

SALSA TRIO 9
chefs inspired daily creation

ELOTES MEXICAN STREET CORN 10
fresco cheese, lime, mayo, butter, chili dust

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

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

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 20
avocado, cilantro, mango, pineapple, melon
cucumber, jalapeño, cilantro, cherry tomatoes

CEVICHE DE HUACHINANGO 17
red snapper, tomato, red onion, watermelon
citrus segments, lime

TIGER SHRIMP AGUACHILE 19
cucumber, red onion, serrano pepper, fresno
pepper, spicy tomatillo lime broth, cilantro

TUNA TARTARE 19
sushi grade tuna, lime, avocado, mango

CRISPY CALAMARI 15
mezcal tomato sauce, cotija cheese
pickled onion

TOSTADA DE TINGA 14
pulled chicken, fried corn tortilla, black beans
avocado, cabbage, fresco cheese, crema, rice

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

SOPES DE TINGA 13
chipotle tomato chicken, crema de lima
avocado, queso fresco

EMPANADAS DE BARBACOA 14
fried masa pastry, braised brisket, cabbage
queso fresco, salsa arbol

QUESADILLAS
oaxaca cheese, queso fresco
honey wheat tortilla
FAJITA CHICKEN 16 // CARNE ASADA 18



PRIVATE EVENTS/CATERING:
214.984.2489

CATERING@ROUTE62HOSPITALITY.COM



ENSALADAS Y SOPAS

Elevate your salad by adding Chicken +8,
Steak +10, Shrimp +12, Salmon +12, Tuna +16

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 9/14
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, red onion, red peppers
baby heirloom tomato, 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**
CARNE ASADA 16 **LOBSTER 19**

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

SHORT RIB FAJITAS FOR TWO 56
marinated with adobo sauce, served with
tortillas, rice, black beans, pico de gallo
guacamole and tequila crema

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

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,
crema

ENCHILADAS DE POLLO CON MOLE 17
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,
crema

ENCHILADAS VEGETARIANAS 14
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

MOLE TAMALE WITH BANANA LEAF 20
chicken, yellow corn masa, white queso fresco,
sesame seeds

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

POLLO ROSTIZADO CON MOLE 21
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

POLLO ASADO 24
aji amarillo marinated half-chicken, sauteed
vegetables, cilantro lime rice

SCALLOPS WITH LOBSTER RICE 38
day boat scallops, creamy lobster rice, arugula, pickled
onion, morita salsa

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, habañero 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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FAJITAS A LAS BRASAS
served with peppers, charro beans, rice, crema
pico de gallo, guacamole, corn/flour tortillas
POLLO 20 CARNE ASADA 24
SHRIMP 28 LOBSTER 34
POLLO / CARNE ASADA COMBO 22

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

SEARED TUNA 38
Hawaiian sushi grade tuna, sesame, French beans,
radish slaw, chimichurri

GRILLED MAHI MAHI 36
jumbo crab mashed potatoes, grilled asparagus,
organic agave habanero sauce, mango salsa

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

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

MEXICAN PIZZAS - TLAYUDA
BOLERO "PEPPERONI" 20
Spanish chorizo, oaxaca cheese, house-made
sauce, tomatoes, arugula, pickled onions,
watermelon relish
FAJITA CHICKEN 16
masa, black beans, lettuce, avocado, pico,
crema, queso fresco
CARNE ASADA 18
mixed peppers, onions, cheddar jack cheese,
cilantro, avocado cream
VEGETARIAN 17
carnival cauliflower, okra, manchego cheese,
spinach, truffle oil

T A Q U E R I A

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

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

AL PASTOR 14
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 13
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 14 / 16
SHREDDED CHICKEN(14) OR SIZZLING STEAK(16)
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 19
mahi mahi, scallops, shrimp, cilantro, sherry slaw
queso fresco, avocado, lime crema, corn relish
mexican rice, vera cruz sauce

★ Sides 10

FRIED PLÁTANOS CON TEQUILA CREMA
ROASTED GARLIC CARNIVAL CAULIFLOWER
SAUTÉED OKRA WITH WHITE TRUFFLE OIL
CRISPY CHERRY BRUSSELS
TEMPURA ASPARAGUS
COTIJA MASHED POTATOES
FINGERLING POTATOES WITH OLIVE OIL & HERBS



C O C I N A M E X I C A N A