BOCA
BY CHEF MARIA MAZON

Freshness is our priority! We are a scratch kitchen & we prepare our food in small batches to preserve freshness and flavor!

Prices listed represent our cash discount price. A 2% service fee will be added to transactions paid with a credit card

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

James Beard Foundation Semi Finalist Awards

People's favorites **X** Contains Gluten Vegan Might be spicy

Consuming raw or undercooked meats, poultry, seafood or shellfish may increase your risk of food-borne illness

appetizers

CHIPS & SALSA
Fried fresh by the order served with a variety of salsas.

Regular/ Small $8.25/$6.75

Duo

Salsas plus guacumole and Anaheim queso sauce $14.25/$12.75

The chips fryer is 100% gluten free.

Salsas by the jar available, ask your server!!

BOCA BALLS x — $9.00
Five chipotle mashed potatoes rolled in panko breadcrumbs and deep fried.
Contains dairy.

DORADOS DE PAPA x — $15.75
Six small tacos dorados de papa with cabbage, mexican crema, pickled onions, salsa macha, and beans on the side.
Contains dairy.

entradas

THE BURRO x — $17.00
Carne asada rolled in a flour tortilla with cabbage, pico and guacamole.
+ $2.50 ADD CHEESE 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.

PLATO DE CARNE — $20.00
Get a generouse serving of any of our meats with beans, rice and three tortillas on the side. (asada, barbacoa, pastor, puerco verde, carnitas, pollo, +$2 FOR MOLE)

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)

COCHINITA PIBIL — $21.00
Slow roasted pork marinated in citrus and achiote, served on banana leaves with rice or beans, tortillas and pickled onions.

TACO COMBO — $16.50
Any combination of two tacos plus rice and beans. +$2 FOR MOLE OR SALMON

sides

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

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

RICE
Garlic and green chili rice. $3.50

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

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

TORTILLAS
Three tortillas, corn or flour. $2.00

ANAHEIM CHEESE SAUCE $4.00

CHUNKY GUACAMOLE $5.00

MEXICAN TABLE CREAM $3.50

COTIJA CHEESE $1.00

dessert

PASTEL DE ELOTE x — $8.00
Sweet Corn cake with dulce de leche.
Contains dairy.

drinks

Consuming raw or undercooked meats, poultry, seafood or shellfish may increase your risk of food-borne illness

tacos

Served on a homemade flour, corn tortilla or cabbage wrap, topped with cabbage with pickled onions and lime on the side. **No cabbage? No problem. Let us know!** People's Favorite Vegan

X Contains Gluten Might be spicy

meat

MACHO
Anaheim chili stuffed with chopped steak and cheese. $7.50

VAMPIRO x
Flour tostada with melted cheese and chopped steak. $6.50

ASADA
Grilled and chopped steak. $5.50

CARAMELO
Quesadilla filled with chopped steak. Get any different filling for an extra chage (S)$6.50 x (L)$15.00

THE DAN GIBSON
Barbacoa beef cooked in tomato chili broth topped with cilantro and onions. $7.00

MOLE DE POLLO x
Chicken tossed in a traditional mole poblano sauce topped with sesame seeds. $7.00
Contains peanuts.

seafood

All tacos containing seafood come with aioli sauce

PESCADO x
Beer battered white fish. $5.50

CAMARÓN
Lime, butter and chipotle marinated shrimp. Either grilled OR beer battered fried. $6.50

SALMON
Citrus marinated grilled salmon. $7.50

POLLO
Grilled citrus and herb marinated chicken. $5.50

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

CARNITAS
Coinfit pork, served with cabbage, onion and cilantro. $6.50

TACO DOG
Bacon wrapped frank, served on one corn and one flour torilla, topped with grilled onions, pico de gallo, beans and aioli sauce. $6.50

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 $1.50

ADD A HASHBROWN $2.00

ADD GRILLED ONIONS $2.00

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

ADD A BALL x
Single Boca ball on the side. $2.00

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

ADD MELTED CHEESE $1.50

WiFi: Boca
Password: discadataco6

To go orders: Minimum $10. Our to go containers are biodegradable (We are trying to help the planet!)

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

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

BARTENDER SPECIAL
$ Ask yourAsk your server for the featured serverdrink our bartenders have going on today

flights

tequila & mezcal

BARTENDERS CHOICE FLIGHT Three 1 oz servings
Blanco
Reposado $35.00
Añejo or Rainbow (one of each) $42.00 $32.00

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
ATHELIC 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 Blanco $14.00

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

TANQUEREY	$10.00
BOMBAY	$10.00

vodka

TITO'S	$9.00
SQUARE ONE (Organic)	$10.00