

LOCO BOYS

B R E W I N G C O M P A N Y

RESTAURANT WEEK 2024

THREE COURSES - \$35 (Comes with beer pairing)

1ST COURSE

MOLE BRAVAS *GF*

CRISPY POTATOES, MOLE POBLANO, QUESO FRESCO & PICKLED SERRANO CHILES

GUACAMOLE *GF/V*

SCRATCH GUACAMOLE, SERVED WITH HOUSE-FRIED TORTILLA CHIPS & RAW VEGETABLES

FRIED OYSTER TACOS (2) *GF*

SHUCKED TO ORDER, CORNMEAL DREDGED & FLASH-FRIED, SERVED WITH SALSA RAVIGOTE ON CORN TORTILLA

2ND COURSE

SEAFOOD TAQUITOS *GF* 🌶️

FLAKED TROUT & SHRIMP IN CRISPY CORN TORTILLA, TOPPED WITH SPICY CREAMY TOMATILLO SAUCE AND SERVED WITH MEXICAN RED RICE

MIGAS *GF* 🌶️

BRAISED PORK BELLY, SMOKED QUESO BLEND, CRISPY CORN STRIPS, SCRAMBLED EGG, HOUSE SALSA, GREEN CHILI & QUESO FRESCO

JICAMA APPLE SALAD *GF/V*

MICHIGAN APPLES, JICAMA, YOGURT, TOASTED ALMOND GRANOLA & RAISINS OVER SWEET, SMASHED PLANTAINS

3RD COURSE

TRES LECHES *VG*

LOCO SPONGE CAKE SOAKED IN SWEET CREAM, WITH SEASONAL FRUIT, SCRATCH WHIPPED CREAM & CUMIN WALNUT BRITTLE

CHURROS *VG*

DUSTED WITH CINNAMON SUGAR & SERVED WITH MEXICAN CHOCOLATE SAUCE

LANDO FLOAT *VG*

LOCO MADE PLANTAIN CARAMEL ICE CREAM IN OUR BOURBON BARREL-AGED STOUT (SUBSTITUTE ROOT BEER)

 = SPICY, *GF* = GLUTEN FREE, *V* = VEGAN, *VG* = VEGETARIAN

Ask our staff about menu items that are cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness