

LIMITED TIME OFFERS

AUTHENTIC PLATTERS

Served with rice and beans

Double Chicken Enchiladas: Two enchiladas with shredded ranchero chicken, cheese and topped with chicken, avocado, enchilada sauce, cotija, cilantro, creamy cilantro. 1080 cal

2PC and Salad Platter: Two pieces of chicken, tortillas, salad topped with cotija, tortilla strips, creamy cilantro, pico de gallo salsa. 900 cal

Quesadilla Platter: Chicken, guacamole, sour cream, cheese, onions, pico de gallo salsa, poblano salsa. 1150 cal

Wet Burrito: Chicken, cheese, rice, cabbage, enchilada sauce, cilantro, pico de gallo salsa. 1030 cal

TACO PLATTERS

Served with rice and beans

Chicken Avocado: Two tacos with chicken, avocado, cheese, creamy cilantro, cabbage, pico de gallo salsa. 930 cal

Chicken Fajita: Two tacos with chicken, cheese, pico, fajita vegetables, cabbage, poblano salsa. 900 cal

Avocado Tacos al Carbon: Three tacos with chicken, avocado, diced onions, cilantro. 800 cal

Shrimp Mango: Two tacos with shrimp, avocado, mango salsa, cotija cheese, cabbage, avocado salsa. 820 cal

DINNER & DESSERT FAMILY MEAL

12pcs of fire-grilled chicken, choice of two large sides, flour/corn tortillas or chips and a dulce de leche chocolate cake.

REGULAR MENU

FAMILY MEALS

Includes warm tortillas

8pc plus 2 large sides: Leg & Thigh or Mixed. (serves 3 to 4 people)
1770-3490/1800-3520 cal

10pc plus 2 large sides: Leg & Thigh or Mixed. (serves 4 to 5 people)
2180-3970/2230-4020 cal

12pc plus 3 large sides: Leg & Thigh or Mixed. (serves 5 to 6 people)
2640-5240/2690-5290 cal

16pc plus 3 large sides: Leg & Thigh or Mixed. (serves 6 to 8 people)
3460-6210/3530-6280 cal

Chicken Only (tortillas extra)

8pcs: (feeds 3 to 4). Leg & Thigh or Mixed. 1200/1230 cal

CHICKEN COMBOS

Includes 2 small sides & small drink

2pc Combo: Leg & Thigh or Breast & Wing. 470-1290/490-1300 cal

3pc Combo: Leg & Thigh or 2 Breasts & 1 Wing. 690-1500/710-1530 cal

4pc Half-Chicken Combo: 1 Leg, 1 Thigh, 1 Breast & 1 Wing. 790-1600 cal

Dressing adds 60-320 cal

SIDES (Small)

Pinto Beans 200 cal, Black Beans 140 cal, Rice 170 cal, Broccoli 30 cal,
Cole Slaw 130 cal, Corn 160 cal, Loco Side Salad 210 cal,
Macaroni & Cheese 250 cal, Mashed Potatoes & Gravy 120 cal

UNDER 500 CALORIES

Double Chicken Avocado Salad: Double chicken, lettuce blend, avocado, cotija cheese, corn, pico de gallo salsa, sour cream, cilantro. 380 cal. Shrimp 380 cal

Double Chicken Fajita Salad – Chicken: Double chicken breast, lettuce blend, avocado, fajita vegetables, tortilla strips, cotija cheese, pico de gallo salsa. 440 cal.

Double Shrimp 450 cal

Chicken Avocado Tortilla Wrap: Chicken, avocado, corn, jack cheese, cotija cheese, cilantro, pico de gallo salsa, wheat tortilla, side salad. 480 cal. Shrimp 510 cal

Chicken Black Bean Bowl: Chicken, avocado, rice, cotija cheese, pico de gallo salsa, black beans, broccoli. 480 cal. Shrimp 490 cal

Skinless Breast Meal (corn tortillas): Skinless chicken breast, avocado, broccoli, side salad with cotija cheese and pico de gallo salsa, corn tortillas. 420 cal

Skinless Breast Meal (flour tortillas): skinless chicken breast, avocado, broccoli, side salad with cotija cheese and pico de gallo salsa, flour tortillas. 490 cal

Dressing adds 60-320 cal

TOSTADAS

Tostada Salad: Chicken, beans, rice, cheese, sour cream, pico de gallo salsa. 860 cal

Double Chicken Tostada Salad: Double chicken, avocado, beans, rice, cheese, sour cream, pico de gallo salsa. 1030 cal

All available with Shrimp substitution, adds 60-210 cal • Dressing adds 60-320 cal

Drink adds 0-180 cal

SALADS

Mexican Cobb: Chicken, avocado, bacon, black beans, cheese, pico de gallo salsa, tortilla strips. 520 cal

Classic Chicken: Chicken, corn, pico de gallo salsa, cotija cheese, tortilla strips, cilantro. 240 cal

All available with Shrimp substitution, adds 60-210 cal • Dressing adds 60-320 cal

Drink adds 0-180 cal

BOWLS

Double Chicken: Double chicken, avocado, beans, rice, cabbage, sour cream, cheese, pico de gallo salsa. 930 cal

Grande Avocado Chicken: Chicken, avocado, sour cream, corn, cheese, cabbage, pico de gallo salsa, rice, beans. 850 cal

All available with Shrimp substitution, adds 60-210 cal • Dressing adds 60-320 cal
Tortillas & Drink add 110-370 cal

BURRITOS

Chicken Fajita: Chicken, fajita vegetables, sour cream, cheese, black beans, rice, poblano salsa. 870 cal

Chipotle Chicken Avocado: Chicken, avocado, sour cream, chipotle salsa, cheese, beans, rice, cabbage. 920 cal

Chicken Avocado: Chicken, avocado, beans, pico de gallo salsa, cabbage, cheese, cilantro, creamy cilantro. 950 cal

Ranchero: Shredded ranchero chicken, cheese, rice, beans, cabbage, pico de gallo salsa, creamy cilantro, cilantro. 930 cal

All available with Shrimp substitution, adds 60-210 cal • Chips & Drink adds 200-380 cal

STUFFED QUESADILLAS

Chicken Avocado Quesadilla: Chicken, cheese, avocado, cabbage, creamy cilantro, pico de gallo salsa. 960 cal

Chicken Fajita Avocado Quesadilla: Chicken, avocado, fajita vegetables, cheese, poblano salsa, cilantro. 910 cal

All available with Shrimp substitution, adds 60-210 cal • Chips & Drink adds 200-380 cal

COMBOS

includes drink and tortillas or chips

Original Pollo Bowl®. 720-990 cal • **Mexican Caesar Bowl.** 590-860 cal

Classic Chicken Burrito. 630-900 cal • **Two Grande Chicken Tacos.** 710-970 cal

CHICKEN SOUP

Chicken Tortilla: Savory broth with shredded chicken and vegetables, served with tortilla strips, cotija cheese and cilantro. small 210 cal, large 450 cal

SNACK MENU

Chips & Guac. Individual 980 cal, Family 1210 cal • **BRC Burrito.** 430 cal

TACOS

Chicken Taco al Carbon. 160 cal • **Classic Crunchy Taco.** 230 cal

Chicken Avocado Taco. 340 cal

CATERING – CHICKEN MENU

serves parties of 10 or more

Chicken Meals

- Citrus-marinated, fire-grilled chicken (2 pieces/person)
- 2 side dishes (see choices above)
- Warm flour or corn tortillas
- Tortilla chips
- Fresh salsa
- Serving utensils, plates, napkins and cutlery

24-Piece Meal: Serves 10-12 people. 7720-13040 cal

48-Piece Meal: Serves 20-24 people. 15440-26100 cal

Additional Chicken: 24 pieces, warm flour or corn tortillas, fresh salsa.
Serves 10-12 people. 5110-6270 cal

CATERING – MEXICAN MENU

à la carte items

Burritos: Your choice of any four burritos, cut in half (8 halves per platter), and served with fresh salsa. Burrito choices include: Chipotle, Avocado, Ranchero, Fajita. Serves 6-8 people. 3510-3930 cal

Mexican Salad: Romaine lettuce blend, pico de gallo salsa, corn, cilantro, cotija cheese, and tortilla strips served with creamy cilantro dressing on the side. Serves 6-8 people. 660 cal without dressing. Dressing adds 420-1730 cal. Available with a side of chopped chicken, 360 cal

Chicken Taquitos & Hand-Made Guacamole: 12 chicken taquitos cut in half and served with handmade guacamole. Serves 6-8 people. 1840 cal

Tacos al Carbon 6-Pack: 6 tacos al carbon and fresh salsa. Serves 4-6 people. 990-1090 cal

Chips & Salsa: Serves 10-12 people. 1910-2170 cal

Salsa: House (mild) 80 cal, Pico de Gallo (medium) 140 cal, Avocado (hot) 340 cal, Salsa Roja (fiery). 130 cal

Side Dishes: Extra Large serves 10-12 people, Jumbo serves 20-24 people
Pinto Beans, Black Beans, Rice, Broccoli, Cole Slaw, Corn, Loco Side Salad, Macaroni & Cheese, Mashed Potatoes & Gravy.

Handmade Guacamole: 390 cal

Bottled Water

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