



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
casamigos, horchata, passion fruit

STRAWBERRY MANGO MARGARITA
herradura silver, mango, strawberry, lime,

INDIVIDUAL 13 SOCIAL BOWL 60

SANGRIA

Glass 10 / Porron 30

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

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

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

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

APERITIVOS

CHEF'S SALSA TRIO 12
house roja, verde and mango

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 6/10
pork broth, hominy, radish, cilantro, lime

SOPA DE TORTILLA 6/10
shredded chicken, tomato, avocado, cilantro, tortilla strips, queso
fresco

ENSALADA DE TACO 12
romaine, arugula, mushroom, onion, chive, peppers, cucumber,
crema, pico, guacamole, tortilla strips, mango vinaigrette
ADD CHICKEN +8 STEAK +10, SHRIMP +12, SALMON +12

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

ENCHILADAS

LOBSTER ENCHILADAS 30
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, 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, crema

ENCHILADAS VEGETARIANAS 14
roasted corn, spinach, mushroom, tomato, lettuce, rice,
oaxaca cheese, corn relish, queso fresco

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 19
sushi grade tuna, lime, avocado, mango

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

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 20 SHRIMP 28
CARNE ASADA 24 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, habañero sauce

TORTAS

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

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

SEASONAL FRESH FRUIT +\$4

CRISPY BACON +\$5.50

AVOCADO, OLIVE OIL, SALT & PEPPER +\$3

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 14
adobo pork, roasted pineapple relish

CARNE ASADA (ORGANIC BLUE CORN) 18
rajas peppers, avocado, queso

BARBACOA 15
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 13
grilled cactus, huitlacoche, roasted corn, guacamole,
pickled onion, queso fresco

SIGNATURE DISH

★ EL MOLCAJETE ★

**75
SERVES TWO**

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

DINE-IN // DELIVERY // CURBSIDE

brunch

el Bolero

COCINA MEXICANA

🍷 Grab a Drink TO-GO!

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.