

Loco Lizard Cantina

1612 Ute Blvd Ste 101 84098-7500 · +14356457000 · Updated: Jan 14, 2026

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APPETIZERS 10

Guacamole

\$9.99

freshly prepared with avocados, diced tomato, red onion, lime juice, and our chefs secret ingredients

Miguels Naked Guacamole

\$8.99

fresh diced avocados with queso fresco sprinkled on top

Stuffed Anaheim Chiles

\$8.99

two fire roasted chiles stuffed with our special blend of cheeses and roasted garlic.

Queso Fundido

\$8.99

a rich blend of melted cheeses with chorizo sausage

Ceviche

\$10.99

fresh white fish and shrimp marinated in lime juice.

Tamales

AVAILABLE OPTIONS

three hand rolled corn masa treats served with salsa verde and roja. pork or chicken or wild mushroom

\$8.99
Sampler Plate Of All Three: \$8.99

Quesadillas

AVAILABLE OPTIONS

large flour tortillas filled with cheese and choice of: rotisserie chicken or beef or mushroom

\$8.99
Carnitas Or Beef Barbacoa Or Carne Asada Or Shrimp: \$10.99

Flautas

\$8.99

flaky rolled flour tortillas with cheese. served with jalapeo jelly. rotisserie chicken or carnitas or roasted peppers and corn

Nachos

AVAILABLE OPTIONS

refried beans and cheese

\$6.99
Rotisserie Chicken Or Beef Or Mushroom: \$8.99
Carnitas Or Carne Asada Or Beef Barbacoa: \$10.99

Shrimp Nachos

\$11.99

sauteed shrimp layered on top of crispy tortilla flats with black beans and melted cheese. served with guacamole, pico de gallo, and sour cream.

SOUPS 2

Tortilla		AVAILABLE OPTIONS
fresh seasoned chicken broth with shredded rotisserie chicken, avocado, onions, roasted corn, and tomato.		Cup: \$3.99
		Bowl: \$5.99

Pozole		AVAILABLE OPTIONS
a rich slow simmered stew with pork, chicken and hominy. garnished with shredded cabbage and limes.		Cup: \$4.99
		Bowl: \$6.99

CHEF ROBERTOS TRADITIONAL MEXICAN TORTA SANDWICHES 4

Carnitas	\$9.99
Rotisserie Chicken	\$8.99
Grilled Halibut	\$11.99
All American Burger	\$8.99

ENSALADAS ESPECIALES 3

Ensalada Del Mar	\$14.99
organic spring mix topped with toasted pumpkin seeds, roasted corn relish, roma tomatoes, avocados, shredded carrots, pickled onions, black beans, and queso fresco. poached salmon, grilled halibut, blackened halibut, fried calamari, barbeque shrimp	
Pechuga De Pollo	\$12.99
fresh rotisserie chicken breast atop chopped romaine lettuce. served with jicama, carrots, and a sprinkling of toasted pumpkin seeds. recommended dressing: ancho chili ranch.	
Taco Salad	AVAILABLE OPTIONS
beans, shredded lettuce, guacamole, pico de gallo, sour cream, three cheeses, and seasoned tortilla strips with crispy tortilla wedges.	Carne Asada: \$13.99
	Rotisserie Chicken Or Shredded Beef: \$12.99
	Carnitas: \$13.99
	Shrimp: \$13.99

ESPECIALES DE LA CASA 14

Mole Poblano	\$15.99
a darker mole with the rich essence of chocolate, created with a blend of five different dried chiles and a fusion of fresh ingredients.	
Mole Amarillo (spicy)	\$15.99
this mole is not for the timid palate. a lighter, yellow sauce based on three fresh chiles, pumpkin seeds, and thickened with fresh corn masa	

Fajitas	AVAILABLE OPTIONS
succulent cuts seasoned and sauteed with onions and bell peppers. served with pico de gallo, sour cream, guacamole, and choice of corn or fresh housemade flour tortillas	Chicken: \$13.99 Chicken And Steak: \$14.99 Steak: \$14.99 Shrimp: \$14.99 Chicken And Shrimp: \$14.99 Shrimp And Steak: \$15.99 Melted Cheese: \$0.99 Melted Cheese And Grilled Pineapple: \$2.99
Carnitas	\$14.99
marinated in fruit juices and spices, then braised to fork tenderness. this pork is caramelized outside and "melt in your mouth" tender inside.	
Beef Barbacoa	\$14.99
traditional mexican barbacoa marinated in guajillo and ancho chile sauce with mexican spices. skirt steak and short ribs slowly baked until tender and served with guacamole, pico de gallo and your choice of rice and beans	
Chile Verde Enchiladas	\$13.99
loco's famous chile verde rolled into corn tortillas and then topped with more chile verde and cheese.	
Enchiladas Bahia	\$13.99
two rotisserie chicken and mushroom enchiladas smothered with smokey chipotle cream sauce. topped with queso fresco and goat cheese, avocado, and toasted pumpkin seeds	
Enchiladas Suizas	AVAILABLE OPTIONS
housemade flour tortillas with our very special green chile sour cream sauce.	Rotisserie Chicken: \$12.99 Shrimp: \$14.99
Chicken Mole Enchiladas	\$13.99
rotisserie chicken slow simmered in our mole poblano and rolled into two housemade flour tortillas.	
Enchiladas Bandera (mexican Flag)	\$14.99
rotisserie chicken enchilada (green sauce), rotisserie chicken suiza enchilada (white sauce), and beef enchilada (red sauce). served with your choice of rice and beans.	
Carne Or Pollo Asada	\$13.99
top sirloin steak or chicken breast marinated and grilled to perfection.	
Chile Relleno Dinner	\$13.99
two fire roasted poblano peppers stuffed with monterey jack cheese, roasted corn, zucchini, and mushrooms	
Chile Verde	\$12.99
a thick, rich, green chile stew with tender chunks of pork.	

Huevos Rancheros	AVAILABLE OPTIONS
tortilla flat with refried beans, fried eggs, salsa ranchero, and melted cheese.	\$8.99
Try It Smothered With Pork Chile Verde Instead Of Salsa Ranchero:	\$10.99

DEL MAR 5

Fish Tacos	\$12.99
locos famous fish tacos wrapped in our housemade flour tortillas. served with cabbage, pico de gallo, guacamole, and a special chipotle taco sauce. halibut, baja halibut (tempura battered), salmon, shrimp	
Seafood Enchiladas	\$13.99
halibut, salmon, shrimp, and mushrooms topped with a tomato cream sauce and ranchero cheese.	
Mexican Shrimp Scampi "camarones Borrachos"	\$16.99
large shrimp sauteed with tequila, butter, garlic, lime, onions, and tomatoes.	
Salmon Con Tequila Y Limon	\$15.99
fresh atlantic salmon fillet marinated with piloncilla (sugarcane) and special seasonings, baked to perfection and finished with a tequila lime glaze.	
Seafood Relleno Dinner	\$15.99
two fire roasted poblano peppers stuffed with halibut, salmon, shrimp, and mushrooms topped with a tomato cream sauce and ranchero cheese.	

TRADICIONALES 6

Burritos Or Chimichangas	AVAILABLE OPTIONS
each one stuffed to capacity with rice, beans, and cheese.	Rotisserie Chicken: \$9.99
	Shredded Beef: \$9.99
	Vegetable Medley: \$8.99
	Carnitas: \$12.99
	Carne Asada: \$12.99
	Beef Barbacoa: \$12.99
	Smothered With Chile Verde And Cheese: \$2.99
Tacos	AVAILABLE OPTIONS
a traditional black bean soup garnished with sour cream, chopped chives and toasted cumin.	Rotisserie Chicken: \$9.99
	Shredded Beef: \$9.99
	Vegetable Medley: \$8.99
	Carnitas: \$11.99
	Carne Asada: \$11.99
	Beef Barbacoa: \$11.99
Tacos Al Pastor	\$10.99
grilled pork marinated with fruit juices, spices, onions, peppers and cumin. served in soft corn tortillas with grilled pineapple and fresh cilantro.	
Mexican Style Tacos	\$10.99
grilled carne asada in soft corn tortillas. served with cilantro, onion, queso fresco, and guajillo red sauce.	

Enchiladas	AVAILABLE OPTIONS
	Rotisserie Chicken With Salsa Verde: \$9.99
	Shredded Beef With Salsa Roja: \$9.99
	Vegetable Medley With Salsa Ranchero: \$8.99
	Cheese With Salsa Ranchero 8.99 Carnitas With Salsa Roja: \$12.99
	Beef Barbacoa With Salsa Roja: \$12.99

Enchiladas Especiales	AVAILABLE OPTIONS
	Chile Verde: \$13.99
	Bahia: \$13.99
	Rotisserie Chicken Mole: \$13.99
	Seafood: \$13.99
	Rotisserie Chicken Suizas: \$12.99
	Shrimp Suizas: \$14.99
	Enchiladas Bandera: \$13.99

COMBINATION DINNERS 3

Chicken Combo With Salsa Verde	\$13.99
rotisserie chicken enchilada, taco, and tamale.	
Shredded Beef Combo With Salsa Roja	\$13.99
beef enchilada, beef taco, and pork tamale	
Vegetarian Combo With Salsa Ranchero	\$13.99
vegetable enchilada, guacamole taco, and mushroom tamale.	

DESSERTS 6

Ice Cream Chimichanga Our House Speciality!	\$5.99
vanilla ice cream rolled with toasted coconut into a flour tortilla, then fried to a crisp golden brown. topped with chocolate sauce and whipped cream.	
Chocolate Cake For Chocolate Lovers	\$5.99
a traditional mexican cake with an additional chocolate flair. a rich, moist mexican cake with semi-sweet chocolate morsels, sweetened milk and a mexican chocolate glaze. served with a tres leches sauce.	
Fried Ice Cream Sundae	\$5.99
vanilla ice cream served with whipped cream, toasted pecans and mexican chocolate sauce.	
Tres Leches	\$5.99
vanilla sponge cake soaked in sweet rum and cream sauce served with housemade frosting and toasted coconut	
Little Pillows sopapillas	AVAILABLE OPTIONS
housemade fresh tortillas, hand rolled then fried. topped with cinnamon, powdered sugar and honey. (with a little burn, try it)	Traditional: \$4.99
	A La Mode: \$5.99
Flan Del Dia	\$4.99
our chefs traditional mexican custard of the day. (ask your server)	

