

HOMEMADE TORTILLA CHIPS

SCRATCH SALSA ROJA 3.50
tomato, jalapeño, onion, garlic, cilantro

CHEF'S SALSA TRIO 9
house roja, verde and mango

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

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

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

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

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

MEXICO CITY GAZPACHO 7/12
fresh tomato, jalapeño, red onion, garlic,
sherry vinaigrette, corn, cucumber

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 SPROUTS 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

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

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, white 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

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 beans,
pickled onion, rice, habañero sauce

STEAKS

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

★ *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

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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SHORT RIB FAJITAS FOR TWO 56
marinated with adobo sauce, served with
tortillas, rice, black beans, 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 20 CARNE ASADA 24
SHRIMP 28 LOBSTER 34
POLLO / CARNE ASADA COMBO 22

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

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

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

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

PAN SEARED CHILEAN SEA BASS 48
grilled heirloom tomatoes, creamy avocado purée,
mango salsa

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

ENCHILADAS

LOBSTER ENCHILADAS 30
roasted corn, cherry tomatoes, chives, crema de
langosta, cilantro rice

SEA BASS ENCHILADAS 34
chayote squash, corn, mango & pomegranate arugula
salad

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, white rice, queso fresco

ENCHILADAS DE QUESO 14
tex-mex style, 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