

Gratuity included for parties of 6 or more. Maximum of 3 credit/debit cards per party.

appetizers

BOCA BALLS **x** \$8.50
Chipotle mashed potatoes rolled in panko breadcrumbs and deep fried.
Contains dairy.

CHIPS & SALSA  Regular \$8.25
Fried to order chips & fresh salsa Small \$6.75
flight made in house.

DIP DUO  \$14.50
Fried to order chips & salsa plus one side of guacamole, and one side of refried beans topped with cheese.

DON IGNACIO \$16.00
Big order of chips, fried to order, doused in our house made anaheim mozzarella cheese sauce, topped with cabbage, guacamole, pico de gallo, beans and Mexican crema
Add Carne Asada, Chicken or Puerco Verde +\$4.00
Salsas by the jar available, ask your server!!

We have two fryers!
One is 100% gluten free



sides

RICE  \$3.50
Garlic and green chili rice.

BEANS  \$3.50
Refried pinto beans with cheese. Vegan upon request

ELOTE \$6.50
Traditional grilled mexican corn on the cob with crema, cotija cheese and house seasoning.

QUESADILLA (S) \$5.00
(L) \$9.00

DOGGIE BOWL \$6.00
Bowl of carne asada for your pup or kid.

TORTILLAS \$2.00
Three tortillas, corn or flour.

ANAHEIM CHEESE SAUCE \$4.00

CHUNKY GUACAMOLE \$5.00

MEXICAN TABLE CREAM \$3.50

COTIJA CHEESE \$1.00

entradas

THE BURRO \$17.00

Carne asada rolled in a flour tortilla with cabbage, pico and guacamole.
(ADD CHEESE OR SUBSTITUTE MEAT FOR AN EXTRA CHARGE)

BOCA SALAD \$17.00

Cabbage base topped with carne asada, grilled onions and pico de gallo. Anaheim avocado vinaigrette on the side.
(SUBSTITUTE MEAT FOR AN EXTRA CHARGE)

TOSTADAS DE CAMOTE \$16.00

Two tostadas with a pinto bean spread topped with crispy sweet potatoes, cabbage, cotija cheese, and pickled onions.

FLAUTAS DE PAPA **x** \$13.75

Three flautas de papa, with cabbage, refried beans, mexican crema pickled onions and salsa macha on the side.

Contains dairy.

dessert

PASTEL DE ELOTE \$8.00

Sweet Corn cake with dulce de leche.
Contains dairy.

drinks

FOUNTAIN DRINKS \$3.50

RC, Diet RC, Dr. Pepper, 7up, Root Beer, Squirt, Ginger Ale. (Refillable)

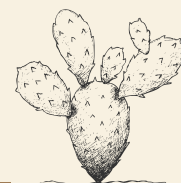
ICED TEA \$3.50

Proudly serving Maya black Tea. (Refillable)

LEMONADE OR JAMAICA \$4.25

One refill included.

MEXICAN SODAS \$3.75



tacos

Served on a homemade flour, corn tortilla or cabbage wrap, topped with cabbage.

No cabbage? No problem. Let us know!

People's Favorite

X Contains Gluten



Vegan



Might be spicy

meat

MACHO

Anaheim chili stuffed with chopped steak and cheese. \$6.25

VAMPIRO **X**
Flour tostada with melted cheese and chopped steak. \$6.00

ASADA
Grilled and chopped steak. \$5.00

THE DAN GIBSON
Barbacoa beef cooked in tomato chili broth topped with cilantro and onions. \$6.25

POLLO
Grilled citrus and herb marinated chicken. \$5.75

MAR Y TIERRA **X**
Steak and beer battered shrimp. \$6.50

PUERCO VERDE
Shredded pork simmered in tomatillo sauce. \$5.50

AL PASTOR
Thinly sliced pork mixed with achiote and chile guajillo simmered in fresh pineapple juice topped with cilantro and onions. \$5.50

CHORIZO CON PAPAS
Beef chorizo mixed w/ wagyu beef tallow, chorizo spices and potatoes. \$6.00

TACO DOG
Bacon wrapped frank, served on one corn and one flour tortilla, topped with grilled onions, pico de gallo, beans and aioli sauce. \$6.00

MOLE DE POLLO **X**
Chicken tossed in a traditional mole poblano sauce topped with sesame seeds. \$6.00
Contains peanuts.

CARAMELO (S)\$6.00
Quesadilla filled with chopped steak. (L)\$15.00



To go orders: Minimum \$10

Our to go containers are biodegradable
(We are trying to help the planet!)

Don't forget to visit our bodega
in the courtyard for fresh made tortillas and
locally crafted goods!

seafood

All tacos containing seafood come
with aioli sauce

PESCADO **X**
Beer battered white fish. \$5.00

CAMARÓN
Lime, butter and chipotle marinated shrimp.
Either grilled OR fried beer battered. \$6.00

SALMON
Wild caught, citrus marinated grilled salmon. \$7.50

veggie

VEGGIE TACO
Sauteed mushrooms, onions, and cilantro with
melted cheese. Can be made vegan. \$5.00

CAULIFLOWER
Grilled fresh cauliflower tossed in a curry
cilantro and orange oil. \$5.25

RAJAS
Roasted and stripped Anaheim and Poblano
chilis, with fire roasted corn, in a cheese and
cream sauce. \$5.75

NOPALES AL PASTOR
Grilled nopales strips marinated in pastor
sauce topped with cilantro and onions. \$5.75

taco modifiers

MACHO STYLE
Add an anaheim chili stuffed with cheese to
any taco. \$2.00

VAMPIRO STYLE **X**
Your taco on a crispy flour tortilla with melted
cheese \$2.00

ADD A BALL **X**
Single Boca ball on the side. \$2.00

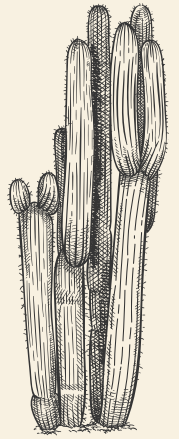
ADD AN EGG
Add a poached or fried egg to your taco. \$2.25

ADD A HASHBROWN \$2.00

ADD GRILLED ONIONS \$2.00

ADD MELTED CHEESE \$1.50

ADD RAJAS
Anaheim and Poblano chilis, with fire roasted
corn in a cheese and cream sauce to any taco. \$3.75



WiFi: Boca
Password: discadataco6

BOCA BY
CHEF MARIA

drink selections

cocktails

HOUSE MARGARITA

100% Agave Tequila blanco, fresh
in house mix, orange liqueur float.
Short glass, salt or Tajin rim.

Single \$12.00
Carafe \$40.00

MARIA MARGARITA

100% Agave Tequila Reposado,
fresh in house mix, Grand
Marnier float. Short glass, salt or
Tajin rim.

Single \$16.00
Carafe \$50.00

SERRANO MARGARITA

In house infused Serrano Espolon Tequila,
Chile Ancho Liqueur, \$16.00 tajin rim and
fresh in house made mix. Tall glass.

PALOMA

Espolon Blanco, grapefruit soda, \$12.00
Pampelmousse Liqueur, grapefruit juice
with Tajin rim. Short glass.

PINEAPPLE EXPRESS

House infused pineapple Mezcal, \$14.00
citrus juices, pineapple-cranberry-cherry
mix juice, Tajin rim.

PIÑACILLIN

Pineapple mezcal, lemon, ginger, \$15.00
honey syrup.

THE MELROSE

Pint of PBR and a well tequila
shot.

\$7.00

BARTENDER SPECIAL

Ask your server for the featured
drink our bartenders have going on
today

LIMONADA GABACHA

House made lemonade, Citrus Vodka and
a twist of your choice \$13.00 of flavor:
Raspberry, Watermelon, Peach,
Pomegranate, Strawberry, Prickly Pear.

MEZCALITA

House Espadin Mezcal, lime juice \$15.00
and your choice of tamarind, prickly pear
or jamaica. Tajin Rim.

MIMOSA

Our house Bubbly and orange
juice.

\$11.00

MICHELADA

Clamato base house mix, your \$13.00
choice of beer and as spicy as you want!
(Estrella, Pacifico, Tecate, Negra Modelo,
Bohemia, Dos XX)

SANGRIA

Muddled lemon, lime, orange,
and cherry with house wine and
fruit juice mix.

-RED -OR- WHITE

Add Rum Float for additional
charge.

Single \$13.00
Carafe \$38.00

flights

tequila & mezcal

BARTENDERS CHOICE

FLIGHT Three 1 oz servings

Blanco \$32.00
Reposado \$35.00
Añejo or Rainbow (one of each) \$42.00

MEZCAL FLIGHT

Variety of three 1 oz servings,
bartender's choice. \$42.00

FEATURED BOTTLES

Try a special selection of tequila or
mezcal. One serving.

in container

cans

TECATE \$3.25

NON-ALCOHOLIC CANS

ATHLETIC NA MEXICAN LAGER \$4.50

ATHLETIC NA IPA \$4.50

bottles

MODELO ESPECIAL \$4.00

PACIFICO \$4.00

NEGRA MODELO \$4.00

BOHEMIA \$4.00

XX LAGER \$4.00

draft beer

7 ROTATING HANDLES OF DIFFERENT
STYLES! JUST ASK! LIST BY THE BAR!!
always on draft:

MEXICAN LAGER \$5.00

PBR \$4.00

happy hour

4-6 pm daily

Thursday 4-close
HOUSE
MARGARITA

Single \$9.00
Carafe \$30.00

MEXICAN LAGER DRAFT \$4.00

PBR DRAFT \$3.00

WELL TEQUILA \$2.50

OTHER WELLS \$5.00

MELROSE (PBR+WELL

TEQUILA SHOT) \$5.00

HOUSE WINE (RED, VERDE) \$8.00

ESPOLON BLANCO \$7.00

TEQUILA OCHO BLANCO \$10.00

liquor

WELL DRINKS \$7.00

tequila

Boca's Favorite

7 LEGUAS
Blanco \$9.00
Reposado \$10.00
Añejo \$11.00

CASAMIGOS
Blanco \$12.00
Reposado \$15.00
Añejo \$17.00

CASCAHUIN
Tahona \$14.00
Blanco

CORAZON Blanco
\$9.00
Reposado \$12.00
Añejo \$13.00

DON JULIO
Blanco \$12.50
Reposado \$16.00
Añejo \$21.00
70 \$14.00

EL TESORO
Blanco \$12.50
Reposado \$16.00
Añejo \$21.00

ESPOLON
Blanco \$9.50
Serrano \$11.00

LA GRITONA
Reposado \$11.00

SELECCION
Blanco \$11.00
Reposado \$12.50
Añejo \$15.00

TEQUILA OCHO
Blanco \$12.50
Reposado \$13.50
Añejo \$16.25
Extra Añejo \$40.00

TEQUILEÑO
Blanco \$10.00
Reposado \$12.00
Añejo \$16.25
Cristalino \$17.00

mezcal

BANHEZ TOBALA \$15.50
BANHEZ TEPAZTATE \$14.00
CUISH VARIETY (ask for availability) \$18.00
RUFINA ESPADIN \$15.00
RUFINA ENSAMBLE \$19.00
GRULANI TOBASICHE \$16.00
HOUSE ESPADIN \$12.00

bacanora

BATUC \$12.00
MAZOT BLANCO \$13.00
SIERRA SONORA PRICKLY PEAR \$11.00

rum

BACARDI \$8.50
CAPITAN MORGAN \$8.50
CHARANDA URUAPAN \$11.00

Local brand

whiskey scotch bourbon

FLYING LEAP BOURBON \$9.00

FLYING LEAP RYE \$11.00

BULLEIT \$9.00

IWAI 45 \$9.00

JAMESON \$9.00

ORIGEN 35 \$10.00

JOHNNY WALKER BLUE \$40.00

JOHNNY WALKER BLACK \$9.00

GLENMORANGIE \$16.00



wine

HOUSE WHITE \$12.00

HOUSE RED \$12.00

BUBBLY (275ML) \$8.00

gin

TANQUERAY \$10.00

BOMBAY \$10.00

vodka

TITO'S \$9.00

SQUARE ONE (ORGANIC) \$10.00