

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 FLIGHT.....\$5.95**
FRIED TO ORDER CHIPS & FRESH SALSA FLIGHT MADE IN HOUSE
- GUACAMOLE DUO.....\$10.75**
TRADITIONAL & SURPRISE GUACAMOLE SERVED WITH FRESH FRIED TO ORDER CHIPS.
- PULPO ASADO.....\$15.00**
ANCHO BUTTER LIME RUBBED OCTOPUS SERVED WITH GRILLED MEXICAN GREEN ONIONS & TORTILLAS
- "BANH MI" QUESADILLAS.....\$13.00**
3 CORN CHEESE QUESADILLAS STUFFED WITH FRESH BASIL, ONIONS, CARROTS & CILANTRO SLAW SERVED OVER A MINT HONEY SERRANO SAUCE *CONTAINS FISH SAUCE

WE SELL SALSAS BY THE JAR

sides

- RICE.....\$2.25**
GARLIC & GREEN CHILI RICE.
- BEANS.....\$2.25 *VEGAN***
RANCHERO STYLE WHOLE PINTO BEANS.
- RICE & BEANS\$3.25**
- GRILLED MEXICAN GREEN ONIONS...\$2**
- 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.....\$10.00**
CARNE ASADA ROLLED IN A FLOUR TORTILLA WITH CABBAGE, PICO AND GUACAMOLE. ADD CHEESE \$1.00
SUBSTITUTE ANY OTHER MEAT FOR AN EXTRA CHARGE
- BOCA SALAD.....\$10.00**
CABBAGE TOSSED IN AN ANAHEIM AVOCADO VINAIGRETTE TOPPED WITH CARNE ASADA, GRILLED ONIONS, AND PICO DE GALLO. (SUBSTITUTE MEAT FOR AN EXTRA CHARGE)
- LA TORTA.....\$14.00**
GRILLED BARRIO BREAD WITH YOUR CHOICE OF MEAT, GRILLED ONIONS, AVOCADO SPREAD, AIOLI, WITH PICKLED CARROTS & JALAPEÑOS ON THE SIDE
- ELOTE.....\$4.15**
TRADITIONAL GRILLED MEXICAN ELOTE WITH CREMA, COTIJA CHEESE AND POWDERED CHIPOTLE.

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

tacos

meat

- CARAMELO.....(S)\$3.50
(L)\$8.25**
- MACHO.....\$3.95 🔥**
ANAHEIM CHILI STUFFED WITH CHOPPED STEAK & CHEESE.
- ASADA.....\$3.00**
GRILLED & CHOPPED STEAK.
- MAR Y TIERRA.....\$4.75**
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.
- POLLO.....\$3.75**
GRILLED CITRUS & HERB MARINATED CHICKEN.

- PUERCO VERDE.....\$4.25**
SHREDDED PORK SIMMERED IN TOMATILLO SAUCE.
- AL PASTÓR.....\$4.75**
THINLY SLICED PORK MIXED WITH ACHIOTE AND CHILE GUAJILLO SIMMERED IN FRESH PINEAPPLE JUICE TOPPED WITH CILANTRO AND ONIONS
- CHIPOTLE BBQ.....\$4.25**
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. *SPECIFY IF YOU WANT IT VEGAN*
- RAJAS.....\$4.00**
FIRE ROASTED CORN, ANAHEIM & POBLANO CHILIS IN A CHEESE & CREAM SAUCE.
- TOFU.....\$3.15**
LOCAL HONEY MUSTARD MARINATED & GRILLED TOFU.
VEGAN IF YOU'RE COOL WITH HONEY

- CAULIFLOWER.....\$4.50**
GRILLED FRESH CAULIFLOWER TOSSED IN A CURRY CILANTRO & ORANGE OIL.
VEGAN
- AM TACO.....\$3.75**
HASHBROWN TOPPED WITH A FRIED EGG, PICO DE GALLO & BASIL CILANTRO JALAPEÑO CREMA. *SPECIFY IF YOU WANT IT VEGAN*

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

LET US KNOW!



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**

seafood

- PESCADO.....\$3.75**
BEER BATTERED WHITE FISH.
- CAMARÓN.....\$4.25**
LIME, BUTTER & CHIPOTLE MARINATED SHRIMP, GRILLED OR BEER BATTERED & FRIED.
- SALMON.....\$4.75**
SUSHI GRADE CITRUS MARINATED SALMON.

desserts

PLEASE ASK YOUR SERVER!

🔥 MIGHT BE SPICY

DRINK SPECIALS

HOUSE MARGARITA \$7

Fresh in house mix

BOCA CADILLAC \$13

Maestro Dobel Private Barrel,
Gran Marnier, Fresh house mix

SERRANO MARGARITA \$11

House infused Espolon Serrano Tequila,
Ancho Reyes Liquor, Fresh in house mix

THE MELROSE \$5

Pint of PBR and a shot of well Tequila

RASPADO DE MEZCAL \$8

400 Conejos Mezcal, Cointreau, Tamarind, Tajín Rim

PINEAPPLE EXPRESS \$10

House infused Pineapple 400 Conejos,
Lemon, Lime, Orange Juice, Tajín rim

BOCA PALOMA \$8

Mi Campo Blanco, Grapefruit Soda,
Grapefruit Juice, Giffard Pamplemousse, Tajín Rim

MICHELADA \$8

Mexican beer of choice Clamato, Chile
Piquin, House Seasoning, Tajín Rim

RED SANGRIA \$7.00

Burgundy Wine, Lemon/Lime, Orange,
Cherry & Cranberry Juice

THE FRIDA \$12

House infused pineapple mezcal, Verditas
juice, Chile Ancho Reyes Liqueur

VERDITAS JUICE \$6.00

Cilantro, Mint, jalapeno, Pineapple Juice,
Orange juice, organic agave syrup

HOUSE RED & WHITE WINE \$6.50

ASK ABOUT OUR CURATED
TEQUILA FLIGHTS



DRINK SELECTION



HAPPY HOUR

4PM-6PM DAILY | THURSDAY 4PM-CLOSE

HOUSE MARGARITAS \$5.25 MEXICAN DRAFTS \$3.00

PBR \$1.50 WELLS \$3.00 AND WINES \$5.50

TEQUILA

AFAMADO

Extra Añejo \$28

ASTRAL

Blanco \$11

ARETTE

Blanco

Repo

Añejo

AVION

Blanco \$8

Repo \$9

Añejo \$11

CASA DRAGONES

Sipping tequila \$15

CASA NOBLE

Blanco \$8

Repo \$9

Añejo \$15

CASAMIGOS

Blanco \$12

Repo \$13

Añejo \$14

CENOTE

Blanco \$13.50

Repo \$13.50

Añejo \$15

CENTENARIO

Blanco \$6

Repo \$8

Añejo \$9

CHAMUCOS

Blanco \$8

Repo \$11

Añejo \$13

CLASE AZUL

Plata \$22

Repo \$28

CORRALEJO

Blanco \$8

Repo \$10

Añejo \$12

CORAZON

Blanco \$6

Repo \$7

Añejo \$9

MAESTRO DOBEL

Blanco \$7

Diamante \$13

Repo \$9

Añejo \$11

Hamito \$12

Private Barrel \$12

DON JULIO

1942 \$20

Blanco \$8

Repo \$9

Añejo \$11

70 \$10

Double Cask \$15



DON PILAR

Blanco \$8

Repo \$9

Añejo \$11

EL MAYOR

Blanco \$7

Repo \$8.50

Añejo \$10

EL TESORO

Blanco

Repo

Añejo

ESPOLON

Blanco \$6

Repo \$7.50

Añejo \$11

Extra Añejo \$15

Serrano Chile Infused \$8

FORTALEZA

Blanco \$13

Repo \$15

Añejo \$17

Still Strength \$15

HERRADURA

Silver \$6

Repo \$8

Añejo \$12

INSOLENTE

Blanco \$8

Repo \$9

Añejo \$10

MI CAMPO

Silver \$5.50

Repo \$6.50

MILAGRO

Blanco \$8

Repo \$9

Añejo \$10

S B R Silver \$12

TEQUILA OCHO

Silver \$12.25

Repo \$13.25

PARTIDA

Blanco \$8

Repo \$9

Añejo \$10

SELECCION

Blanco \$9

Repo \$ 11

Añejo \$14

MEZCAL

400 Conejos \$7

Creyente \$12

Casamigo's Mezcal \$15

Los Vecinos \$8

Del Maquey Vida

CARRENO

Tobacico \$15

Espadin \$13.5

ILEGAL MEZCAL

Joven \$12

Repo \$13

Añejo \$18

PINEAPPLE INFUSED

Union \$9

VAGO

Vago Elote

Vago Espadin

Vago Tobala

Vago Mexicano

Vago Examble En Barro

BACANORA

Bataq \$11.50

Mazot Anisado \$13

Mazot Palmilla \$13

314 Huellas \$11

WHISKEY

Del Bac \$8.50

Dickel \$ 86

Flying Leap Bourbon \$8

Flying Leap Rye \$11

Four Roses \$5

Jameson \$6.50

Templeton Rye \$8

Tullamore Dew \$8

VODKA

Arcadia Cucumber \$5

Arcadia Jalapeno \$5

Tito's \$7

RUM

Bacardi \$5

Captain Morgan \$7.50

Myers \$5.50

Myers Dark \$6

BEER

Tecate (Can)

Estrella Jalisco

Negra Modelo

Dos XX Amber

CIDERS & SELTZERS

Schilling Grapefruit & Chill

Space Blood Orange

Austin Eastcoiders Apple

Ficks Cranberry Hard Seltzer

Ficks Blackberry Hard Seltzer

