

LIMITED TIME OFFERS

ENCHILADA PLATTERS

Double Chicken: 2 enchiladas with chicken and cheese, topped with more chicken, avocado, sour cream, green chile sauce, cotija, and cilantro. Served with rice and beans.

Chicken & Shrimp: 2 enchiladas: one with chicken and cheese, one with shrimp, corn, and cheese. Topped with avocado, red and green chile sauce, cotija, and cilantro. Served with rice and beans.

Shrimp & Avocado: 2 enchiladas with shrimp, corn, and cheese, and topped with avocado, green chile sauce, cotija, and cilantro. Served with rice and beans.

FAMILIA DINNER

Choose two Large Sides, 8pcs or 12pcs of Chicken, Flour/Corn Tortillas or Chips. Add-on 4 Cheese Enchiladas to any family dinner for an extra charge.

TACOS

Shrimp Avocado Taco: Shrimp, avocado, creamy cilantro, cabbage and pico de gallo salsa in a flour tortilla.

REGULAR MENU

FAMILY MEALS

Includes warm tortillas

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

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

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

Chicken Only (tortillas extra)

8pcs: Leg & Thigh or Mixed (feeds 3 to 4). 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. 690-1490/710-1520 cal

4pc Half-Chicken Combo: 1 Leg, 1 Thigh, 1 Breast & 1 Wing. 790-1590 cal
Dressing adds 60-320 cal

Shrimp menu items available in Houston and Lafayette area restaurants only.

March 2019

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 310 cal, Mashed Potatoes & Gravy 100 cal

UNDER 500 CALORIES

Double Chicken Avocado Salad: Double chicken, lettuce blend, avocado, cotija cheese, corn, pico de gallo salsa, sour cream, cilantro. 370 cal

Chicken Avocado Tortilla Wrap: Chicken, avocado, corn, jack cheese, cotija cheese, cilantro, pico de gallo salsa, wheat tortilla, side salad. 490 cal

Chicken Black Bean Bowl: Chicken, avocado, rice, cotija cheese, pico de gallo salsa, black beans, broccoli. 460 cal

Dressing adds 60-320 cal

TOSTADAS

Classic Tostada Salad: Chicken, beans, rice, cheese, sour cream, pico de gallo salsa. 830 cal

Double Chicken Tostada Salad: Double chicken, avocado, beans, rice, cheese, sour cream, pico de gallo salsa. 1000 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. 890 cal. Shrimp 890

Grande Avocado Chicken: Chicken, avocado, sour cream, corn, cheese, cabbage, pico de gallo salsa, rice, beans. 780 cal. Shrimp 800

Dressing adds 60-320 cal • Tortillas & Drink add 110-370 cal

BURRITOS

Chipotle Chicken Avocado: Chicken, avocado, sour cream, chipotle salsa, cheese, beans, rice, cabbage. 890 cal. Shrimp 870

Chicken Avocado: Chicken, avocado, beans, pico de gallo salsa, cabbage, cheese, cilantro, creamy cilantro. 890 cal. Shrimp 860

BRC Burrito: Beans, rice, cheese. 410 cal

Chips & Drink adds 200-380 cal

STUFFED QUESADILLAS

Chicken Avocado: Chicken, cheese, avocado, cabbage, creamy cilantro, pico de gallo salsa. 940 cal. Shrimp 940

Chips & Drink adds 200-380 cal

COMBOS

includes drink and tortillas or chips

Original Pollo Bowl®: 650-910 cal

Handmade Chicken Taquitos (3): 620-880 cal

STARTERS

Handmade Chicken Taquito (1): Shredded ranchero chicken, guacamole, creamy cilantro, cilantro, pico de gallo salsa. 120 cal

Chicken Tortilla Soup: Savory broth with shredded chicken and vegetables, served with tortilla strips, cotija cheese and cilantro. small 210 cal, large 440 cal

Chips & Guacamole: Small 510 cal, Regular 1010 cal

TACOS

Chicken Taco al Carbon: 160 cal. Shrimp 160

Crunchy Chicken Taco: 230 cal

KIDS' COMBOS

BRC Burrito: 410 cal

Mini Pollo Bowl: 310 cal

Chicken Legs (2): 170 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. 7730-12970 cal

48-Piece Meal: Serves 20-24 people. 15450-25950 cal

Additional Chicken: 24 pieces, warm flour or corn tortillas, fresh salsa.
Serves 10-12 people. 5120-6200 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. 3440-3660 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. 1000-1060 cal

Chips & Salsa: Serves 10-12 people. 1920-2090 cal

Chips & Guacamole: Serves 10-12 people. 2590 cal

Salsa: House (mild) 90 cal, Pico de Gallo (medium) 100 cal, Avocado (hot) 270 cal, Salsa Roja (fiery). 130 cal

Side Dishes: Extra Large serves 10-12 people, 390-2470 cal
Jumbo serves 20-24 people, 770-4940 cal

Pinto Beans, Black Beans, Rice, Broccoli, Cole Slaw, Corn, Loco Side Salad, Macaroni & Cheese, Mashed Potatoes & Gravy.

Handmade Guacamole: 760 cal

Bottled Water

Now accepting mobile pay

