-roasted Carnitas** \$17.00

Served with rice, pinto beans, mixed salad, pico de gallo, guacamole and tortillas (flour or corn).

### **Chile Colorado** \$18.00

Slow-roasted carnitas smothered in your choice of salsa roja or salsa verde. Served with rice, pinto beans and tortillas (flour or corn).

### **Arroz con Camaron y Chorizo** \$19.00

Grilled shrimp and homemade chorizo mixed with Mexican rice. Topped with cheese dip, guajillo cream sauce garnished with cilantro.

### **Carne Asada** \$22.00

Grilled angus ribeye steak, grilled jalapeño and scallion. Served on a sizzling hot plate with rice, pinto beans, pico de gallo, guacamole, and tortillas (flour or corn).

### **T-Bone steak** \$25.00

Grilled T-bone steak with lobster tail topped with cilantro garlic butter, served on a sizzling hot plate with rice, pinto beans, pico de gallo, guacamole, grilled jalapeño and scallion, and tortillas (flour or corn).

### **Lemon Tequila Chicken and Shrimp** \$19.00

Grilled chicken breast and shrimp with lime tequila sauce and chile de árbol. Served with rice and mixed salad with cilantro balsamic dressing.

### **Pechuga de Pollo** \$19.00

Grilled chicken breast, topped with sliced avocado, cheese dip, and pico de gallo. Served with rice, mixed salad and cilantro balsamic dressing.

### **Arroz con Pollo** \$18.00

Grilled chicken breast and homemade chorizo mixed with Mexican rice. Tossed in cheese dip and Guajillo Sauce, and garnished with cilantro.

### **Pollo Campesino** \$19.00

Grilled chicken breast & shrimp, in a champagne mushroom & jalapeño creamy sauce. Served with rice and mixed salad with cilantro balsamic dressing.

### **Tres amigos** \$22.00

Grilled steak, shrimp and chicken in a champagne mushroom & jalapeño creamy sauce. Served with rice and mixed salad topped with cilantro balsamic dressing.

### **Mar y Tierra** \$23.00

Grilled chicken breast, shrimp and homemade chorizo with mushrooms, topped with cheese dip. Served with rice, pinto beans and choice of flour or corn tortillas.



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## Sizzling Fajitas

All fajitas are grilled over onions, peppers and tomatoes. Garnished with cilantro & grilled jalapeño. Served with rice, pinto beans, pico de gallo, sour cream, and guacamole. Your choice of corn or flour tortillas.

### Fajitas al Carbón

Grilled Chicken 18.00  
Grilled Steak 20.00  
Grilled Shrimp 20.00

### Poco Loco Parrillada \$22.00

Grilled chicken steak, and shrimp

### Puerto Vallarta Fajita \$23.00

Grilled tilapia, shrimp, scallops, yellow and green squash topped with cilantro garlic butter.

### Fajita de Carnitas \$19.00

Slow-roasted pork carnitas tossed to chipotle honey BBQ.

### Fajita Vegetariana \$17.00

Grilled green and yellow squash with mushrooms.

### Salmon Fajita \$22.00

Chilean Atlantic salmon glazed with hibiscus honey chipotle sauce. over seasonal vegetables.



Salmon Fajita



Poco Loco Parrillada

## Platos Tradicionales

### El GRANDE Loco Burrito

Stuffed with rice, pinto beans, sour cream, guacamole and pico de gallo. Topped with cheese dip.

Grilled Chicken 15.00  
Grilled Steak 17.00  
Shrimp 18.00  
Pork Carnitas 16.00

### Burrito texano \$20.00

Grilled steak, chicken, shrimp and onions.

### Quesadilla a la Mexicana

Served with rice, pinto beans and sour cream. Filled with onions, bell peppers, cheese, and tomatoes.

Grilled Chicken 15.00  
Grilled Steak 16.00  
Grilled Shrimp 16.00  
Grilled Vegetables 15.00

Green, yellow squash, & mushrooms.

### Steak N' Cheese Quesadilla \$15.50

A new twist to the quesadilla! Filled with Philly-style steak cheese, sauteed onions, pico de gallo and cheese dip. Served with seasoned french fries.

### ChimiLoco

Crispy hand-rolled chimichanga filled with your choice of meat. Served with rice, pinto beans, topped with cheese dip and pico de gallo.

Roasted Shredded Chicken 14.00  
Shrimp 17.00  
Taco Meat 15.00  
Pork 16.00

### Chori Pollo \$19.00

Grilled chicken breast and homemade chorizo with melted Chiguagua cheese and topped with cheese dip. Served with rice, pinto beans & tortillas (flour or corn).

## Tacos Locos

All tacos come in order of three (no substitution allowed). Served with rice, pinto beans, guacamole, pico de gallo, and roasted chile de árbol sauce onions & cilantro.

### Tacos al Carbón

Grilled chicken	15.00	Shrimp	17.00
Grilled Steak	18.00	Al pastor	18.00
Pork (Carnitas)	17.00	Lengua	20.00
Grilled Tilapia	16.00		

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## Enchiladas

All enchiladas are served with rice and pinto beans.

### Guajillo Enchiladas \$15.00

Three enchiladas filled with roasted shredded chicken or taco meat. Topped with guajillo cream sauce and queso fresco.

### Cheese dip Enchiladas \$16.00

Three enchiladas filled with taco meat or roasted shredded chicken. Topped with cheese dip. & pico de gallo .

### Tomatillo enchiladas \$15.00

Three cheese and onion enchiladas topped with green tomatillo sauce and queso fresco.

### Banderita Enchiladas \$15.00

Three enchiladas filled with seasonal vegetables. Topped with cheese dip, green tomatillo salsa, guajillo sauce & pico de gallo .

## Combination Plates

Served with Mexican rice and pinto beans.

### Create your own:

Any three 16.00  
Any two 14.00



### Taco

Crispy or soft taco meat, or roasted shredded chicken.

### Beef empanada

### Burrito

Pinto beans, taco meat, or roasted shredded chicken.

### Enchiladas

Taco meat, roasted shredded chicken or cheese and onion.

### Quesadilla

Taco meat, roasted shredded chicken or cheese.

### Mexican Tostada

Topped with pinto beans, roasted shredded chicken or taco meat, lettuce, guacamole & queso fresco.

## Sandwiches

All sandwiches, served with seasoned french fries or rice and pinto beans.

### Poco Loco Burger \$15.00

8 oz. of premium ground beef grilled to perfection. Topped with bacon, Chihuahua cheese, lettuce, tomato and jalapeño mayo.

### Torta

Telera bread with a layer of pinto beans & mayo, lettuce, queso Oaxaca, ham, tomato and sliced avocado. And your choice of:

Carnitas	17.00	Carne asada	18.00
Lengua	19.00	Pollo	17.00
Al Pastor	17.00		

### Para Niños \$9.00

For kids 12 and under Includes a kids drink. Adults 3 up

### Taco

Crispy or soft taco meat or roasted shredded chicken. Served with rice and pinto beans.

### Burrito

Pinto beans, taco meat or roasted shredded chicken. Served with rice and pinto beans.

### Homemade Mac n' Queso.

Macaroni and cheese poco loco style.

### Corn dog

Served with French fries

### Quesadilla Jr.

Cheese quesadilla served with rice and pinto beans.

### Cheeseburger

Served with French fries.

## Grandma's Chile Rellenos

### Two Chile Rellenos \$16.00

Taco meat, roasted shredded chicken or cheese, topped with guajillo cream sauce. Served with rice and pinto beans.

### Three Chile Rellenos \$19.00

Taco meat, roasted shredded chicken or cheese, topped with guajillo cream sauce. Served with rice and pinto beans.

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## Postres (Desserts)

### Helado Frito \$7.00

Vanilla ice cream with a toasted cinnamon corn flake layer, deep-fried and placed on a bed of Buñuelos. Topped with Cajeta Sauce and whipped cream.

### Flan de casa \$7.00

Our traditional Mexican custard.

### Tres Leches Cake \$7.00

Traditional, soaking sweet cake topped with frosting and whipped cream.

### Poco loco chimichanga \$8.00

Ecuadorian sweet plantain wrapped, topped with vanilla ice cream and hibiscus honey sauce.

### Chocolate brownie \$7.00

Rich and delicious chocolate brownie Topped with vanilla ice cream, whipped cream, and caramel sauce.

### Churros \$7.00

Coated with cinnamon sugar, topped with whipped cream and cajeta sauce.



Poco loco chimichanga



Helado Frito

## Bebidas (Beverages)

### Drinks 3.50 (Free refills)

- Pepsi-Cola
- pepsi zero
- Starry
- Mnt. Dew
- Dr. Pepper
- Mug Root Beer
- Orange Crush
- Tropicana Lemonade



- Sweet iced tea
- Unsweetened Iced Tea - Luzianne
- Regular Coffee
- Hot Tea – Lipton

### Mexican Drinks 3.95 (No free refill)

#### Jarritos

Mexican coke, Grapefruit, Tamarind, Fruit punch, Mandarin, Pineapple, Señorial sangria (non-alcoholic)

### Aguas frescas large 7.00 Small 5.00

- Horchata
- Piña (No refill)
- Jamaica
- Tamarindo

### Domestic Beer

Miller Lite, Coors Lite, Bud Lite, Budweiser, Michelob Ultra.

### Imported Beer

Corona Extra, Dos XX Ambar, Tecate, Dos xx lager, Pacífico Clara, Negra Modelo, Modelo Especial.

### Wines

Chardonnay, Pinot Grigio, Merlot, Sangria, Cabernet Sauvignon.

### House Specials

#### Margaritas

Served frozen or on the rocks, salt, sugar, or none. Flavors: Peach, Lima, Strawberry, Mango.

#### Poco Loco Margarita

Top Shelf Margarita topped with Grand Marnier. Choice of Tequila: Patron Silver, 1800 Reposado, 1800 Silver, casa amigos Jose Cuervo Gold, Herradura Reposado, Cazadores Blanco, Don Julio Añejo, Cabo Wabo.

#### Sangría Margarita

Served Frozen or On the Rocks, with Salt, sugar or none.

#### Passion fruit Margarita

Served Frozen, with Salt, Sugar, or none.

#### Pineapple Margarita

Served On the Rocks, with Salt, Sugar, or none.



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