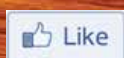


Est. 1989



Food • Family • Friends

2420 Blueridge Avenue Wheaton, Maryland 20902 (301)933-1066
www.LosChorrosRestaurant.com



www.facebook.com/LosChorros



[@loschorroswheaton](https://www.instagram.com/loschorroswheaton)

Aperitivos/Appetizers

House Combination for Two

Cheese quesadilla, nachos, chicken wings, taquitos, sour cream, guacamole, and pico de gallo. \$ 13.29

Calamari Frito con Salsa Roja

Tender pieces of calamari lightly battered and fried to perfection. Served with salsa roja and a lemon wedge. \$ 12.49

Nachos

Corn chips covered with refried beans, cheese, diced jalapeño peppers, topped with guacamole and sour cream. (Ground beef, Chicken or Steak add \$1.99) \$ 10.99

Taquitos

Your Choice of Shredded Beef or Chicken, rolled in a corn tortilla, fried and topped with sour cream and guacamole. \$10.99

Guacamole Dip

A good portion of our fresh guacamole served in a flour tortilla cup and topped with sour cream, served with fresh chips. \$ 8.99

Quesadilla

A grilled flour tortilla stuffed with melted cheese, diced jalapeño peppers, served with guacamole and sour cream. (Chicken or Steak add \$1.99) \$ 10.99

Crab and Shrimp Quesadilla

A grilled flour tortilla stuffed with melted cheese and a great portion of our baby shrimp and crabmeat mixed with ranchera sauce, served with guacamole and sour cream. \$ 11.99

Ceviche

A good portion of codfish and baby shrimp marinated in oil, vinegar, onions, spices, and cilantro, topped with our very own pico de gallo. Served with a slice of lemon and avocado. \$ 12.29

Chicken Wings

Large and tender chicken wings, golden fried, and drenched with our spicy hot sauce. Served on a bed of lettuce with pico de gallo and blue cheese dip. \$ 10.49

Camarones al Ajillo

Jumbo shrimp sautéed in garlic butter and cilantro. Served with freshly made thick corn tortilla chips and a lemon crown. \$ 13.29

Coctel de Camarones

Our Salvadoran style shrimp cocktail with minced shrimp, marinated in tomato juice, cilantro, onions, tomatoes, and spices. Topped with whole jumbo shrimp. \$ 13.29

Sopas/Soups

Mariscada/Seafood Soup Market

A large seafood soup made with lobster, jumbo shrimp, clams, and scallops in a creamy blend of herbs and spices. Una sopa grande con langosta, scallops, camarones, y almeja con crema.

Sopa de Mondongo

A traditional salvadoran soup, served with beef tripe, plantains, cassava, cabbage, corn, and tender beef morsels. \$ 13.49

Sopa de Res

A delicious beef consomé, including tender morsels of beef short-rib, cabbage, cassava, corn, and plantains. \$ 13.99

Sopa de Camarones

Shrimp soup made with shrimp broth, jumbo shrimp, green peppers, onions, tomatoes, and egg. \$ 13.99

Sopa de Pescado y Camarón

Shrimp and fish broth, with jumbo shrimp, flounder, green peppers, onions, and tomatoes. \$ 15.29

Sopa de Pollo

A chicken broth based soup, with chicken wings, potatoes, green beans, zucchini, carrots, and rice. \$ 11.99



Grilled Chicken Quesadilla

Tostadas y Ensaladas Salads

Chicken Tostada

A crisp flour tortilla filled with beans and chicken breast meat topped with lettuce, tomatoes, and cucumbers. Garnished with Avocado slices and sour cream. Una tortilla de harina frita, rellena de pollo y frijoles. Cubierta con ensalada. \$ 14.29

Beef Tostada

A crisp flour tortilla filled with beans and shredded beef topped with lettuce, tomatoes, and cucumbers. Garnished with Avocado slices, guacamole, and sour cream. Una tortilla de harina frita, rellena de res y frijoles. Cubierta con ensalada. \$ 14.49

Ground Beef Tostada

A crisp flour tortilla filled with beans and juicy ground beef topped with lettuce, tomatoes, dressing, and cucumbers. Garnished with cheese and sour cream. Una tortilla de harina frita, rellena de carne molida y frijoles. Cubierta con ensalada. \$ 12.99

Chicken Avocado Salad

A crisp flour tortilla shell filled with tender chicken breast, avocado, lettuce, tomatoes, and cheese. Una tortilla de harina frita, rellena de pollo asado. Cubierta con ensalada y aguacate. (Substitute Shrimp Add \$2.00) \$ 14.99

Ensalada Fiesta

Crisp romaine lettuce, tomato, cucumber, avocado, tortilla strips, Monterrey jack cheese, and diced grill chicken breast. Served with our aderezo. Lechuga Romaine, tomate, pepino, aguacate, queso, torillitas, pollo, y dressing. \$ 14.99 (Substitute Shrimp Add \$2.00)

Ensalada Fiesta



Platos Salvadoreños Salvadoran Dishes

Combinación Salvadoreña

A chance to savor the most typical salvadoran cuisine consisting of one chicken tamale, one pupusa, plantains, rice, and beans. \$ 13.99

Steak al Camarón

Steak and shrimp served with tomatoes, onions, green peppers, and salad, served on a bed of rice. \$ 18.99

Carne a la Parrilla

Steak marinated in our special sauce and spices, served with rice, pico de gallo, and beans. \$ 16.99

T-Bone Steak

A generous portion of marinated, grilled T-bone steak, served with rice and salad. \$ 17.99

Beef Steak a Los Chorros

Steak marinated in our special sauce and spices, served with fried plantains, pico de gallo, rice, and beans. \$ 18.99



Steak A Los Chorros

Grilled Chicken

A large grilled chicken breast topped with ranchera sauce and melted cheese. Served with an enchilada, rice, and beans \$ 15.99

Beef Steak al Caballo

Steak marinated in our special sauce and spices, topped with two eggs, served with rice, pico de gallo, plantains, and beans. \$ 19.99

Pollo Encebollado

Succulent pieces of chicken breast, sautéed with onions, peppers, and fresh tomatoes, served with salad, rice, and beans. \$ 14.99

Carne de Puerco al Espeton

Sautéed and seasoned pork served with rice and salad. \$ 14.99

Chuletas de Puerco Entomatadas

Grilled pork chops served with salad, rice and beans. \$ 14.99

Especial Doña Reina

A typical salvadoran dish including steak, sausage, and an egg. Served with avocado, rice, and beans. Un tipico plato Salvadoreño mixto de chorizo, carne, y un huevo. Servido con aguacate, arroz, y frijoles. \$ 18.99



Especial Doña Reina

Higado de Res

Sautéed beef liver with onions. Served with rice and salad. \$ 13.99

Especial Intipucá

A special platter consisting of beef steak, chicken breast, and spanish sausage—all grilled to perfection. Served with pico de gallo, rice and beans. Un plato mixto de carne, pollo y chorizo asado. Servido con pico de gallo, arroz y frijoles. \$ 18.49

Especial Intipuca



Chile Relleno Estilo Salvadoreño

A large green pepper stuffed with beef, served with rice and salad. \$ 12.99

Combinación Guanaca

Savor this typical salvadoran dish of beans, rice, sour cream, avocado, and eggs with tomatoes, green peppers, and onions. \$ 12.99

Pollo a la Crema

Succulent chicken breast pieces sautéed in a cilantro cream sauce. Served with rice and beans. Pollo en crema servido con arroz y frijoles. \$ 14.99

Los Mariscos/Seafood

Salmon la Union

Grilled Salmon filet with large scallops, and jumbo shrimp in our homemade garlic cream sauce. Served with rice and broccoli. Filete de salmon a la parilla con scallopes y camarones grandes en un salsa de crema. Servido con broccoli y arroz. \$ 18.99

Pescado Frito \$ Market

Fried sea bass topped with onions and tomatoes served with rice and salad. Servido con arroz y ensalada.

Pescado a la Veracruzana

Succulent portions of seasoned flounder boiled and topped with our special chef's sauce. Served with fresh salad, rice, and a lemon crown. Filete de pescado blanco, servido con arroz y ensalada. \$ 14.99

Filete de Pescado a la Plancha

A flounder filet cooked till golden brown on the griddle. Served with rice and fresh vegetables. Servido con arroz y vegetales. \$ 15.99

Pescado Rojo/Red Snapper \$ Market

Fried red snapper served with rice, salad, and a small baked potato. Un pescado rojo entero, frito y servido con arroz, ensalada, y una papa al horno.

Langosta Rellena/Stuffed Lobster \$ Market

Delicious sautéed lobster stuffed with our homemade crab and shrimp blend. Served with rice and salad. Una langosta rellena con camarones pequeños y carne de cangrejo. Servida con arroz y ensalada.

Camarones Fritos Entomatados

Shrimp sautéed in our special sauce, garlic, butter, tomatoes, onions, and spices. Flamed and served with rice, salad, avocado, and a lemon crown. Servidos con arroz y ensalada. \$ 17.99



Fajitas

Combo Fajita for Two

Our special fajitas of marinated steak, shrimp, pork rib, and chicken. Served sizzling with grilled tomatoes, onions, bell peppers, guacamole, and ranchera sauce. Served with rice, beans, and six tortillas. \$ 37.99

Fajita Mar y Tierra \$ MARKET (SERVES TWO)

Our famous land and sea fajita with marinated steak, jumbo shrimp, chicken and a full sautéed lobster. Served sizzling with ranchera sauce, grilled tomatoes, onions and bell peppers. Served with rice, beans, guacamole, sour cream, and corn tortillas (or handmade corn tortillas).

Shrimp Fajita

Tender shrimp grilled with tomatoes, onions, bell peppers, and ranchera sauce. Served with rice and guacamole. \$ 17.99

Chicken Fajita

Sliced marinated chicken breast, mixed with grilled tomatoes, peppers, and onions in ranchera sauce. Served with guacamole and beans. \$ 16.99

Beef Fajita

A good portion of marinated beef marinated, mixed with grilled tomatoes, bell peppers, and onions, in ranchera sauce. Served with guacamole and beans. \$ 16.99

Tex Fajita

Our special fajitas of marinated steak, shrimp, and chicken. Served sizzling with grilled tomatoes, onions, bell peppers, beans, guacamole, and ranchera sauce. \$ 17.99



Tex Fajita

Veggie Fajita (Seasonal Vegetables)

Fresh sautéed bell peppers, onions and zucchini. Served sizzling with our homemade ranchera sauce, guacamole, rice and corn tortillas. \$ 13.99

Pork Rib Fajitas

Our fall off the bone pork rib fajitas cooked in our own citrus marinade and spices. Grilled with tomatoes, bell peppers, and onions. Served with guacamole and beans. \$15.99

Burritos

Twins Burrito

Two burritos: one filled with chicken, topped with tomatillo sauce and cheese; the other filled with beef, topped with enchilada sauce and melted cheese. Served with sour cream and rice. \$ 13.99

Twins Burrito



Vaquita Burrito

Shredded beef and beans rolled in a flour tortilla, topped with fresh enchilada sauce and melted cheese. Served with sour cream and rice. \$ 13.99

Pollito Burrito

A flour tortilla stuffed with chicken breast, beans, lettuce, tomatoes, cheese, and avocados, topped with ranchera sauce and melted cheese. Served with sour cream and rice. \$ 13.49

Grilled Pollito Burrito

Tender portions of grilled chicken breast and beans, rolled in a flour tortilla, topped with enchilada sauce and melted cheese. Served with sour cream and rice. \$ 13.99

Santa Fe Burrito

Chopped steak and beans, rolled in a flour tortilla, topped with our homemade tomatillo and enchilada sauce, covered with melted cheese. Served with sour cream and rice. \$ 14.99

Ground Beef Burrito

A flour tortilla stuffed with ground beef and bean, topped with our homemade tomatillo sauce and melted cheese. Served with sour cream and rice. \$ 12.99

Frijolito Burrito

A flour tortilla filled with beans and cheese, and served with rice, guacamole, and sour cream. \$ 12.99

Chanchito Burrito

A flour tortilla filled with pork, topped with tomatillo sauce and melted cheese. Served with sour cream and rice. \$ 13.49

Chimichangas

Beef Chimichanga

Extra large flour tortilla, rolled with a generous portion of shredded beef, beans, and cheese, rolled and grilled, topped with sour cream and served with rice. \$ 14.99

Chicken Chimichanga

Extra large flour tortilla filled with a generous portion chicken breast, beans, and cheese, rolled and grilled, topped with sour cream, and served with rice. \$ 14.99

Crab and Shrimp Chimichanga

Extra large flour tortilla filled with a generous portion of crab and baby shrimp, sautéed in our special sauce, grilled and topped with sour cream, fresh tomatoes. Served with rice and salad. \$ 15.99

Veggie Chimichanga

Extra large flour tortilla filled with a generous portion of zucchini, broccoli, cauliflower, and cheese, grilled to perfection and served with rice, and pico de gallo. \$ 13.99

Grilled Chicken Chimichanga

Extra large flour tortilla filled with a generous portion of grilled chicken breast, beans, and cheese, rolled and grilled, topped with sour cream, and served with rice. \$ 15.49

Grilled Chicken Chimichanga



Especialidades Mexicanas Mexican Specialties

Chef's Tacos

Three corn tortillas individually filled with: beef steak, grilled chicken, and beef tongue. Stuffed with a blend of cilantro, pico de gallo, and avocado. Served with rice and beans. Tres tacos: pollo, carne asada, y lengua de res. Con cilantro, pico de gallo, y aguacate. Servido con arroz y frijoles. \$ 14.49



Chef's Tacos

Chicken and Beef Flautas

Two crisp flour tortillas stuffed with beef or chicken, served with rice and beans, topped with guacamole and sour cream. Dos grande tortillas de harina rellenas de pollo y carne. Acompañadas con arroz, frijoles, crema, y guacamole. \$ 13.99

Tacos de Lengua \$ 14.99

Three corn tortillas stuffed with beef tongue, served with rice and beans. Tres tacos servidos con arroz y frijoles. \$ 14.99

Tacos al Carbon

Three corn tortillas filled with carved beef steak, served with rice, beans, pico de gallo, cilantro, onions and guacamole. Con arroz y frijoles. \$ 14.49

Tacos al Carbon de Pollo

Three corn tortillas filled with grilled chicken, served with rice, beans, pico de gallo, cilantro, onions and guacamole. Con arroz y frijoles. \$ 13.99

Grilled Shrimp Tacos

Three flour tortillas stuffed with grilled shrimp, shredded cabbage, and our homemade jalapeño cilantro cream sauce. Served with rice. \$15.99

Lengua de Res

Beef tongue served with rice, beans, and salad. Lengua de res acompañada con arroz, frijoles y ensalada. \$ 14.29

Chicken Yucatan

A delicious portion of chicken sautéed with vegetables, onions, and tomatoes in a ranchera sauce topped with melted cheese, served with rice and beans. \$ 13.99

Crab and Shrimp Enchiladas

Crab and baby shrimp sautéed in garlic butter and rolled in a flour tortilla, covered with ranchera sauce and sour cream. Served with rice and garnished with lemon. Una enchilada de cangrejo y camaron pequeño, servidas con arroz. \$ 14.49

Enchiladas

Enchiladas Verdes

Two corn tortillas stuffed with shredded beef and covered with our homemade tomatillo sauce. Topped with melted cheese, a slice of avocado, and sour cream. Served with rice and beans. Dos enchiladas de res, con arroz y frijoles. \$ 14.49

Enchiladas Monterrey

Two corn tortillas stuffed with cheese and covered with our ranchera sauce and more melted cheese. Garnished with sour cream and served with rice and beans. Dos enchiladas de queso, servidas con arroz y frijoles. \$ 13.99

Enchiladas Super de Pollo

Two corn tortillas stuffed with tender chicken, rolled and topped with enchilada sauce and melted cheese. Garnished with sliced avocado and sour cream. Served with rice and beans. Dos enchiladas de pollo, servidas con arroz y frijoles. \$ 13.99

Trios Enchiladas

Our enchilada trio: chicken, beef, and cheese. Served with rice and beans, and garnished with pico de gallo, guacamole, and sour cream. Tres enchiladas: queso, res, y pollo. Servidas con arroz, frijoles, crema, y guacamole. \$ 14.29



Huevos/Eggs

Chilaquiles con Huevo

Lightly fried corn tortillas scrambled with eggs, tomatos, onions, salsa verde, topped with cheese. Served with beans, cream, and avocado. Tortillas doradas con huevo, tomate, cebolla, y salsa verde. Servido con frijoles, crema, queso, y aguacate. \$ 11.99

Huevos Machacas

Two scrambled eggs with a good portion of shredded beef mixed with onions, bell peppers, and ranchera sauce. Served with rice and beans. Dos huevos revueltos con res, cebolla, chile verde, y salsa ranchera. Servido con arroz y frijoles. \$ 11.99

Huevos Rancheros

Two fried eggs served on a crispy corn tortilla, topped with our own ranchera sauce and melted cheese, served with rice and beans. Dos huevos fritos en una tortilla de maíz, con arroz, frijoles, cuervitos con salsa ranchera. \$ 11.99

A la Carta Side Orders

Guacamole	\$ 4.99	Avocado	\$ 3.99
Enchilada	\$ 4.99	Beans	\$ 3.49
Sour Cream	\$ 1.99	Tortilla	\$ 0.49
Taco	\$ 3.99	Chile Relleno	\$ 4.49
Rice	\$ 3.49	Chips (To-Go order)	\$ 4.99

Antojitos Salvadoreños Salvadoran Specialties



Pupusa (Queso, Chicharrón, Revueltas, Frijole con Queso, Jalapeño con Queso, Pollo con Queso, Ayote con Queso)

The most typical salvadoran dish, consisting of a corn flour tortilla stuffed with your choice of cheese, pork, both, bean and cheese, jalapeño and cheese, Zucchini with Cheese or chicken and cheese. Served with our homemade pickled shredded cabbage and carrots. \$ 2.65

Pupusas de Loroco con Queso

Filled with cheese and loroco. \$ 2.85

Pupusas de Arroz

Pupusas made with rice flour instead of corn flour. \$ 2.85

Pupusa Suprema

Our extra large super supreme pupusa. Filled with pork, cheese, refried beans, onion, bell peppers, loroco and jalapeño. *Una gigante pupusa rellena de chicharrón, queso, frijole, cebolla, chile verde, loroco y jalapeño.* \$ 4.99

Tamal de Elote

A sweet corn tamale made from fresh ground corn, wrapped in corn husks and steamed. \$ 3.49

Tamal de Pollo

A tamale made with corn meal, spices, potatoes, and succulent portions of chicken breast, wrapped and steamed. \$ 2.99

Tamal Pisque

A tamale consisting of corn meal, spices, filled with refried beans, wrapped in banana leaves and steamed. \$ 2.79

Platanos con Crema y Frijoles

Sliced and deep fried plantains served with cream and beans. \$ 8.29

Yuca con Pollo o Chicharron

Deep fried cassava with your choice of chicken or fried pork. \$ 9.29

Pastelito de Carne

Salvadoran style fried turnover made with seasoned corn flour and filled with seasoned ground beef or shredded chicken. \$ 2.99

Enchiladas Salvadoreñas

A seasoned fried corn flour tortilla topped with refried beans, pickled cabbage, grated cheese, sliced egg, and your choice of ground beef or shredded chicken. \$ 2.99



Empanadas de Platano

Postres/Desserts



Flan a la Kahlua

Mexican custard flavored with Kahlua Coffee Liqueur. \$ 5.49

Arroz Con Leche

A hot salvadoran dessert made with whole grain white rice simmered in milk and sugar with a dash of cinnamon. \$ 4.49

Sopapillas

Fried flour tortillas covered with cinnamon and honey. Dos tortillas de harina, fritas y cubiertas con miel y canela. \$ 5.49

Xango

Rich, creamy cheesecake layered with chunks of banana and real-butter caramel with in a flaky pastry tortilla. Served with vanilla Ice Cream \$ 5.49

Sopapillas con Helado

A fried flour tortilla covered with cinnamon and honey, topped with a ball of vanilla ice cream. Garnished with chocolate, whip cream, and a cherry. Una tortilla de harina, frita y cubierta con miel y canela. Acompañada con elado de vainilla. \$ 5.99

Chilate con Nuegados y Platanos en Miel

A typical salvadoran dessert consisting of a hot corn flour drink with a hint of pepper, fried cassava flour nuggets covered in caramelized brown sugar, along with diced plantains in brown sugar, honey, and cinnamon. \$ 6.49

Empanadas de Platano

A fried plantain turnover stuffed with rice pudding. \$3.99

Pastel de Tres Leches

A rich cake soaked in three kinds of milk: evaporated, sweetened condensed, and heavy cream. \$ 5.99

Jugos/Juices

Horchata, Tamarindo, Marañon, Maracuya (Passion Fruit), Mango, Apple, Orange, Pineapple, Cranberry, and Lemonade

	Pitcher	Regular	Large
	\$ 12.99	\$ 2.99	\$ 4.49
Ensalada (Punch with diced fruit)		\$2.99	\$ 4.49

Bebidas/Soft Drinks

Coke, Diet Coke, Sprite, Gingerale	\$ 2.99
Iced Tea (Refills)	\$ 2.49
Club Soda	\$ 1.99
Milk	\$2.49
Kola Champagne (bottle)	\$ 1.99
Inca Cola (can)	\$ 1.99
Red Bull (can)	\$ 2.99
Free Refills on Soda Fountain Drinks	

Coffee (Refills)	\$ 2.49
Hot Chocolate	\$ 2.49
Tea	\$ 1.99



Lunch Specials

Mexican Pizza

The original fried flour tortilla topped with beans, shredded beef and chicken, topped with melted cheese. Served with guacamole and sour cream. \$ 6.99

Beef or Chicken Tostada

A crisp flour tortilla filled with beef or chicken breast topped with lettuce, tomatoes, and cucumbers. Garnished with grated cheese and sour cream. \$7.99

Chicken Yucatan

A delicious portion of chicken sautéed with vegetables, onions, and tomatoes in a ranchera sauce topped with melted cheese, served with rice and beans. \$ 7.99

Quezadilla

A grilled flour tortilla stuffed with melted cheese, diced jalapeño peppers, served with guacamole and sour cream. Add \$1.00 for Chicken or Beef. \$ 6.99

Vaquita Burrito

Shredded beef and beans rolled in a flour tortilla, topped with fresh enchilada sauce and melted cheese, served with rice. \$ 8.99

Pollito Burrito

A flour tortilla stuffed with chicken, beef, lettuce, tomatoes, cheese and avocado, topped with ranchera sauce and melted cheese, served with sour cream and rice. \$ 8.49

Beef Chimichanga

Large flour tortilla filled with a good portion of shredded beef, beans, and cheese, rolled and grilled, topped with sour cream, and served with rice. \$ 9.99

Chicken Chimichanga

Large flour tortilla filled with a good portion of chicken breast, beans and cheese, rolled and grilled, topped with sour cream, and served with rice. \$ 8.99

Veggie Chimichanga

Large flour tortilla filled with a generous portion of zucchini, broccoli, cauliflower, and cheese, grilled to perfection and served with rice, beans, and pico de gallo. \$ 7.99

Frijolito Burrito

Flour tortilla filled with beans and cheese, served with rice. \$ 7.99

Mexican Salvadoran Combo

One pupusa and one enchilada with your choice of stuffings served with rice and beans. \$ 7.99

Mexican Combo

#1 Enchilada & Taco with Rice and Beans \$ 8.49

#2 Chile Relleno and Taco with Rice and Beans \$ 8.49

#3 Two Crispy Tacos with Rice and Beans \$ 8.49

Lunch menu valid

Monday Thru Friday 11:00 am 3:00pm

Please specify when ordering from the lunch menu or you will be charged for dinner sized dishes.

BEER

IMPORTED BEER

\$5.95



Corona

Modelo Especial

Tecate

Heineken

Dos XX

Amstel Light

Negra Modelo

Stella Artois

Michelada

Tomato Juice, Worcestershire Sauce,
Spices, Lemon Juice and your choice
of beer. \$7.95



DOMESTIC BEER

\$5.50

Budweiser

Miller Lite

Coors Light

O'doul's Non-Alcoholic

EL SALVADOR BEERS

Pilsener \$5.95

Suprema \$5.95

Regia (32 oz) \$7.95

Cadejo Craft Brew \$5.95

COCKTAILS



Classic Mojito \$7.45

Bacardi Rum, Fresh Mint Leaves, Muddled

Lime, Simple Syrup, Club Soda

Mojito Tropical \$7.95

Bacardi Rum, Fresh Mint Leaves, Muddled

Lime, Simple Syrup, Club Soda, choice of

Mango or Passion Fruit

Long Island Iced Tea \$7.95

Rum, Tequila, Triple Sec, Gin, Vodka, Sour

Mix and a splash of Coca Cola

Cosmopolitan \$7.95

Tito's Vodka, Cointreau, Fresh Lime Juice,

Cranberry Juice

Mint Julep \$6.95

Jim Beam Bourbon, Fresh Mint, Simple Syrup

Caipirinha \$6.95

Cachaca, muddled lime, sugar



WINE

RED WINE

Glass Bottle

Carlo Rossi Red Burgandy (House) \$4.95

WoodBridge Merlot \$5.95 \$18.95

Casillero del Diablo Cab/Sav \$6.95 \$23.95

Frontera Malbec \$5.95 \$17.95

Casillero del Diablo Carmenere \$23.95

Woodbridge Cabernet Sauvignon \$18.95

WHITE WINE

Glass Bottle

Carlo Rossi White Chablis (House) \$4.95

Gallo White Zinfandel \$4.95

Davinci Pinto Grigio \$5.95 \$21.95

Sutter Home Chardonnay \$5.95 \$18.95

Kendall-Jackson Chardonnay \$25.95

Barefoot Moscato \$21.95

WINE DRINKS

Glass Pitcher

Sangria (Red Wine, Brandy, \$5.95 \$21.95

Tequila, Orange Juice, splash of
gingerale, and diced fruit)

White Sangria (White wine, Brandy, \$5.95 \$21.95
Sprite, diced fruit.)

Wine Spritzer (White Wine, Soda \$5.95
and Granadine)

Instagram @loschorrosheaton

TODAY'S SPECIALS

APPETIZERS

Mexican Pizza

A crispy flour tortilla topped with refried beans, shredded chicken, shredded beef, and cheese. Garnished with tomato, guacamole, and sour cream

MARGARITAS

	Glass	Pitcher
House Margarita	\$5.95	\$24.95
Tamarind Margarita	\$6.45	\$25.95
Strawberry Margarita	\$6.45	\$25.95
Peach Margarita	\$6.45	\$25.95
Maracuya Margarita Passion Fruit	\$6.45	\$25.95
Los Chorros Signature Margarita Patron Silver Tequila, Patron Citronage, and Sour Mix	\$9.95	\$42.95
Margarita Azul Blue Curacao, Herradura Silver Tequila, Sour Mix	\$6.95	\$27.95
Pomegranite Margarita Pama Pomegranate Liqueur, Herradura Silver, and Sour Mix	\$6.95	\$27.95
Cadillac Margarita Jose Cuervo 1800 Tequila, Gran Marnier, Sour Mix	\$7.95	\$29.95
Golden Margarita Jose Cuervo Gold Tequila, Triple Sec, Sour Mix	\$6.95	\$27.95
Coronarita A large margarita with Jose Cuervo Gold, Triple Sec, topped with a small Corona Skinny Margarita	\$9.95	\$9.95
Our Low Calorie Margarita made with Patron Silver, Fresh Squeezed Lime Juice, Sweetened with Stevia.		
Spicy Ancho Margarita Our margarita with a kick! Ancho Reyes Chile liqueur, Jose Cuervo Tequila, Triple Sec, Sour Mix.	\$7.95	



FROZEN DRINKS

Piña Colada	\$5.95
Malibu Piña Colada (Malibu Rum)	\$6.95
Piña Colada Virgin	\$4.95
Daiquiris Strawberry, Peach, Mango, Maracuya	\$5.95
Daiquiris Virgin Strawberry, Peach, Mango, Maracuya	\$4.95





HAPPY HOUR

3:00 PM - 7:00 PM MONDAY - FRIDAY

ALL BEERS \$3.95

CORONA	SUPREMA
TECATE	NEGRA MODELO
DOS XX	MODELO ESPECIAL
HEINEKEN	BUDWEISER
AMSTEL LIGHT	MILLER LITE
STELLA ARTOIS	COORS LIGHT
PILSENER	CADEJO CRAFT BREW

HOUSE WINES \$3.95

HOUSE RED
HOUSE WHITE
HOUSE ZINFANDEL

FOOD \$5

BEAN DIP W/ CHIPS
NACHOS
QUESO FUNDIDO DIP W/ CHIPS
SMALL QUEZADILLA

DRINK SPECIALS

HOUSE MARGARITA \$3.95
SANGRIA \$3.95
LONG ISLAND ICED TEA \$5.95
MOJITO \$5.95
PATRON SILVER SHOT \$7.95
PINA COLADA \$3.95
JOSE CUERVO SHOT \$3.95

TEQUILA LIST

Patron Silver
Patron Añejo
Patron Reposado
Corzo
Jose Cuervo Especial Gold
1800 Reposado
1800 Silver
Tres Generaciones Plata
Tres Generaciones Añejo
Herradura Silver
Herradura Reposado
Don Julio Blanco
Milagro Silver
Cazadores Añejo
El Jimador Reposado
Deobel Reposado
El Tesoro
Hornitos Reposado
Montezuma Gold
Monte Alban (Mezcal)



RUM

Bacardi Silver
Flor de Caña
Ron Zacapa 23 Años
Captain Morgan Spiced
Malibu
Wray and Nephews

GIN

Tanqueray
Beefeater
Bombay Sapphire
Gordon's

VODKA

Grey Goose
Titos Handmade
Absolut
Finlandia
Ciroc
Smirnoff
Stolichnaya

WHISKEY

Gran Marnier
Hennessey
Remy Martin
Courvoisier
Amarette Disaronno
RumChata
Jagermeister
Fireball
Tia Maria
Kahlua
Frangelico
Sambuca
Bailey's Irish Cream
Cointreau
Presidente Brandy

Glenlivet
Chivas Regal
Johnnie Walker Red Label
Johnnie Walker Black Label
Jack Daniels
Jim Beam
J & B
Seagrams 7
Maker's Mark

www.loschorrosrestaurant.com