



BOCA

TACOS Y TEQUILA

FRESHNESS IS OUR PRIORITY! WE ARE A "SCRATCH" KITCHEN & WE PREPARE OUR FOOD IN SMALL BATCHES TO PRESERVE FRESHNESS AND FLAVOR

appetizers

BOCA BALLS.....\$5.95
CHIPOTLE MASHED POTATOES ROLLED IN PANKO BREAD CRUMBS & DEEP FRIED.

CHIPS & SALSA....\$5.95
HOUSE MADE, FRIED TO ORDER CHIPS & FRESH SALSAS.

GUACAMOLE DUO.....\$10.75
TRADITIONAL & SURPRISE GUACAMOLE SERVED WITH FRESH FRIED TO ORDER CHIPS.

QUESADILLA.....\$9.95
LARGE FLOUR QUESADILLA STUFFED WITH GREEN CHILI STRIPS.
*ADD GRILLED ONIONS \$1.75
*ADD RAJAS \$1.75

WE SELL SALSAS BY THE IAR

sides

RICE.....\$2.25
GARLIC & GREEN CHILI RICE.

BEANS.....\$2.25 *BACON OR VEGAN*
RANCHERO STYLE WHOLE PINTO BEANS.

RICE & BEANS\$3.25
QUESADILLA.....(S)\$2.50 (L)\$5.25

TACO modifiers

MACHO STYLE...\$1.50 🔥
ANAHEIM CHILI STUFFED WITH CHEESE & ANY TACO

ADD A BALL.....\$1.25
GET A BOCA BALL ON THE SIDE

ADD AN EGG.....\$1.00
ADD A POACHED OR FRIED EGG TO YOUR TACO

ADD GRILLED ONIONS . \$1.50
ADD RAJAS.....\$1.75

special items

THE BURRO.....\$9.95
CARNE ASADA ROLLED IN A FLOUR TORTILLA WITH CABBAGE, PICO AND GUACAMOLE. ADD CHEESE \$1.00
SUBSTITUTE ANY OTHER PROTEIN FOR AN EXTRA CHARGE

BOCA SALAD.....\$9.75
CABBAGE TOSSED IN AN ANAHEIM AVOCADO VINAIGRETTE TOPPED WITH CARNE ASADA (\$9.50) OR VEGGIE (\$9.85), GRILLED ONIONS, AND PICO DE GALLO.

ADD SALMON OR SHRIMP (+\$3.00)
SOUP OF THE WEEK *NOT ALWAYS AVAILABLE*
LOCAL, ORGANIC, & SEASONAL INGREDIENTS.

ELOTE.....\$4.15
TRADITIONAL GRILLED MEXICAN ELOTE WITH CREMA, COTIJA CHEESE AND POWDERED CHIPOTLE.

WEEKEND SPECIALS
CHEF MARIA CREATES SOMETHING NEW WITH LATIN FLAVOR.
EXOTIC TACO WEDNESDAY
NEW EXOTIC MEATS OR VEGGIES EVERY WEDNESDAY.

SERVED ON A HOMEMADE FLOUR / CORN TORTILLA OR CABBAGE WRAP WITH CABBAGE & GUACAMOLE

tacos

meat

CARAMELO.....(S)\$3.50 (L)\$7.25

MACHO.....\$3.95 🔥
ANAHEIM CHILI STUFFED WITH CHOPPED STEAK & CHEESE.

DISCADA.....\$3.50
BEEF CHORIZO & YELLOW PEPPERS.

ASADA.....\$3.00
GRILLED & CHOPPED STEAK.

MAR Y TIERRA.....\$4.50
STEAK & BEER BATTERED SHRIMP.

THE DAN GIBSON....\$4.50
BARBACOA STYLE BEEF COOKED IN TOMATO CHILE BROTH TOPPED WITH CILANTRO & ONIONS

BISTEK.....\$3.95
BRAISED BEEF SIMMERED IN A RANCHERO SAUCE.

PUERCO VERDE.....\$4.00
SHREDDED PORK SIMMERED IN TOMATILLO SAUCE.

POLLO.....\$3.75
GRILLED CITRUS & HERB MARINATED CHICKEN.

AL PASTÓR.....\$4.50
THINLY SLICED PORK MIXED WITH ACHIOTE AND CHILE GUAJILLO SIMMERED IN FRESH PINEAPPLE JUICE TOPPED WITH CILANTRO AND ONIONS

CHIPOTLE BBQ.....\$4.00
SHREDDED PORK RIBS GRILLED AND SLOW ROASTED IN CHIPOTLE SAUCE.

TACO DOG.....\$4.50
BACON WRAPPED HOT DOG TOPPED WITH GRILLED ONIONS, PICO DE GALLO & BEANS

MOLE DE POLLO..\$4.75
CHICKEN TOSSED IN A TRADITIONAL MOLE POBLANO SAUCE TOPPED WITH SESAME SEEDS.

CONTAINS PEANUTS

veggie

VEGGIE TACO.....\$3.50
SAUTÉED MUSHROOMS, ONIONS & CILANTRO WITH MELTED CHEESE. ***VEGAN OPTION***

CALABACITAS.....\$3.75
ZUCCHINI, ROASTED CORN, ANAHEIM PEPPER & CHEESE IN A TOMATO SAUCE.

CAULIFLOWER.....\$4.35
GRILLED FRESH CAULIFLOWER TOSSED IN A CURRY CILANTRO & ORANGE OIL. ***VEGAN***

RAJAS.....\$3.75
FIRE ROASTED CORN, ANAHEIM & POBLANO CHILIS IN A CHEESE & CREAM SAUCE.

TOFU.....\$3.00
HONEY MUSTARD MARINATED & GRILLED TOFU.
VEGAN IF YOU'RE COOL WITH HONEY

AM TACO.....\$3.75
HASHBROWN TOPPED WITH A FRIED EGG, PICO DE GALLO & BASIL CILANTRO JALAPEÑO CREMA. ***VEGAN OPTION***

seafood

SALMON.....\$4.50
SUSHI GRADE CITRUS MARINATED SALMON.

OCTOPUS.....\$4.25
OCTOPUS SAUTÉED WITH ONION, GARLIC & LEMON.

PESCADO.....\$3.50
BEER BATTERED WHITE FISH.

CAMARÓN.....\$4.00
LIME, BUTTER & CHIPOTLE MARINATED SHRIMP, GRILLED OR BEER BATTERED & FRIED.

**NO CABBAGE? NO GUAC?
NO PROBLEM!**

LET US KNOW!

🔥 MIGHT BE SPICY

drinks

FOUNTAIN DRINKS.....\$2.75
REFILLABLE RC, DIET RC, DR. PEPPER, 7UP, ROOT BEER, SQUIRT, ICED TEA, GINGER ALE

LEMONADE.....\$3.25 refills \$1
CACTUS COOLER.....\$2.00

JAMAICA.....\$3.25 refills \$1
MEXICAN SODAS.....\$3.00

desserts

CHOCO TACO.....\$5
BY HUB ICE CREAM FACTORY

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD OR SHELLFISH MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS