

What is Lucha?

Lucha was started in Breckenridge in 2007 by a guy named Chuck Holcomb from Minnetonka, Minnesota. His idea was to create amazing Mexican food using only fresh, local ingredients with his own recipes, based on traditional Mexican cooking. Tacos and burritos that you could eat everyday and feel good about.

Chuck and his buddy Chris Verikas (hometown: Southbury, CT) found an old restaurant called the Red Ram sitting empty in the really cool mountain town of Georgetown, CO, and opened Lucha #2 in 2011. In 2013, Chuck's friend & former colleague Josh opened his own Lucha in his hometown of Rockford, IL.

So what are we up to in the kitchen?

Lucha makes nearly everything we serve in the house, in the house. It is that simple. We use only pure, natural ingredients. That means no lard, no MSG, no partially-hydrogenated anything. We don't like that stuff at all. Our food takes longer to cook because we don't use microwaves. This is NOT fast food. We don't take shortcuts. Relax and enjoy the time with family and friends.

We use kale and squash in our veggie mix. We make all of our dressings, soups, chilies, sauces, and our seven salsas every single day, from fresh produce & spices, and our recipes. We "vet" our seafood. Our beans, rice, salsas, and sauces are gluten free and, except for the Pork Green Chile & Chorizo Mole, are vegetarian as well.

We use recyclable to-go containers made in America. We use straws made from corn.

Lastly, and maybe most importantly, Lucha uses only fresh juices in our margaritas and cocktails. That means none of that nasty sweet & sour in our margs. No gross strawberry syrup. You should really try our margaritas. We use only 100% agave REAL tequila.

Thank you for supporting local business.

Every month, we support a different local charity and a local school through fundraising, school nights, or clothing, toy, and food drives. We are a local business that gives back locally.

This is a whole bunch of fun for us. We hope it shows.

Please help promote us to your friends, and on social media, and please come back soon.

Chuck Holcomb / Chris Verikas

Appetizers

Nachos Clásicos

Fresh chips, beans, lettuce, onions, black olives, pickled jalapeños, pico, whipped sour cream, pick a salsa. 10
Chicken, Beef +3 Gulf Shrimp, Steak, Wahoo +5
Add guacamole for 2/3.5.

Grilled Quesadilla

If you want a salsa, sour cream, or guac (+2/3.50), just ask. 8
Chicken, Beef +3 Gulf Shrimp, Steak, Wahoo +5

Lucha Wings

Served naked or tossed in bbq, buffalo, ghost buff, dry rub, garlic parm, or jerk, w/our bleu cheese or ranch. Add fries for 2.
One pound-11 Two pounds-18 Three pounds-24

Lucha Tots

House-made tator tots, w/bleu cheese, ranch, bbq, garlic parm, buffalo, or any salsa. 8

Smothered Tamales

Carnitas pork w/chorizo mole and pork green chili. 8
Red chile zucchini w/verde and rojo. 8
With sour cream drizzle and cheddar.

MACHO QUESO Bean Dip

Fresh refried beans, queso, ground beef, Pico, cheddar, sour cream, pickled jalapeños, and black olives. Chips. 10

Queso & Guacamole & Fresh Chips 13

Guacamole & Fresh Chips 9

Queso & Fresh Chips 7

add beef +3 add carne asada +5

Salsa & Fresh Chips 3

add The Ghost +.50

Salsa Sampler 6

add The Ghost +.50

Tator Tot Nachos

Classic tator tots, smothered in queso, black olives, pickled jalapeños, pico, onions, and whipped sour cream. Pick a salsa or dipping sauce. 10

Margaritas & Cocktails

We make the best margaritas in town because we use real juices & 100% agave tequila.

We sweeten our margs with our house-made Colorado honey simple syrup.

No icky bottled ("jugged" is more accurate) sweet and sour mix, no fake syrups. Try three.

If you want a lime, please ask. We have observed that we throw away over 50% of the limes we serve without the lime even being touched by a guest. No es bueno.

Simple Margaritas

1942 Cadillac

Don Julio 1942, Grand Marnier
& fresh lime juice.
9 oz-19

the Bull

The original margarita. Hornitos Reposado,
lime, honey simple syrup,
& Dry Orange Curaçao.
9 oz-9

Natural

Suerte Blanco, fresh lime,
O3 triple sec, & honey simple syrup.
9 oz-9

Frozen Margaritas

Pretty Wonderful Frozen Marg

Our house frozen marg w/Sauza Blue Blanco
& our real juice "extra limey" frozen mix.
10 oz-6 16 oz-8 38 oz-23

Boss

Take our Pretty Wonderful Frozen and
add a healthy shot of Grand Ma to the top.
10 oz-10 16 oz-13 38 oz-30

Cyclone

The Boss with a tasty swirl
of our fresh strawberry puree.
10 oz-11 16 oz-14 38 oz-31

House Margaritas

La Costa Azul

El Tesoro Reposado w/Grand Marnier.
Blended w/our fresh house mix.
16 oz-11 38 oz-22 pitcher-36

El Rey

Corazon Anejo, Grand Marnier,
O3 triple sec, & our house mix.
16 oz-12 38 oz-25 pitcher-43

Lucha Classic

Our house marg w/Sauza Blue Blanco
& real juice mix.
16 oz-7 38 oz-14 pitcher-25

Tequila

Suerte - Blanco / Reposado
Corazon - Blanco / Reposado / Anejo
Hornitos - Blanco / Reposado
El Tesoro - Blanco / Reposado
Don Julio 1942 - Extra Anejo
El Luchador (110 proof) -Blanco
Altos - Blanco
Mezcal Union

Make it a Marg

Pick one (or more)
of these lovely tequilas for shots,
or you can make it a marg
(16oz, fresh house mix, triple sec).
Get a floater of Grand Marnier for another \$4.

Lucha, Conservation, & You!

So the deal here is
that we are all about
conserving our
natural (and
un-natural) resources.
Reduce is the first line
of conservation.
You get the idea.

We ask that you ask for
one of our
compostable straws
if you need one, and
don't if you don't.

If you want a slice of lime,
please ask.
Same for water.

We are trying pretty hard
to stop wasting stuff.
Please help us out.

Fancy Pants Margaritas

La Piña

Sauza Blue Blanco infused w/pineapple
& vanilla, w/our fresh marg mix.
16 oz-8 38 oz-17 pitcher-28

the UBER

El Luchador 110 proof organic tequila,
Grand Marnier, fresh marg mix.
16 oz-12 pitcher-43

Barbados

Suerte Blanco w/fresh mix
& grapefruit juice.
16 oz-9 pitcher-34

Cukey Monster

Hornitos Reposado, O3 triple sec,
w/smashed up jalapeño & cucumber,
honey syrup, lime juice, and soda.
16 oz-9 pitcher-34

Strawberry Field

Our house-made fresh strawberry puree,
w/Corazon Blanco, our fresh marg mix, and lime juice.
Served on the rocks.
16 oz-9 pitcher-34

Cocktails

Frostbite

Corazon Blanco tequila,
creme de cacao, blue curacao, cream.
9 oz -9

Christmas Cookie

Kahlua, Irish cream, peppermint schnapps.
16 oz -9

Dark & Stormy

Myer's Rum, ginger beer.
16 oz -8

Whiskey Cider

Fireball, cider, ginger beer.
16 oz -8

Favorites

These are some nice dishes that we made up for you and only you.
All are gluten free except for the relleno. We have GF buns for the burgers.

Carne Asada*

Flank steak, slow-cooked medium well, smothered in whatever you desire, rice, black & refried beans, fresh avocado, green onion, fried jalapeño, w/a flour tortilla. 17
Add shrimp +4
Add a relleno +3

Tamales Vegetarianos

Red chile zucchini tamales, rice, black & refried beans, verde, rojo, queso. 10

Shrimp & Grits

Gulf shrimp, green chile cheddar grits, chorizo mole. 14

All American Burger

Never frozen Angus, American cheese, lettuce, pickles. 11
Choose a side-fries, tater tots, veggies, beans, rice, corn.
Sub a side of handmade Lucha Tots for +2

PBJCB

Angus beef patty, peanut butter, strawberry jam, bacon, shredded lettuce, pickles. 13
Choose a side-fries, tater tots, veggies, beans, rice, corn.
Sub a side of handmade Lucha Tots for +2

Fajitas

All the fixin's for proper fajitas.
Rice, beans, lettuce, tomato, jack cheese, peppers, salsa, tortillas.
Sour cream by request. Guacamole +1.
Veggies, carnitas, or shredded chicken. 14
Gulf shrimp, carne asada, or wahoo. 17
Shrimp & carne asada combo. 17

Tamale & Taco Platter

Two carnitas pork tamales, smothered in Pork Green Chili and whipped sour cream, and one Ground Beef Taco.
Rice, black & refried beans. 13

Chile Relleno

Jack & cheddar cheese stuffed poblano pepper, bed of rice, beans, topped with one of our sauces. 10
Ground beef, veggies, carnitas, or shredded chicken. +3
Gulf shrimp, carne asada, or wahoo. +5
Fajita veggies. +3



Burritos, Bowls, & Chimichangas

All of these dishes can be made as a burrito, bowl, or even a chimichanga (+1).
Bowls are gluten free because they are baked in, you know, a bowl, w/o a tortilla,
& come w/a few of our fresh corn chips.

Cheesesteak* Chimi

Carne Asada, red onions, rice, cheddar cheese, cabbage, and gobs of our queso. Best as a chimichanga, for sure. 14

Simple

Fresh refried or black beans (or both), & cheddar-jack cheese. Smothered in whatever you want or nothing at all. Rice & lettuce on the side. 11
Ground Beef, Veggie, Carnitas, or Shredded Chicken +3
Gulf Shrimp, Carne Asada, or Wahoo +5

the Killer Kilo

Ground beef, shredded chicken, onions, romaine, cabbage, Pico, rice & black beans. Sour cream drizzle, Jack & queso, pork green chili smother. This is massive. 17

Hippy

Grilled veggies (kale, squash, onion, sweet potatoes, carrots, broccoli), our black beans, cheddar, jack & cotija cheeses, & spinach.
Smothered in our vegetarian Rojo or Verde sauces. 12

Fajita Burrito (or bowl or chimi)

Fajita veggies, sour cream, guacamole, cheddar, Monterey Jack, rice & beans on the side. 11
Ground Beef, Veggie, Carnitas, or Shredded Chicken +3
Gulf Shrimp, Steak, or Wahoo +5

Bronco Steak

Carne Asada, corn, red onion, jack & cheddar, cotija, Rojo & Pork Green Chili smother. \$14

* These items may be served raw or undercooked, or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

Tacos

All are served on grilled soft flour tortillas, unless you prefer our house-made blue corn crispy or soft corn shells.
Served A La Carte. Add Rice +1.50. Add Bean choice +2.
Lime slices by request. No substitutions please.

Ground Beef

Tomato, diced onion, lettuce, cheddar, sour cream. 4

Wahoo

Our grilled Wahoo fish, slaw, avocado crema, cotija. 5

Carnitas

Avocado crema, pickled red onions, cotija. 4.50

Shredded Chicken

Grilled corn, spinach, cotija, sour cream. 4.50

Gulf Shrimp

Onion, cabbage, Piña Poblano, whipped sour cream, cotija. 5.50

Carne Asada

Pepper jack, diced onion, poblano vinaigrette. 5.50

Veggie

Veggie mix, pickled red onion, cotija, Lucha Fresca. 4

Enchiladas

All are made with fresh white corn tortillas (GF). Served with rice and your choice of beans.
Add a side of super fresh guacamole (\$2/\$3.5). Add some also-fresh sour cream (50¢/\$1)

Colorful Colorado

Smoked shredded pork w/Verde sauce, Red Bird Chicken w/chorizo mole, & ground beef w/Rojo. All w/jack cheese. No substitutions on this dish please. \$15

Big Shrimp

Gulf shrimp, corn, & onions. Smothered in our creamy & wonderful Salsa Blanco. W/jack & cheddar cheese. 15

Veggie Verde

Veggie blend, sweet potatoes, fresh spinach, jack & cheddar cheese. Smothered in our fresh verde & rojo sauces. 12

Angus

Ground CO Proud angus beef, onion, cheddar & jack cheese. Smothered in pork green chili & queso. 12

Easy

Meat, cheese, sauce. Boom. Ground beef, veggie, carnitas, or shredded chicken 13
Gulf shrimp, carne asada, or wahoo 15

Salads

All of our amazing dressings are scratch-made and gluten free. So are our veggies and meats!

The Fajita Salad*

On chopped romaine & cabbage, w/ fajita veggies, cheddar cheese, onions, guacamole, sour cream drizzle, & a warm flour tortilla. 9
Ground beef, veggie, carnitas, or shredded chicken +3
Gulf shrimp, carne asada, or wahoo +5

Taco Salad*

Romaine, cabbage, red onion, corn, black olives, jack & cotija cheese. With tortilla chips. 9
Ground beef, veggie, carnitas, or shredded chicken +3
Gulf shrimp, carne asada, or wahoo +5

Haunted House

Romaine, cabbage, onion, cukes, carrot, & broccoli.
Choose a house-made dressing, entree -8 side -4
Ground beef, veggie, carnitas, or shredded chicken +3
Gulf shrimp, carne asada, or wahoo +5

Dressings

Poblano Vinaigrette
Ranch
Bleu Cheese
Creamy Avocado

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Sides

All are gluten free and vegan.

Lucha Rice-Our simple and tasty rice, w/cilantro & garlic.

Fresh Refried Beans-We make them fresh every morning. We smash whole beans, fresh herbs, & NO LARD.

Black Beans-Fresh everyday, whole beans, fresh herbs. We think you get it by now.

Smothers

All made from scratch recipes & fresh ingredients, of course.

All are gluten free.

Pork Green Chili-A Colorado take on a New Mexican specialty. Loaded w/pork and peppers, tasty w/a bit of spice.

Salsa Blanco-A lovely white creme sauce, w/a little cilantro and garlic. VEG

Chorizo Mole-Light and creamy, w/chiles, chorizo, and milk chocolate.

Verde-We cook up a bunch of peppers & tomatillos, w/some spices, & blend it up into this crazy-good sauce. VEG

Rojo-A classic red enchilada sauce, rich and tasty. VEG

Queso-Our terribly addicting queso, made w/real cheese, whole milk, black pepper, & garlic. VEG

Salsa

Spiced from 0 to 13. 13 is extremely hot. Like call-your-mom-and-say-you're sorry hot.

You have been warned. All of our salsas are vegan & gluten free.

Pico de Lucha (1)-A somewhat traditional pico, all chunky and citrusy, w/corn and other fresh veggies.

Lucha Fresca (2)-A cucumber tomatillo salsa. Very refreshing and unique, it started its life as a green gazpacho.

Matador Red (5)-A smoky chipotle salsa, smooth, w/a fair amount of cilantro. Possibly our most popular.

Piña Poblano (6)-Poblano peppers, w/diced pineapple and other deliciousness.

Stop, Drop, and Roll (7)-A fairly spicy, chunky salsa w/a funny name.

Habanero Garlic (9)-Our oldest recipe. Made it at home for years. Depending on the season, it can be extremely hot.

the GHOST (13)-Made with Bhut Jolokia peppers. We wear goggles, gloves, and a mask when making this. (+50¢)



Come try all of the restaurants in our happy little family,
including our steakhouse, MTN Prime, located in Idaho Springs.



1600 Miner St
Idaho Springs, CO
720.428.8558
mtnprime.com



606 Sixth St
Georgetown, CO
303.569.2300
luchacantina.com



1641 N Alpine Rd
Rockford, IL
815.977.4319
luchacantina.com



8026 West Bowles Ave
Littleton, CO
303.948.6540
luchacantina.com

WE CATER! Email Chuck. chuck@luchacantina.com

Lunch

Available Monday through Friday from 11 am until 3 pm.

Get a Lucha Classic margarita for 4 dollars American, because tequila and lime make everything exponentially better.

Bean & Cheese Burrito

Refried or black beans, cheddar and jack cheeses, w/a side of rice. 7.50

Add fries for 1.

Add chicken, beef, or pork for 2.

Chicken Enchiladas

Two enchiladas, rolled in white corn tortillas, w/rice and bean choice.

Smothered with one of our tremendous sauces. 7.50

Southwestern Chicken Guacamole Burrito/Chimi/Bowl

Shredded chicken, rice, black beans, guacamole, corn, onion, black olive, romaine, avocado ranch, and jack & cheddar cheese. 8.50

Lunch Tacos

Two CO Beef or Chicken tacos, w/onion, tomato, & jack cheese.

On flour tortillas, unless you are really special, and want our lovely blue corn shells. 7.50

Taco Salad

Romaine, cabbage, red onion, corn, black olives, jack & cotija cheese. With tortilla chips. 9
Ground beef, veggie, carnitas, or shredded chicken +3
Gulf shrimp, carne asada, or wahoo +5

Happy Hour

Monday-Friday 2-6 / 8-close

Margaritas

2 off any single margarita, 6 off any pitcher

Draught Beer

Post Top Rope Mexican Lager	3
Negra Modelo	3
Dry Dock Apricot Blonde	3
Ska Modus Hoperandi	3
Coors Light	3

Bottled & Canned Beer

Bud Lt	2
Tecate	2

Wine

La Famiglia (Cabernet, Pinot Noir, Pinot Grigio, Merlot, Chardonnay) 4

Cocktails

All Well Drinks	3
Shots of Piña (pineapple & vanilla Infused Sauza Tequila)	4

Snacks

Carnitas or Red Chile Zucchini Tamale (smothered)	5
Wings	5
Chicken & Cheese Quesadilla w/salsa	5
Nachos (add beef, chicken, or veggies for \$2)	5
Baby Relleno (smothered)	4
French Fries (smother in Pork Green Chili & cheddar for \$2)	3

Kids

Kraft Mac & Cheese	5	Chicken & Rice	5
Cheese Quesadilla w/fries or rice & beans	5	Chicken Tenders w/fries or rice & beans	5
Chicken Quesadilla w/fries or rice & beans	6	Cheeseburger w/fries or rice & beans	6
Bean & Cheese Burrito	5	Chicken Nachos	5

Dessert

Sopapillas 5

Yes, you can have dessert for lunch or dinner. Why not?

Mexican Chocolate Cake 8

Caramel Flan 6

NY Cheesecake 9