

Executive Chef Eric Williams

Managers Hugh "Woody" McAree
Susan Walters

Sous Chef Tom Schrenk

Line Chefs Jarrod "Texas" Berger
Chris "Balboa" Cratty
Justin Herl
Nolan Konkoski
"Jaybird" Martin
Mark Stewart
Jesse "Juicy" Tyner
James Whitten

Pastry Chef Heather McCleester

Kitchen Attendants Dontez "Troop" Byers
Chris Hughes
Riley Moncrief
Carlos Singleton
T.J. Underwood

Servers Chad Cashin
Scott Casteel
Temma Collins
Michael Crawmer
Meredith "Mega" Harger
Kyle "Lyle" Konkoski
Carrie Love
Monica "Hammer" McMahon
Jenny Panzo
Kristi Polster
Donna Schroeder
Molly "Streaks" Smith
Lisa "Worldlygirl.com" Tyler
Charlotte Wilson
Jhonny Yugas

Server Assistants Brianne "Star" Ellis
Christina Faught
Nolan "Bubba" Meyer
Abraham & Cindy Pacheco
Chris Underwood

Bartenders Lindsey "L.L." Chizek
Jennifer "N.B." Grosh
Shaf™
Tiffany Walker

Hostess Ashley McCambell
Catherine Szilagyi

Executive Producer Craig "Seve" Summers

LOPEZ

Bar & Grille

**palm beach
beverly hills
mexico city
cleveland**

• SMALL PLATES • SIDE DISHES •

CALAMARI

made famous at our palm beach location!
warm gaucho slaw / red pepper marmalade
9½

Seafood CHAPULTEPEC

bay scallops, shrimp and chiles sautéed in a lemon-garlic cream /
chihuahua cheese burrito
9

Baja Style SMOKED CHICKEN "PIZZA"

crisp flour tortillas / chihuahua cheese / mango-habañero salsita
10

LOBSTER EMPANADAS

flour turnovers / lobster and rock shrimp / jalapeño jelly
9

GUACAMOLE

vegetable escabeché
8½

Bowl of SOUP

Negotiable

speedy gonzalez PEZ candy

2

sauteed spinach-raisins-pepita

4

mexican red rice

2½

vegetarian pinto beans

2½

black beans

2½

CRAB CAKES • Durango Style

red chile-coconut curry sauce
9½

Barbacoa DUCK CRÊPE

orange-ancho bbq duck confit / pistachio-cornmeal crêpe / crème
8½

Grilled SHRIMP TOSTADA

corn tortillas / chihuahua cheese / black beans / mushrooms /
lemon-cilantro / fruit salsita
10

POBLANO + ARTICHOKE QUESO FUNDIDO

creamy goat cheese / chile rajas / crisp flour tostaditas
8½

FLAUTAS

smoked chicken or cheese-roasted vegetable
7½

SALSA TRIO + FLOUR TOSTADITAS

mango mojo / tomatillo verdé salsa / pico de gallo
4½

southwestern corn pudding

4

grilled asparagus

4

smoked gouda-jalapeño grits

3½

manchego-asparagus-corn risotto

4½

seared green beans

4



FAJITAS

Char Grilled + Blackened

choose: skirt steak, marinated chicken, grilled vegetables, or shrimp.
flour tortillas, rajas, pico de gallo, and chipotle-tomatillo salsas
16

TACOS al CARBÒN

Marinated + Grilled

choose: carné asada, achiote marinated chicken breast, or
portobello mushrooms. flour tortillas, rajas, and tomatillo verdé salsa
16

LOPEZ IS TOTALLY SMOKE FREE

CHEAP TEQUILA ... EVERY TUESDAY + THURSDAY 5-9 P.M.

18% GRATUITY ADDED TO PARTIES OF SIX OR MORE

• **VEGETARIAN + GREENS** •

Lopez CAESAR Salad
chile spiced pecans / bleu cheese
6½

HOUSE TOSS Salad
lemon-cilantro / spicy sherry / buttermilk-cilantro /
roasted garlic-balsamic vinaigrette
5½

Cornmeal Battered CHILE RELLENO
roasted vegetables / mixed cheese / guajillo chile-tomato sauce
10½

MUSHROOM + GOAT CHEESE Quesadillas
chile rajas / cilantro recado / pico de gallo
14½

COWBOY COBB
fajita chicken / mixed greens / feta / avocado / cactus / corn /
bleu cheese / pickled red onion / cilantro-buttermilk dressing
15½

• **CHICKEN + DUCK** •

MEZCAL Chicken
tequila-lime marinated and grilled / southwestern corn pudding /
grilled asparagus / sweet red pepper marmalade /
jalapeño mustard sauce
20

Barbacoa DUCK Quesadillas
orange-ancho bbq sauce / duck leg confit / chihuahua cheese /
poblano chile rajas / pico de gallo
17½

Mexican "LASAÑA"
corn tortilla casserole / roasted chicken / green chiles /
créme fresca / chihuahua cheese / guajillo chile-tomato sauce
17

Enchiladas MOLÉ Poblano
grilled and sliced chicken breast / chile rajas /
our famous mexican chocolate-red chile molé sauce
16½

Enchiladas SUIZAS
roasted chicken / sour cream-tomatillo sauce / texas-jack cheese
16

Northern Style QUESADILLAS
grilled chicken / chihuahua cheese / chile rajas / guacamole
15½

• **SEAFOOD + SHELLFISH** •

SALMON Barbacoa
smoked gouda-jalapeño grits / orange-ancho bbq / spinach
20½

SOFT SHELL CRAB Quesadillas
crème d'limon sauce / chile rajas / mango mojo
19

TROUT Pepita
pecan-pumpkin seed crust / red chile roasted
potatoes / seared green beans / jalapeño-mustard sauce
20½

SEA SCALLOPS
ancho dusted and pan seared / sweet corn-asparagus
risotto / guajillo chile-grilled tomato sauce
21½

PESCADO del DIA • Vera Cruzana
spanish olive-poblano-tomato sauce / grilled asparagus /
cauliflower-hominy cake
priced daily

LOBSTER Enchiladas
lobster and rock shrimp / asadero cheeses / mild green chiles /
crème d'limon sauce / lobster-chipotlé créma
18½

Escondido FISH TACOS
grilled tilapia filets / habañero cabbage /
crème d'limon sauce / mango mojo
16

• **PORK + BEEF** •

Pulled Pork "WET BURRITO"
red sauce / green sauce / or christmas
14½

Smoked PORK PORTERHOUSE
smoked gouda-jalapeño grits / orange-ancho bbq / spinach
20

Steak ENCHILADAS
grilled and sliced skirt steak / chile rajas / corn tortillas /
"tex-mex" sauce / pico de gallo / sour cream
18

FLAT IRON STEAK
smoked gouda-jalapeño grits / gaucho steak sauce /
balsamic spiked pico de gallo
21

CERVEZAS

BOTTLED

Dos Equis Lager	3.70
Corona	3.70
Corona Light	3.70
Bucket of 5 Coronitas	10.50
Red Stripe	3.70
Pacifico	3.95
Bohemia	3.70
Carta Blanca	3.70
Negra Modelo - Dark	3.70
Tecate	3.70
Miller Genuine Draft	2.80
Miller Lite	2.80
Michelob Ultra	3.95
Heineken	3.95
Amstel Light	3.70
Kaliber - Non Alcoholic	3.95
Red Bull	3.00

DRAFT

Dos Equis Amber	3.70
Bass Ale	4.20
Labatts	3.70
Guinness	4.20
Black + Tan	4.20
Black + Blue	4.20
Hoegaarden	4.20

ESPECIALS

“Dark & Stormy” - Stewart’s Ginger Beer and Jamaican Dark Rum.	5.35
Mexican Chocolate Martini	5.95
Cuban Mojito	5.85
Red Sangria	4.65
Jarritos - Mexican Soda Pops	2.25

MARGARITAS

HALF OFF EVERY TUES + THURS 5-9 P.M.

Golden Margarita	Glass 7.15 - Pitcher 35.75
Traditional	Glass 5.95 - Pitcher 29.75
Cactus, Strawberry, Mango, Passion Fruit, White Peach, Red Currant, Pineapple, or Blue	Glass 6.25 - Pitcher 31.25

EACH PITCHER EQUALS SIX MARGARITAS

• HALF PRICE EVERY TUES + THURS 5-9 P.M. •

TEQUILAS

	<u>SHOT</u>	<u>MARGI</u>	<u>PITCHER</u>
Sauza Commemorativo	5.60	7.45	39.00
Cuervo Reserva 1800 - Reposado	5.60	7.45	39.00
Sauza Tres Generaciones Plata	5.60	7.45	39.00
Sauza Tres Generaciones Añejo	5.95	7.80	42.90
Cuervo Reserva 1800 - Silver	6.45	8.30	45.65
Cuervo Reserva 1800 -Añejo	6.45	8.30	45.65
Herradura Reposado	6.95	8.80	48.40
Patrón Silver	7.40	9.25	50.87
Herradura Añejo	7.40	9.25	50.87
Cabo Wabo Reposado	7.40	9.25	50.87
Corazón Silver - Blanco	7.40	9.25	50.87
Patrón Reposado	7.40	9.25	50.87
Patrón Añejo	7.45	9.30	51.15
Centenario Añejo	7.45	9.30	51.15
El Tesoro Añejo	7.45	9.30	51.15
Don Julio - Añejo	7.45	9.30	51.15
Corazón Gold - Reposado	7.90	9.75	53.62
Corralejo - Reposado	7.90	9.75	53.62
Corralejo - Añejo	8.35	10.20	54.00
Don Eduardo Añejo	8.35	10.20	54.00
Milagro Reposado	8.35	10.20	54.00

TASTING OF TEQUILAS

Four Tastes - One Ounce Pours		13.65
Herradura Reposado	Reserva 1800 - Reposado	
El Tesoro Añejo	Sauza Commemorativo	

The State of Ohio requires us to inform you that consuming foods which contain raw eggs, raw fish, or raw meat may increase your risk of foodborne illness.
