



## BRUNCH COCKTAILS

### MIMOSA 5/25

orange guava  
mango watermelon  
blackberry passion fruit

### SPARKLING HIBISCUS MIMOSA 12

champagne / wild flower hibiscus

### MEXICAN POMEGRANATE MIMOSA 12

tequila / champagne / pomegranate / orange juice / lime / agave

### BLOODY MARIA 12

revolution blood mary / tequila / lime / worcestershire/spice

### PASSION FRUIT HORCHATA 16

tequila / horchata / passion fruit

JOIN US FOR  
HAPPY HOUR

MON-FRI 4-6PM

### STRAWBERRY MANGO MARGARITA

herradura silver, mango, strawberry, lime,

INDIVIDUAL 13 SOCIAL BOWL 60

### SANGRIA

Glass 10 / Porron 30

#### LA ROJA

oakheart spiced rum, lemon, cabernet sauvignon, lime, strawberry, guava

#### LA ROSA

rosé, peach schnapps, cognac, mango, lemon lime, pineapple

#### LA BLANCA

pinot grigio, vanilla vodka, grape, rosemary, apple, pear

### TORTAS

Available every day until 3pm

#### EL GRANDE 20

queso fresco, ham, short rib, black beans chorizo, home made salsa de chicharron

#### PULLED PORK 14

mozzarella cheese, tomato, avocado, onion cilantro, marinated cucumber, chips

## APERITIVOS

### SALSA TRIO 9

chefs inspired daily creations

### QUESO BLANCO 13

monterey & oaxaca cheese, jalapeño, cilantro, red onion

### GUACAMOLE CON TOTOPOS 14

freshly made guacamole with house made chips  
ADD BACON - basil, tomato, lime +3  
ADD AL PASTOR - adobo pork, pineapple relish +4  
ADD LUMP CRAB - pickled onion, cilantro, lime +9

## QUESO FUNDIDO

El Bolero's classic melted Oaxaca cheese served in a piping hot cast iron skillet with homemade tortillas.

### AL PASTOR 14 CACTUS 13

### CARNE ASADA 16 LOBSTER 19

## ENSALADAS Y SOPAS

### POZOLE VERDE or ROJA 7/12

pork broth, hominy, radish, cilantro, lime

### SOPA DE TORTILLA 7/12

shredded chicken, tomato, avocado, cilantro, tortilla strips, queso fresco

### ENSALADA DE TACO 12

romaine, arugula, mushroom, onion, chive, peppers, cucumber, crema, pico de gallo, guacamole, tortilla strips, mango vinaigrette  
ADD CHICKEN +8 STEAK +10, SHRIMP +12, SALMON +12, TUNA +14

### ENSALADA ACAPULCO 12

mixed greens, quinoa, corn, tomato, black bean, avocado, radish, hearts of palm, queso fresco, citrus vinaigrette  
ADD CHICKEN +8 STEAK +10, SHRIMP +12, SALMON +12, TUNA +14

3 enchiladas served on top of white rice

### LOBSTER ENCHILADAS 26

roasted corn, cherry tomatoes, chives, crema de langosta, cilantro rice

### ENCHILADAS VERDES DE POLLO 16

pulled chicken, tomatillo salsa, tomato, lettuce, rice  
oaxaca cheese, roasted corn relish, queso fresco

### ENCHILADAS DE POLLO CON MOLE 16

pulled chicken, mole poblano, onions, rice, queso fresco

### ENCHILADAS DE QUESO 14

tex-mex cheese enchiladas, mexican rice, refried beans

### ENCHILADAS DE BARBACOA 18

beef brisket, guajillo sauce, tomato, lettuce, oaxaca cheese, rice  
roasted corn relish, queso fresco

### ENCHILADAS VEGETARIANAS 13

roasted corn, spinach, mushroom, tomato, lettuce, rice  
oaxaca cheese, corn relish, queso fresco

ENCHILADAS

## DESAYUNO - BREAKFAST

### HUEVOS CON CHORIZO MIGAS 14

oaxaca cheese, jalapeño, cilantro, red onion, pico de gallo  
queso fresco, black beans

### HUEVOS RANCHEROS 14

fried tortilla, sunny-side up eggs, ranchero salsa, frijoles charros  
pico de gallo, cilantro, breakfast potatoes

### MEXICAN OMELETTE 14

eggs, calabazitas, pico de gallo, cotija cheese, side salad  
egg white substitution available

### BURRITO DE DESAYUNO 13

scrambled eggs, chorizo, rice, black beans, pico de gallo  
avocado, lettuce, crema, breakfast potatoes, ranchero salsa

### EL BOLERO BRUNCH POBLANO 22

poblano pepper stuffed with chorizo eggs, nopales, home made  
ranchero sauce with Mexican rice, refried black beans, tequila  
crema, queso fresco

### STEAK AND EGGS 24

two fried eggs, breakfast potatoes, ranchero sauce

## PLATOS PRINCIPALES

### NACHOS DE TEJAS

tortilla chips, charro beans, melted oaxaca cheese, pico de gallo,  
guacamole, pickled jalapeno  
FAJITA CHICKEN 16 FAJITA STEAK 18

### TUNA TARTARE 16

sushi grade tuna, lime, avocado, mango

### TOSTADA DEL MAR 15

fried corn tortilla, refried black beans, scallop ceviche, avocado,  
cucumber, pico, cabbage, valentina salsa

### BURRITO GRANDE DE FAJITA

fajita chicken or steak, mexican rice, charro beans, pico de gallo,  
avocado, lettuce, crema  
FAJITA CHICKEN 16 FAJITA STEAK 18

### FAJITAS A LAS BRASAS

served with peppers, charro beans, rice, crema,  
pico de gallo, guacamole, corn/flour tortillas  
POLLO 18 SHRIMP 28  
CARNE ASADA 23 LOBSTER 34  
POLLO/CARNE ASADA COMBO 22

### SALMON POBLANO 26

grilled salmon, arroz blanco, grilled vegetables

### CHILE RELLENO DE JAIBA 25

poblano, jumbo lump crab, oaxaca cheese, rice  
crema de calabaza

### CHILE RELLENO DE QUESO 20

poblano, oaxaca cheese, monterey jack cheese, rice  
cremini mushrooms, habaero sauce

### BARBACOA HASH 15

bacon, eggs, peppers, oaxaca cheese, pico de gallo  
crema, scallions

### CHILAQUILES VERDES 15

roasted chicken, tortilla strips, tomatillo sauce, crema  
queso fresco, pico de gallo, cilantro, fried egg  
black beans

### MASA HARINA CHURRO PANCAKES 13

cinnamon sugar, cajeta, honey, whipped cream  
ADD FRESH FRUIT +2

### GORDITAS DE TINGA 14

lettuce, crema, queso fresco, pico de gallo

### Accompany Your Breakfast With Sides

fruit cup +4 avocado slices +3  
slices of bacon +5.50 breakfast potatoes +4.50

## TAQUERIA

Our hand-made street-style corn or flour tacos (3),  
Served with a side of our cilantro-lime rice.

### POLLO CON MOLE 15

marinated pulled chicken, avocado, onion

### AL PASTOR 13

adobo pork, roasted pineapple relish

### CARNE ASADA (ORGANIC BLUE CORN) 18

rajas peppers, avocado, queso

### BARBACOA 14

beef brisket, cilantro, onion, avocado

### CAMARONES (ORGANIC BLUE CORN) 18

grilled shrimp, corn relish, cabbage, avocado, radish,  
pickled onion

### PESCADO 18

grilled or tempura fried mahi mahi, jicama slaw, avocado  
cream

### NOPALES 12

grilled cactus, huitlacoche, roasted corn, guacamole,  
pickled onion, queso fresco

### SIGNATURE DISH

## ★ EL MOLCAJETE ★

75

### SERVESTIVO

carne asada + colossal jumbo shrimp +  
chorizo + seared oaxaca + jalapeño +  
cebollitas + grilled nopales + served with  
garlic rice, frijoles charros + tortillas

ADD 1/2 LOBSTER TAIL 15

brunch

el Bolero

COCINA MEXICANA



Grab a Drink TO-GO!



PRIVATE EVENTS/CATERING:

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CATERING@ROUTE62HOSPITALITY.COM



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DINE-IN // DELIVERY // CURBSIDE