

STARTERS

GUACAMOLE FRESCA 15 ●

Make it spicy +2

QUESO DIP 13.50 ●

Housemade 'cheese' sauce, mojo verde, tortilla chips

PERUVIAN YUCA 12 ●

Aji amarillo, castelvetrano olives, fried capers, cilantro

SWEET PLANTAINS 9 ●

Cilantro, aioli

PHILLY STEAK EMPANADAS 16

Chorizo spiced 'beef', homemade 'cheese' sauce, pico de gallo, spicy ketchup

NACHOS 18 ●

Housemade 'cheese' sauce, black beans, charred corn, pico de gallo, cumin crema, pickled jalapeno, guacamole
Add chorizo spiced 'beef' +6
Add smoked jackfruit 'pork' +5

SALADS

CLASICO WEDGE SALAD 15 ●

Iceberg lettuce, corn, pico de gallo, crispy 'bacon', creamy lime dressing

LATIN CHOP SALAD 16 ●

Avocado, grilled corn, pico de gallo, red onion, black beans, tortilla strips, cilantro dressing
Add chorizo spiced ground 'beef' + 6
Add jackfruit 'pork' + 6

TACOS

All tacos served with choice of Spanish Rice & Cuban Black Beans or Citrus Salad

BUFFALO CAULIFLOWER TACOS 22 ●

Avocado, cilantro dressing, black beans, white onion

OYSTER MUSHROOM TACOS 21.50 ●

Mojo verde, pico de gallo

HEARTS OF PALM 'FISH' TACOS 22 ●

Grilled corn slaw, cilantro lime vinaigrette, chipotle crema

JACKFRUIT CARNITAS TACOS 22 ●

Jackfruit 'pork', white onion, roasted poblano

IMPOSSIBLE TACOS 23 ●

Chorizo spiced 'beef', pico de gallo, cumin crema, cabbage slaw, shredded lettuce

PLATOS FUERTES

SPANISH MEATBALLS 18

Romesco, mojo verde, herb grilled bread

DOUBLE CHORIZO BURGER 20.50 ●

'Chorizo' patties, smoked gouda, pickle, caramelized onion, shredded lettuce, papas fritas, chipotle ranch

CHORIZO STUFFED POBLANO PEPPER 24

Roasted tomato sauce, cumin crema, cotija 'cheese', Spanish rice and Cuban Black Beans

ENCHILADAS DE MOLE 25

Choice of chorizo, jackfruit or mushroom - cumin crema, Oaxaca 'cheese', Spanish rice and Cuban black beans

SIDES

TRADITIONAL SPANISH RICE 6 ●

CUBAN BLACK BEANS 6 ●

MEXICAN STREET CORN 11 ●

Fire roasted corn, lime aioli, chile, cilantro, 'Parmesan cheese'

PAPAS FRITAS 9 ●

Chipotle ranch, chives

DESSERTS

TRES LECHES CAKE 13

Cream of coconut, coconut milk, soy milk, pineapple marmalade, toasted coconut

SWEET PLANTAIN CHIMICHANGA 12.50

Sweet cream cheese, rum caramel

BITTERSWEET CHOCOLATE PUDDING 12 ●

Cinnamon, chile de arbol, fresh strawberries

COFFEE AFFOGATO 10 ●

La Colombe spiced coffee, organic vanilla bean ice cream

HOURS

Mon-Tue | Closed
Wed | 5pm-10pm
Thu | 11:30am-10pm
Fri | 11:30am-11pm
Sat | 11am-11pm
Sun | 11am-9pm

BRUNCH

Sat-Sun | 11am-3pm
HAPPY HOUR
Wed | 5pm-6pm
Thu-Fri | 3pm-6pm
Fri-Sat | 9pm-11pm

A 20% gratuity may be added for parties of 6 or more.
● These items can be made gluten-free upon request.

We **NOW OFFER CATERING FOR OFFICES AND EVENTS.**
See the menu at BarBombon.com.

COCKTAILS

MARGARITAS

LA CLÁSICA 15/60

Tequila blanco, orange liqueur, lime

FLAVOR OPTIONS +2 | +6

Blood orange/ mango/ strawberry

MAKE IT SPICY +0.50

LA PREFERIDA 15/60

Tequila blanco, beet, habanero, lime

SALTED GRAPEFRUIT 15/60

Tequila blanco, amaro, grapefruit, lime

MI AMOR 16/64

Pineapple & habanero infused tequila blanco, orange liqueur, watermelon, lime

FRESA LOCA 16/64

Tequila reposado, orange liqueur, strawberry, kiwi, lemon

DAMA ROSA 16/64

Mezcal, peach liqueur, peach, lime

BOMBON CLASSICS

PUERTO RICO PUNCH 14

Rotating flavor

TEQUILA SUNRISE 14

Purple tequila, fresh pressed orange juice, grenadine

CANTALOUPE PALOMA 14

Tequila blanco, cantaloupe, hot agave, lime, tajin

MOJITO 14/56

White rum, mint, lime, soda

FLAVOR OPTIONS +2 | +6

Blood orange / mango

CAIPIRINHA 14

Cachaca, lime, agave

DAIQUIRI 14

White rum, lime

MICHELADA 14

Tecate, housemade Bloody Mary

BLOODY MARIA 14

Tequila, housemade Bloody Mary mix made with a trio of peppers

CERVEZA

TECATE 7

Lager, Mexico 4.5%

PRESIDENTE 8

Pilsner, Dominican Republic, 5%

MODELO NEGRA 8

Amber Lager, La Mexico 5.4%

BROTHERLY LOVE 9

IPA, USA 6.0%

JALISCO CITY WIDE

Tecate + Shot of Hornitos Blanco 12.50

WINE

ARTE LATINO CAVA 12/48

Catalonia, Spain

LAGO VINHO VERDE 14/52

Vinho Verde, Portugal

MAYU SAUVIGNON BLANC 14/54

Elqui Valley, Chile

TERRANOBLE CHARDONNAY 13/44

Central Valley, Chile

BORSAO ROSE 12/48

Campo de Borja, Spain

PARCELEROS PINOT NOIR 15/60

Casablanca Valley, Chile

ROOT 1 CABERNET SAUVIGNON 16/62

Maipo Valley, Chile

BODINI MALBEC 17/66

Mendoza, Argentina

SPECIALTY DRINKS

AGUA FRESCA 6

Mexican specialty of fresh fruit and water

HORCHATA 6

Mexican rice milk spiced with cinnamon

ORGANIC ORANGE JUICE 6.50

ICED TEA 5

LEMONADE 5

MEXICAN COCA COLA 6

ACQUA PANNA 7

SAN PELLEGRINO 7

TEA & COFFEE

LA COLOMBE HOT TEAS 5.50

LA COLOMBE MONACO DRIP 5

LA COLOMBE MONTE CARLO DECAF DRIP 5

LA COLOMBE NIZZA ESPRESSO 5.50

LATTE 6

CAPPUCCINO 6

MOCHA 6

ICED COFFEE 5

HOT CHOCOLATE 6.25

MEXICAN HOT CHOCOLATE 6.50