

LOCO DRINKS

*FULL BAR AVAILABLE

- \$8.00 ORIGINAL MARGARITA:
ROCKS/FROZEN
- \$8.00 BLUE MARGARITA
- \$10.00 FLAVORED MARGARITA:
MANGO/STRAWBERRY/PEACH/
LIME/BLEUBERRY
- \$15/22 MARGARITA PITCHER:
HALF/FULL
- \$18.00 TEQUILA FLIGHT:
4 (1 OZ) TASTERS
- \$8.00 MEXICAN SUNRISE
- \$8.00 COCO-LADA

BEER

BOTTLES/CANS

- \$5.00 CORONA EXTRA
- \$5.00 CORONA PREMIER
- \$5.00 MODEL ESPECIAL
- \$5.00 MODELO NEGRA
- \$5.00 DOS EQUIS
- \$5.00 PACIFICO
- \$5.00 TECATE
- \$4.00 DOMESTIC
- \$6.00 CRAFT
- \$15/18 BEER BUCKET(5)- DOMESTIC/ IMPORT

TEQUILA SELECTION- \$18

SELECT (4) FOR OUR FLIGHT

- PATRÓN BLANCO
- CASAMIGOS BLANCO
- DON JULIO 1942 AÑEJO
- HORNITOS BLANCO
- 1800 BLANCO
- CENOTE BLANCO/REPOSADO/AÑEJO
- CASA NOBLE BLANCO
- HERRADURA BLANCO/REPOSADO
- YAVE BLANCO (JALAPEÑO/MANGO)
- ESPOLÓN BLANCO
- CAZADORES BLANCO
- TEREMANA BLANCO
- EL DECRETO BLANCO/REPOSADO
- DON JULIO BLANCO

**FOLLOW
US ON**



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DELIVERY:

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GALLO



LOCO



(716) 246-2228



MON-SAT 4-9PM



800 CENTER ST.
LEWISTON, NY 14092



MENU

SALADS

CHOICE OF: GRILLED CHICKEN/
GRILLED STEAK/GARLIC SHRIMP/
GRILLED MAHI

- \$15.00 LOCO HOUSE SALAD
MIXED GREENS, AVOCADO, TOMATO,
ONION, CILANTRO, CUCUMBER, BLACK
BEANS, COTIJA CHEESE, TORTILLA
STRIPS & MANGO TEQUILA DRESSING
- \$15.50 LOCO CAESAR
CRISP ROMAINE TOSSED W/ TORTILLA
STRIPS, COTIJA CHEESE & LIME CAESAR
DRESSING
- \$9.00 HOUSE/CAESAR-NO MEAT

FAJITAS

CHOICE OF: GRILLED CHICKEN/
GRILLED STEAK/GARLIC SHRIMP/
GRILLED MAHI

- SERVED W/MUSHROOMS, SWEET & POBLANO PEPPERS,
ONIONS, SOUR CREAM, CHEESE, FRESH SALSA, LIME WEDGES
& FLOUR TORTILLAS
- \$26.00 WHOLE PORTION-PICK TWO PROTEIN
W/6 FLOUR TORTILLAS
- \$13.00 HALF PORTION - PICK ONE PROTEIN
W/3 FLOUR TORTILLAS

QUESADILLAS OR QUESO NACHOS

QUESADILLA: GRILLED FLOUR TORTILLA W/MELTED JACK &
COTIJA CHEESE. SERVED W/SALSA, GUAC, & SOUR CREAM
QUESO NACHOS: CRISPY TORTILLA CHIPS COVERED IN QUESO
AND CHOICE OF PROTEIN. TOPPED W/SALSA, GUAC & SOUR
CREAM

- \$12.00 STEAK
\$10.00 GRILLED CHICKEN
\$12.00 GROUND BEEF
\$11.50 SHRIMP
\$10.00 QUINOA

TACOS(2) OR TORTAS OR BOWLS

*SEA SALT & ROSEMARY ROLL FOR TORTAS

*BOWLS INCLUDE RICE AND BEANS

- \$12.00 FRIED SHRIMP
LIGHTLY BATTERED SHRIMP
W/PINEAPPLE & CHIPOTLE CRÈME
(CORN TORTILLA)
- \$8.50 GRILLED CHICKEN
ANCHO PEPPER SEASONED CHICKEN
W/SEASONAL SALSA, CRISPY CABBAGE
& COTIJA CHEESE (CORN TORTILLA)
- \$11.00 CARNE ASADA
HOUSE MARINATED SKIRT STEAK
GRILLED TO ORDER, THINLY SLICED,
SERVED W/ SEASONAL SALSA,
GUACAMOLE, COTIJA CHEESE & CRISPY
CABBAGE (CORN TORTILLA)
- \$6.50 GROUND BEEF
SEASONED GROUND BEEF W/MONTEREY
CHEESE, LETTUCE & TOMATO (FLOUR
TORTILLA)
- \$9.00 CARNITAS
SEASONED SLOW SIMMERED PORK
SHOULDER W/ ORANGE AND LIME JUICE,
PICKLED ONIONS, SHREDDED CABBAGE
& COTIJA CHEESE (CORN TORTILLA)
- \$9.00 AL PASTOR
ACHIOTE SEASONED PORK LOIN
W/PINEAPPLE, ONIONS & CILANTRO
(CORN TORTILLA)
- \$9.50 MAHI
GRILLED FILLET OF MAHI-MAHI
W/MANGO SALSA, SHREDDED CABBAGE
& COTIJA CHEESE (CORN TORTILLA)
- \$11.00 GARLIC SHRIMP
GARLIC & HERB SEASONED SHRIMP
W/MANGO SALSA & GUAC (CORN
TORTILLA)
- \$9.50 ISLAND STYLE
JERK SEASONED CHICKEN OR MAHI
W/MANGO SALSA, GUAC & CRISPY
CABBAGE
- \$7.00 PULLED CHICKEN
SEASONED AND SLOW SIMMERED
CHICKEN W/ MONTEREY CHEESE,
LETTUCE & TOMATO (FLOUR TORTILLA)
- \$8.00 SEASONED QUINOA
TENDER SEASONED QUINOA W/MANGO
SALSA (CORN TORTILLA)

SIDES

- \$2.50 RICE
\$2.50 BEANS/PINTO
\$2.50 GUACAMOLE
\$2.00 CHIPS
\$2.50 QUESO
\$2.50 TRES SALSAS
\$2.00 FRIED PLANTAINS
\$1.00 SOUR CREAM
\$0.50 PICKLED RED ONION
\$0.50 PICKLED JALAPEÑOS

SOFT BEVERAGES

BOTTLE

- \$3.00 20OZ BOTTLE DRINK
PEPSI
DIET PEPSI
SIERRA MIST
PURE LEAF (SWEET/UNSWEETENED)
- \$3.50 JARRITOS SODA
GUAVA
GRAPEFRUIT
PINEAPPLE
MANDARIN
LIME
- \$2.00 AQUAFINA

