

## LIMITED TIME OFFERS

### 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 Bacon Cheddar:** Two tacos with chicken, bacon, cheddar, caramelized onions, cabbage, pico de gallo salsa. 960 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

### SIGNATURE AVOCADO TOSTADAS

**Chicken & Shrimp:** Chicken, shrimp, avocado, sour cream, cheese, beans, rice, pico de gallo salsa. 960 cal

**Chicken Fajita:** Chicken, fajita vegetables, guacamole, sour cream, cheese, beans, rice. 910 cal

**Avocado Bacon:** Chicken, avocado, bacon, cheese, beans, rice, pico de gallo salsa. 930 cal

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

## 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

2,000 calories a day is used for general nutrition advice, but calorie needs vary.

## 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

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## 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

## \$5 COMBOS

includes drink and tortillas or chips

**Original Pollo Bowl®.** 720-990 cal • **Mexican Caesar Bowl.** 590-870 cal

**Classic Chicken Burrito.** 630-900 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

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## 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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