

**SALSA TRIO 9**  
chefs inspired daily creation

**GRILLED AVOCADO 14**  
roasted corn, spinach, mushroom, lettuce, tomato, oaxaca cheese, queso fresco

**QUESO BLANCO 13**  
oaxaca/monterey cheese, jalapeño, cilantro, onion

**CHORIQUESO DIP 14**  
chicharron, home made organic blue corn chips

**GUACAMOLE CON TOTOPOS 14**  
freshly made guacamole with house made chips  
ADD BACON - basil, tomato, lime +3  
ADD AL PASTOR - pineapple relish +4  
ADD LUMP CRAB - pickled onion, cilantro +9

**NACHOS DE TEJAS**  
tortilla chips, charro beans, melted oaxaca cheese pico de gallo, guacamole, pickled jalapeño  
FAJITA CHICKEN 16 // FAJITA STEAK 18

**CÓCTEL DE CAMARON 21**  
spicy mexican shrimp cocktail, pico de gallo avocado, lime

**LOBSTER CEVICHE 18**  
avocado, cilantro, mango, pineapple, melon cucumber, jalapeño, cilantro, cherry tomatoes

**CEVICHE DE HUACHINANGO 16**  
red snapper, tomato, red onion, watermelon citrus segments, lime

**TIGER SHRIMP AGUACHILE 18**  
cucumber, red onion, serrano pepper, fresno pepper, spicy tomatillo lime broth, cilantro

**TUNA TARTARE 16**  
sushi grade tuna, lime, avocado, mango

**CRISPY CALAMARI 14**  
mezcal tomato sauce, cotija cheese pickled onion

**TOSTADA DEL MAR 15**  
fried corn tortilla, refried black beans scallop ceviche, avocado, cucumber, pico cabbage, valentina salsa

**FLAUTAS DE POLLO 13**  
chipotle tomato chicken, cotija cheese, salsa habanero, crema

**SOPES DE TINGA 12**  
chipotle tomato chicken, crema de lima avocado, queso fresco

**EMPANADAS DE BARBACOA 13**  
fried masa pastry, braised brisket, cabbage queso fresco, salsa arbol

**QUESADILLAS**  
oaxaca cheese, queso fresco honey wheat tortilla  
FAJITA CHICKEN 15  
CARNE ASADA 16

**ENSALADAS Y SOPAS**

Elevate your salad by adding Chicken +8, Steak +10, Shrimp +12, Salmon +12, Tuna +14

**SOPA DE TORTILLA 7/12**  
shredded chicken, tomato, avocado, cilantro tortilla strips, queso fresco

**CONSOME DE POLLO 7/12**  
chicken stock, hominy, celery, poblanos red bell peppers, yellow peppers, onion tomato, cilantro, radish, lime

**CREMA DE FLOR DE CALABAZA 7/12**  
cream of squash blossom soup, corn, cilantro

**POZOLE VERDE or ROJA 7/12**  
pork broth, hominy, radish, cilantro, lime

**ENSALADA DE TACO 12**  
romaine, arugula, mushroom, onion, chive peppers, cucumber, crema, pico de gallo guacamole, tortilla strips mango vinaigrette

**ENSALADA ACAPULCO 12**  
mixed greens, quinoa, corn, tomato, black bean avocado, radish, hearts of palm, queso fresco citrus vinaigrette

**ENSALADA DE AGUACATE 12**  
romaine, roasted corn, tomato, carrot sesame seeds, cotija dressing

**SHAVED BRUSSELS SPROUT 12**  
rainbow shredded carrots, thinly sliced red onion red peppers, baby heirloom tomatoes pistachio honey vinaigrette

**GRILLED SHRIMP + ROMAINE HEARTS 18**  
heirloom baby tomatoes, pepitas, jalapeños Texas goat cheese, pickled onion smoked applewood bacon, vinaigrette

**QUESO FUNDIDO**

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

**AL PASTOR 14**      **NOPALES 13**  
adobo pork                      cactus

**CARNE ASADA 16**      **LOBSTER 19**  
wagyu steak                      lobster

**LUNCH TORTAS**

Available daily 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 cilantro, marinated cucumber, onions, chips

**PLATOS PRINCIPALES**

**BURRITO GRANDE DE FAJITA 16 / 18**  
fajita chicken (16) or steak (18), garlic rice, lettuce, charro beans, pico de gallo, avocado, crema with side salad

**BAJA CORDERO (LAMB CHOP) 42**  
marinated with dijon & herbs, rancho gordo heirloom beans, chayote squash, rajas, adobo sauce

**MEXICAN PIZZA - TLAYUDA**  
masa, mayo, black beans, ensalada fresca, avocado, crema, queso fresca  
FAJITA CHICKEN 16      CARNE ASADA 18

**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, white rice queso fresco

**ENCHILADAS DE QUESO 14**  
tex-mex style cheese enchiladas, Mexican rice refried beans

**ENCHILADAS DE BARBACOA 18**  
beef brisket, guajillo sauce, tomato, lettuce, rice oaxaca cheese, roasted corn relish, queso fresco

**ENCHILADAS VEGETARIANAS 13**  
roasted corn, spinach, mushroom, tomato, lettuce rice, oaxaca cheese, corn relish, queso fresco

**TAMALE TRADICIONAL**  
yellow corn masa wrapped in a banana leaf served with a fresh nopales & black bean salad  
POLLO with tomatillo sauce 15  
PORK with guajillo sauce 14

**CHILE RELLENO DE QUESO 20**  
poblano, oaxaca & monterey jack cheese cremini mushroom, rice, habañoero sauce

**POLLO ROSTIZADO CON MOLE 20**  
roasted chicken, red onion, cilantro, rice sesame seeds, mole poblano sauce

**CHILE RELLENO DE JAIBA 25**  
poblano, jumbo lump crab, oaxaca cheese rice, crema de calabaza

**SCALLOPS WITH LOBSTER RICE 34**  
day boat scallops, creamy lobster rice arugula, pickled onion, morita salsa

**PRAWNS DE CAMPECHE 42**  
sautéed prawns, habanero sauce rajas peppers, garlic rice, avocado slices

**BRAISED SHORT RIBS 38**  
marinated in home made guava bbq sauce served with loaded fingerling potatoes

**COCHINITA PIBIL 20**  
achiote braised pork in banana leaf, black bean pickled onion, rice, habañoero sauce

NO SUBSTITUTIONS

Items May Be Served Raw or Undercooked. Consuming Raw or Undercooked Meats, Poultry, Seafood, Shellfish or Eggs May Increase Risk of Food Born Illness. Please Notify Your Server of Any Allergies.

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**GRILLED ENTRADAS**

**SHORT RIB FAJITAS FOR TWO 56**  
marinated with adobo sauce, served with tortilla, pico de gallo, guacamole and tequila crema

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

**POLLO ASADO 23**  
aji amarillo marinated half-chicken, sauteed vegetables, cilantro lime rice

**SALMON POBLANO 26**  
8 oz. salmon filet, arroz blanco, grilled vegetables

**SNAPPER A LA VERACRUZANA 32**  
pan seared gulf red snapper, rice sautéed vegetables, veracruzana sauce

**SIGNATURE DISH**  
**EL MOLCAJETE**  
**75**  
**SERVES TWO**

carne asada, jumbo prawns, chorizo seared oaxaca, jalapeño, cebollitas grilled nopales, served with pico de gallo garlic rice, frijoles charros, tortillas

**ADD 1/2 LOBSTER TAIL 15**

**STEAK**

**RIBEYE VAQUERO 44**  
16oz ribeye, chipotle black garlic glaze

**PEPPER CRUSTED PRIME FILET 58**  
8oz prime filet, jalapeño piloncillo glaze

**NEGRA MODELO TAMPIQUENA 34**  
8oz skirt steak tampiquena marinated with negra modelo, citrus, ground chilis

**32 OZ. TOMAHAWK STEAK 110**  
truffle salsa verde



**TAQUERIA**

*Our hand-made street-style corn or flour tacos (3).*

**POLLO CON MOLE 15**  
marinated pulled chicken, avocado, onion cilantro-lime rice

**AL PASTOR 13**  
adobo pork, roasted pineapple relish, cilantro-lime rice

**CARNE ASADA (ORGANIC BLUE CORN) 18**  
rajas peppers, avocado, queso, cilantro-lime rice

**BARBACOA 15**  
beef brisket, cilantro, onion, avocado, cilantro-lime rice

**CAMARONES (ORGANIC BLUE CORN) 18**  
grilled shrimp, corn relish, cabbage, avocado, radish pickled onion, cilantro-lime rice

**PESCADO 18**  
grilled or tempura fried mahi mahi, jicama slaw avocado cream, cilantro-lime rice

**NOPALES 12**  
grilled cactus, huitlacoche, roasted corn, guacamole pickled onion, queso fresco, cilantro-lime rice

**LOBSTER (BLUE CORN) 19**  
tempura fried lobster, ginger aioli, cilantro, jalapeño avocado, roasted corn pico de gallo, cilantro-lime rice

**CRISPY TACOS 13 / 15**  
shredded chicken(13) or sizzling steak(15) creamy roasted garlic mashed potato, sprouts salad red cabbage, pico de gallo, queso fresco, la crema cilantro-lime rice

**TACO ARABES 14**  
served on arabe tortilla, pork pastor, chipotle yogurt red cabbage, lettuce, tomato, pickled red onion cilantro, radish, queso fresco, mexican rice, lime

**CRISPY TACOS DE MARISCOS 17**  
mahi mahi, scallops, shrimp, cilantro, sherry slaw queso fresco, avocado, lime crema, corn relish mexican rice, vera cruz sauce

★ **Sides 10**

- ELOTES MEXICAN STREET CORN**
- FRIED PLÁTANOS CON TEQUILA CREMA**
- ROASTED GARLIC CARNIVAL CAULIFLOWER**
- SAUTÉED OKRA WITH WHITE TRUFFLE OIL**
- CRISPY CHERRY BRUSSELS**
- TEMPURA ASPARAGUS**
- COTIJA MASHED POTATOES**



**PRIVATE EVENTS/CATERING:**

**214.984.2489**

**CATERING@ROUTE62HOSPITALITY.COM**



**el Bolero**

COCINA MEXICANA