



BRUNCH COCKTAILS

STRAWBERRY MANGO MARGARITA 13
herradura silver, mango, strawberry, lime,
MAKE IT A SOCIAL BOWL 60

MIMOSAS

GLASS 5 / CARAFE 25

- CLASSIC MIMOSA
- MANGO MIMOSA
- BLACKBERRY MIMOSA
- HIBISCUS MIMOSA
- GUAVA MIMOSA
- WATERMELON MIMOSA
- PASSIONFRUIT MIMOSA

SANGRIA

Glass 10 / Porron 30

LA ROJA

tequila, triple sec, cabernet sauvignon, orange,
lime, apple, berries, cinnamon

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

chef's selection of house made salsas

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 9

pork broth, hominy, radish, cilantro, lime

SOPA DE TORTILLA 9

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

MEXICO CITY CHICKEN BOWL 14

chicken, rice, tomato, green pepper, scallions, onions,
sour cream, hot sauce

EL GRANDE TORTA 20

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

PULLED PORK TORTA 14

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

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

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

CHILAQUILES ROJOS 15

roasted chicken, tortilla strips, guajillo 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

rajias 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

brunch

el Bolero

COCINA MEXICANA

🍷 Grab a Drink TO-GO!

DINE-IN // DELIVERY // CURBSIDE

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.