

## CRAFT-YOUR-OWN GUACAMOLE

Served with our housemade blend of yucca, plantain, malanga and corn chips

START WITH OUR TRADITIONAL GUACAMOLE **\$6**

ADD FRESH INGREDIENTS:

.50¢

Pickled Jalapeños | Mango | Corn | Chipotle Honey  
Black Beans | Pickled Red Onion | Candied Pumpkin Seeds  
Tomato | Spicy Peppers | Roasted Red Peppers

\$1.50

Queso Fresco | Goat Cheese | Bacon

## HOUSEMADE SALSAS & DIPS

Served with our housemade blend of yucca, plantain, malanga and corn chips

**Fire-Roasted Salsa** **V**  
tomato, jalapeño, guajillo, cilantro 3.5

**Salsa Verde** **V**  
tomatillos, mint, jalapeños 3.5

**Pico de Gallo** **V**  
tomatoes, cucumber, onion 3.5

**Caribbean Mango Salsa** **V**  
jalapeños, red onion, cilantro 3.5

**Roasted Corn Dip** **V**  
roasted red peppers, pickled jicama,  
Chihuahua cheese, cilantro 5

**Chipotle Black Bean Dip** **V**  
pico de gallo, cayenne, queso fresco 5

**Queso Dip** **V** **NGF**  
melted cheese, herbs, spices 5

## SNACKS

**Ceviche\***  
wild corvina, tomatoes, tomatillos,  
avocado, plantain peanut crumbs,  
cilantro, onion 6.5

**Chicken Empanadas** **NGF**  
Chihuahua cheese, onions, cilantro  
pesto 6

**Chorizo Empanadas** **NGF**  
potatoes, Chihuahua cheese, smoky  
aioli 6

**Popcorn** **V**  
queso fresco, garlic oil, adobo  
seasoning 3.5

**Bacon Wrapped Jalapeños** **V**  
chicken, poblano peppers,  
caramelized onions, Chihuahua  
cheese 6

**Jerk Chicken Skewers** **V**  
Salvadorian slaw, plantains, mango  
jerk sauce 6.5

**Brazilian Cheesy Bread** **V**  
gluten-free with yucca flour and  
Chihuahua cheese 5.5

**Mojo Pork Tostones**  
crispy plantains, corn salsa, aji  
verde 5.5

## SIDES, 3.5

**Cauliflower Rice** **V**  
choose plain, coconut mango or  
cilantro

**Plantains** **V**  
scallions, lime crema

**Garlic Kale** **V**

**Coconut Mango Rice** **V**

**Pinto Beans** **V**  
queso fresco, pickled jalapeños

**Yucca Fries** **V**  
garlic aioli, cilantro

**Adobo Black Beans** **V**  
lime crema, pico de gallo

**Adobo Fries** **V**

# BOMBA

## TACOS & RUM

We serve our values. BOMBA is dedicated to finding the highest-quality ingredients with a focus on responsible sourcing. We support farms that practice humane animal treatment and avoid using antibiotics and added hormones whenever possible. Eat Well, Live Loud

**TACOS** Served on corn/flour hybrid tortillas with cabbage & can be made gluten free with our 100 percent corn tortillas. Our tacos are sold per piece and we recommend 3 per person.

\$3.50

Dining with a group? Order a Taco 10 Pack & choose any 10 tacos for \$30.

**BBQ Pork**  
Salvadorian slaw, crispy  
onions, tamarind bbq

**Rio-Style Chicken**  
caramelized onions, plantain  
peanut crumbs, poblano  
peppers, cilantro aioli

**Roasted Cauliflower** **V**  
pickled jalapeños, lemon  
confit, goat cheese, aji verde

**Chicken Tinga**  
chipotle sauce, cilantro,  
onion, aji verde, hot sauce

**Chorizo & Potato**  
goat cheese, smoky aioli,  
hot sauce

**Crispy Avocado** **NGF** **V**  
pico de gallo, cilantro pesto  
sauce

## SPECIALTIES

**Grilled Sweet Potato** **V**  
hearts of palm, pinto beans,  
tomatillo salsa, garlic aioli

**Tomatillo Pork**  
pickled red onion, tomatillo  
salsa, aji verde

**Braised Duck Mole**  
pickled red onions, queso  
fresco, housemade mole sauce

## CLASSICS

**Choice of Beef or Chicken**  
Served with lettuce, pico de  
gallo, cheese and sour cream,  
this is our version of a plain and  
simple taco.

**Blackened Fish**  
pickled onion & pineapple  
slaw, cilantro aioli

**Charred Kale & Corn** **V**  
potatoes, grape tomatoes,  
queso fresco, roasted garlic  
aioli, hot sauce

**Carne Asada**  
grilled onions, pico de gallo,  
queso fresco, chimichurri

**Spicy Shrimp** **V**  
chipotle, aji verde, avocado,  
hot sauce, jalapeños

**Crispy Shrimp** **NGF**  
mango, jicama, pickled  
jalapeños, garlic aioli

**Crispy Fish** **NGF**  
jicama, mango, jalapeño  
remoulade

## MEET OUR PROUD PARTNERS IN QUALITY SOURCING

 MidAtlantic Family Farms, VA

 Coast of Guyana

 Joe Jurgielewicz & Son, PA

 Wayne Farms, NC

 Bayou la Batre, AL

 Leidy's Farms, PA

**V** Spicy **V** Vegetarian (Vegan? Ask your server for recommendations.) **NGF** Not Gluten Free  
Many Gluten Free items may be prepared in a fryer that also is used to cook meats, fish/seafood and other items containing gluten. Please inform your server if you or anyone in your party has any food allergies.

## \$9.95 LUNCH COMBOS

AVAILABLE MONDAY THROUGH FRIDAY 11AM-3PM

3 Tacos + Side\* | 2 Tacos + Salad | Sandwich + Side\*

\*choose any side or cup of black bean or chicken tortilla soup

## RICE BOWLS

Topped with citrus slaw and cilantro and served with your choice of coconut-mango, cilantro or plain-style rice (or substitute cauliflower rice for each)

**Spicy Shrimp** **V**  
pickled jalapeños, avocado, aji  
verde, hot sauce 12

**Guajillo Chicken**  
poblano peppers, caramelized  
onion, plantain & peanut crumble,  
cilantro aioli 10

**Carne Asada**  
grilled onions, pico de gallo, queso  
fresco, chimichurri 12

**Grilled Sweet Potato** **V**  
hearts of palm, tomatillos, red  
onion, pinto beans, garlic aioli 10

## SANDWICHES

Served with adobo fries

**Chorizo & Fried Egg\*** **NGF**  
Salvadorian slaw, aji verde 11

**Havana** **NGF**  
roasted pork, ham, pickles, Swiss  
cheese, honey dijon mustard 11

**Chicken & Bacon** **NGF**  
Chihuahua cheese, bacon,  
chimichurri, pico de gallo 11

## SALADS & SOUPS

Add chicken, 3.5; add shrimp, 5; add carne asada, 5

**Ensalada Mixta** **V**  
mixed greens, candied pepitas,  
cherry tomatoes, red onions, queso  
fresco cheese, cucumber, sherry  
vinaigrette 10

**Kale & Roasted Sweet Potato** **V**  
candied pepitas, radish, goat  
cheese, cherry tomatoes, garlic  
thyme vinaigrette 11

**Caribbean Mango Salad**  
mixed greens, bacon, avocado,  
black beans, roasted red peppers,  
mango jerk vinaigrette 11

**Chicken Tortilla Soup**  
poblano peppers, caramelized onions,  
hominy, lime crema 3.5

**Black Bean Soup** **V**  
lime crema, scallions 3.5

## DESSERTS

**Sweet Potato Donuts** **NGF**  
coffee caramel dipping sauce 5.5

**Mango Mojito Sorbet**  
mint, lime 5

**BOMBA Churros** **NGF**  
marshmallow & mexican chocolate  
dipping sauces 6.5

\*These items may contain raw or undercooked ingredients. Consuming raw or undercooked seafood may increase your risk of foodborne illness.

# RUM

Choose from more than 75 rums, with flavor profiles ranging from sweet to spicy to smoky. Try a flight or a tasting-sized pour. Our classically-crafted rum cocktails are made from our own recipes with fresh ingredients.

## AGED

Glass / Taste

Brugal Añejo, Dominican	7 / 2.5
Bacardi 8, Puerto Rico	7.5 / 2.5
Scarlet Ibis, Trinidad	8 / 2.5
Diplomatico Añejo, Venezuela	8 / 3
Pyrat XO Reserve, West Indies	8.5 / 3
Mount Gay Black Barrel, Barbados	8.5 / 3
Cruzan Single Barrel, St. Croix	8.5 / 3
Appleton Rare 12 Yr, Jamaica	9 / 3
Zaya Gran Reserva 12 Yr, Trinidad	9 / 3
Smith & Cross, Jamaica	9 / 3
Diplomatico Reserva, Venezuela	9.5 / 3.5
El Dorado 12 Yr, Guyana	9.5 / 3.5
Flor de Caña 12 Yr, Nicaragua	10 / 3.5
Rhum JM VSOP, Martinique	10 / 3.5
Atlantico Private Cask 25 Yr, Dominican	10 / 3.5
Diplomatico Exclusiva, Venezuela	10 / 3.5
Clement VSOP, Martinique	11.5 / 4
El Dorado 15 Yr, Guyana	11.5 / 4
Brugal 1888, Dominican Republic	11.5 / 4
Ron Zacapa 23 Yr, Guatemala	11.5 / 4
Flor de Caña 18 Yr, Nicaragua	12.5 / 4.5
Don Q Gran Añejo, Puerto Rico	15 / 5
Bacardi RSV Limitada, Puerto Rico	18 / 6

## GOLD

Glass / Taste

Bacardi Gold, Puerto Rico	6 / 2
Appleton Special Gold, Jamaica	6 / 2
Cruzan Dark 2 Yr, St. Croix	6 / 2
Mount Gay Eclipse Gold, Barbados	6.5 / 2.5
Appleton Signature Blend, Jamaica	6.5 / 2.5
El Dorado 5 Yr, Guyana	7 / 2.5
Ron Matusalem Classico, Dominican	7 / 2.5
Plantation Grand Res. 5 Yr, Barbados	7 / 2.5
Havana Club Classico, Puerto Rico	8.5 / 3
Rhum JM Gold, Martinique	9 / 3

## FLAVORED & SPICED

Glass / Taste

Bacardi Coconut, Puerto Rico	6 / 2
Bacardi Dragonberry, Puerto Rico	6 / 2
Bacardi Limon, Puerto Rico	6 / 2
Bacardi Razz, Puerto Rico	6 / 2
Bacardi Tangerine, Puerto Rico	6 / 2
Cruzan 9 Spice, St. Croix	6 / 2
Captain Morgan, Puerto Rico	6.5 / 2.5
Kraken Black Spiced, Trinidad	6.5 / 2.5
Sailor Jerry Spiced Navy, V. Islands	6.5 / 2.5
Portside Spiced, Cleveland, OH	7 / 2.5
Portside Vanilla Maple, Cleveland, OH	7 / 2.5
Portside Hopped, Cleveland, OH	7 / 2.5
Captain Morgan Black, Puerto Rico	7.5 / 2.5
Brinley Gold Shipwreck Asstd. Flavors, St. Kitts	
Coconut, Coffee, Vanilla	7.5 / 2.5
Rogue Hazelnut Spiced, Ashland, OR	8 / 3
Captain Private Stock, Puerto Rico	8.5 / 3

## DARK

Glass / Taste

Cruzan Black Strap, St. Croix	6 / 2
Gosling's Black Seal, Bermuda	6.5 / 2.5
Myers Original Dark, Jamaica	7 / 2.5
Pussers British Navy Rum, Barbados	8 / 3

## WHITE

Glass / Taste

Bacardi Superior, Puerto Rico	6 / 2
Portside Silver, Cleveland, OH	6.5 / 2.5
Flor De Caña 4 Yr, Nicaragua	6.5 / 2.5
Mount Gay Silver, Barbados	6.5 / 2.5
Ron Atlantico Platino, Dom. Republic	7.5 / 2.5
Havana Club Blanco, Puerto Rico	7.5 / 2.5
Diplomatico Blanco, Venezuela	8.5 / 3
Clement Premium Cane, Martinique	8.5 / 3
Rhum JM Blanc, Martinique	9 / 3

## MOJITOS

Flavors: mango-cilantro, strawberry, pomegranate-ginger

### TRADITIONAL

Cruzan Light Rum, lime, mint, sugar 7

### SUPERIOR

Diplomatico Añejo, lime, mint, sugar 9

## MARGARITAS

Flavors: mango-cilantro, strawberry, pomegranate-ginger

### TRADITIONAL

Blanco Tequilla, orange liqueur, housemade margarita mix 7

### SUPERIOR

Espolon Reposado, Pierre Ferrand Dry Curaçao, housemade margarita mix 9

## SANGRIAS

Glass, 7 Carafe, 24

### TROPICAL MANGO WHITE

White wine, mango rum, peach schnapps, oranges

### BRAZILIAN RED

Cabernet Sauvignon, São Paulo Cachaça, blackberry brandy, fresh juice, soda

## RUM FLIGHTS

Spiced	8
Kraken Black Spiced, Captain Morgan Private Stock, Portside Spiced	
Aged	8
Bacardi 8, Pyrat XO Reserve, Cruzan Single Barrel	
Premium Aged	10
Flor de Caña 12 Yr., Zaya Gran Reserve, Diplomatico Exclusiva	
Super Aged	11
Atlantico Private Cask 25 Yr., Ron Zacapa 23 Yr, El Dorado 15 Yr	
Presidential	13.5
Brugal 1888, Bacardi RSV Limitada, Clement VSOP	

## SPECIALTY COCKTAILS

### FEATURED MONTHLY COCKTAIL:

#### Charred Pineapple Caipirinha

São Paulo Cachaça, charred pineapple purée, limes, sugar, soda 7.5

#### Caipirinha

São Paulo Cachaça, lime, sugar 7.5

#### Jalapeño Paloma

El Jimador Silver Tequila, jalapeños, grapefruit, simple syrup 9

#### Dark & Stormy

Goslings Black Seal Rum, ginger beer, fresh lime 8

#### BOMBA Rum Punch

Mt. Gay Black Barrel Rum, Smith & Cross Rum, citrus liqueur, fresh fruit juices 9.5

#### Painkiller

Cruzan Mango Rum, Cruzan Spiced Rum, Smith & Cross Rum, fresh juices, coconut milk, nutmeg 9.5

#### Lavender Bee's Knees

Plantation Gran Reserve Rum, honey simple syrup, lemon juice, lavender elixir 9

#### Venezuelan Julep

Diplomatico Añejo, ginger liqueur, lime, simple syrup, pineapple, mint 8

#### Jamaican Mule

Smith and Cross Rum, Allspice Dram, lime, ginger beer 9.5

#### Pisco Punch

Macchu Pisco, Licor 43, fresh juices, ginger simple syrup, bitters 9

## WINE

Glass / Bottle

### SPARKLING

Brut, Segura Viudas, Spain 6 / N/A

### WHITE

Sauvignon Blanc, Dona Paula, Mendoza	6.5 / 26
Chardonnay, Santa Julia, Mendoza	7 / 28
Pinot Grigio, Lagaria, Italy	7.5 / 30
Riesling, Heinz Eifel "Shine," Germany	8 / 32

### RED

Cabernet, Dona Paula, Mendoza	6.5 / 26
Malbec, Santa Julia, Mendoza	7 / 28
Pinot Noir, Veramonte, Chile	8 / 32
Malbec/Syrah, Tilia, Mendoza	8 / 32
Cabernet Blend, Charles & Charles, CA	9 / 36

## BEER

### DRAFT

Pacifico	
Mexico; Mexican Lager, 4.5%	5
Stella Artois	
Belgium; Pale Lager, 5.2%	5
Boulevard Unfiltered Wheat	
St. Louis, MO; Pale Wheat Ale, 4.4%	5.5
Jackie O's Firefly	
Athens, OH; Amber Ale, 4.5%	5.5
Bell's Winter Ale	
Kalamazoo, MI; Belgian White Ale, 5%	6
Breckenridge Vanilla Porter	
Breckenridge, CO; Nitro Porter, 5.4%	6
Revolution Anti Hero	
Chicago, IL; IPA, 6.5%	6
Rhinegeist Truth	
Cincinnati, OH; IPA, 7.2%	6
Fat Heads Seasonal	
Middleburg Heights, OH; Seasonal	6.5
Thirsty Dog Seasonal	
Akron, OH; Seasonal	6.5

### BOTTLE

Bud Light	
St. Louis, MO; American Pale Lager, 4.2%	3.5
Modelo Especial (can)	
Mexico; Lager, 4.5%	4
Corona/Corona Light	
Mexico; Lager, 4.6%	4.5
Dos Equis Amber	
Mexico; Lager, 4.6%	4.5
Red Stripe	
Jamaica; Lager, 4.7%	4.5
Founders All Day (can)	
Grand Rapids, MI; Session IPA, 4.7%	5
Great Lakes Dortmunder Gold	
Cleveland, OH; Dortmunder Lager, 5.8%	5
Platform Palesner (can)	
Cleveland, OH; German Pilsner, 5%	5
Blake's Mango Habanero or Wakefire (can)	
Armada, MI; Hard Cider, 6.5%	6
Palma Louca	
Brazil; Lager, 4.5%	6
Uinta Hop Nosh (can)	
Salt Lake City, UT; IPA, 7%	6
Deschutes Black Butte	
Bend, OR; American Porter, 5.2%	6.5