

## CHIPS & DIPS

Served with housemade malanga & tortilla chips -or- fresh cut vegetables | 2.6 |

### FRESH GUACAMOLE

House Guacamole | 8.9 | **G** Build it your way:

**.50** roasted garlic | pickled jalapeños | mango | black beans | smoked corn  
candied pumpkin seeds | pico de gallo | pickled red onions

**1** Cotija cheese | goat cheese | bacon | chipotle honey

### HOUSEMADE SALSA **V G**

Caribbean Mango | 4.9 | red onion, pickled jalapeño

Fire-Roasted Tomato | 4.9 | jalapeño, guajillo chiles

Charred Tomatillo | 4.9 | grilled onions, lime, jalapeño

Pico de Gallo | 4.9 | tomatoes, onion, jalapeño, lime, cilantro

Chile Rojo | 4.9 | puréed tomatoes, chiles, garlic, lime **V**

### QUESO DIPS **G**

Traditional | 8.3 | just the cheese

Americano | 9.6 | ground beef, chipotle, scallions, pico de gallo

Mexicano | 9.6 | chorizo, caramelized onions, chipotle

Elote | 9.6 | smoked corn, caramelized onion, Cotija cheese, chipotle **V**

## DIP & SALSA TRIO

The Dip Trio | 16.9 | house guacamole, traditional queso,  
choice of salsa

The Salsa Trio | 11.9 | choice of any three salsa flavors

## SNACKS

Sweet Potato Donuts | 8.9 | made-to-order donut holes,  
with cinnamon sugar, chocolate & dulce de leche sauces **V**

Brazilian Cheesy Bread | 8.3 | chipotle honey **V G**

Bacon-Wrapped Jalapeños | 9.3 | Chihuahua cheese, roasted chicken **G**

Yuca Fries | 8.9 | garlic aioli, cilantro **V**

Beer-Battered Cauliflower "Wings" | 9.9 | cotija cheese, cilantro,  
tossed in **choice of:** spicy harissa -or- chipotle BBQ **V V**

Cowboy Fries | 11.9 | Chihuahua cheese, smoked pork, crispy onions,  
scallions, chipotle BBQ

BOMBA Nachos | 12.9 | **choice of:** chipotle chicken -or- ground beef,  
black beans, pico de gallo, queso, pickled jalapeño, cilantro



Bomba favorite



vegetarian



spicy



gluten-friendly available



gluten-friendly <sup>[a]</sup>

<sup>[a]</sup> many of our items are cooked in a fryer that contains gluten.

\*This item may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.

# BRUNCH

## BREAKFAST TACOS

The Standard | 4.9 | scrambled eggs, Mexican cheese, smoked bacon, pico de gallo **GA**

Green Garden | 5.6 | scrambled eggs, caramelized onions, charred kale, smoked corn, goat cheese,  
garlic aioli, avocado salsa verde, guacamole double shell **V GA**

Smoked Sausage & Egg | 5.6 | scrambled eggs, andouille sausage, pickled jalapeños, chile aioli,  
crispy potatoes, cheesy double shell **GA**

## BRUNCH SPECIALTIES

Bomba Burrito | 11.3 | scrambled eggs, Mexican cheese, potatoes, garlic aioli, enchilada sauce  
**choice of:** chorizo, chile chicken, smoked pork or plant-based "chorizo" and **choice of:** flour or spinach tortilla

Avocado Toast | 9.9 | grilled Cuban toast, house guacamole, pickled onions, roasted red peppers,  
goat cheese, mixed greens, sherry vinaigrette **V**

Smothered Burrito | 13.3 | scrambled eggs, seasoned ground beef, Mexican cheese, enchilada sauce,  
pico de gallo, lime crema, cilantro

The "Bomb" Breakfast Bowl | 14.3 | sunnyside up egg, potatoes, roasted red peppers, caramelized  
onions, smoked pork, Cotija cheese, avocado salsa verde, scallions, cilantro **G**

## BOMBA WAFFLES | housemade CHURRO waffles made to order

Churro Waffles | 8.9 | cinnamon & sugar, maple syrup

Tropical Fruit Waffles | 10.9 | fruit compote, marshmallow drizzle, whipped cream, coconut & graham crumbs

Chicken & Waffles | 16.9 | housemade crispy fried chicken, chipotle maple syrup, powdered sugar

## BRUNCH SIDES

Cobb-Smoked Bacon | 5.9 | **G**

Andouille Sausage | 5.9 | **G**

Eggs Any Style | 4.3 | **V G**

Turkey Sausage | 5.9 | **G**

Multigrain Toast | 2.9 | **V**

Bomba Fries | 6.9 | **V G**

Rice & Beans | 4.9 | **V G**

Adobo Black Beans | 4.9 | **V G**

lime crema, pico de gallo

Plantains | 6.9 | **V G**

lime crema, scallions

Breakfast Potatoes | 4.9 | **V G**

w/ grilled peppers and onions

Chipotle Sweet Potatoes | 6.9 | **V G**

goat cheese, pumpkin seeds, scallions

## SANDWICHES

Served with your choice of: Bomba fries, rice & beans,  
cup soup, half ensalada mixta

BOMBA Smash Burger | 15.9 | Fresh ground beef,  
American cheese, lettuce, tomato, onion, pickle on a  
toasted potato bun with mayo, ketchup and mustard

Cuban | 15.3 | smoked pork, ham, pickles, Swiss cheese,  
spicy brown mustard, pressed on Cuban bread

Crispy Chicken Sandwich | 15.9 | hand-breaded white  
meat, slaw, bibb lettuce, pepper jack, mayo, sweet &  
tangy Buffalo sauce

BBQ Pulled Pork | 16.3 | slow smoked in-house,  
Chipotle BBQ sauce, fried onions, slaw, pickles

## SALADS **G**

Add: chicken 4.9 • shrimp 5.9 • salmon 6.9 • carne asada 6.9 •  
plant-based "chorizo" 6.9

Ensalada Mixta | 11.3 | mixed greens, pickled red  
onion, cucumber, candied pumpkin seeds, grape  
tomato, Cotija cheese, sherry vinaigrette **V**

Bomba Chopped Salad | 11.3 | romaine, black beans,  
smoked corn, pickled red onion, tortilla chips, pico de  
gallo, Chihuahua cheese, cilantro yogurt dressing **V**

Taco Salad | 15.3 | lettuce, ground beef, black beans,  
cheddar, pico de gallo, pickled onion, guacamole, sour  
cream, pickled jalapeños, crisp tortilla points, tomato salsa

Cobb Salad | 13.3 | crisp lettuce, bacon, cheddar,  
pickled red onion, hard-boiled egg, avocado, tomato,  
chipotle ranch, crispy wonton strips

## BOMBA BOWLS

Served with your choice of white rice or cauliflower rice.

Add: chicken 4.9 • shrimp 5.9 • salmon 6.9 • carne asada 6.9 • plant-based "chorizo" 6.9

Fiesta Grill Bowl | 16.3 | **choice of:** chipotle chicken, marinated skirt  
steak, or plant-based "chorizo," black beans, charred scallions, pico de  
gallo, cilantro yogurt sauce, malanga chips **G**

Chile Shrimp | 17.3 | avocado, sesame seeds, chile-lime cucumbers,  
soy-jalapeños, spicy chile aioli sauce, malanga chips

Harvest Bowl | 15.3 | sweet potatoes, brussels sprouts, kale, goat cheese,  
candied pumpkin seeds, cilantro yogurt sauce, malanga chips **V G**

# TACOS

## STREET-STYLE TACOS | 11.9 |

choice of three, served on 4-inch grilled corn tortillas  
with choice of protein:

pork carnitas | ground beef | chicken  
chorizo | carne asada | plant-based chorizo

served on side: pickled onions, radish, cilantro,  
chile rojo sauce, avocado salsa verde, limes

## SPECIALTY TACOS

Served with slaw on corn-flour blend tortilla  
Request corn tortilla | Low Carb: bibb lettuce (+.50)

The Yard Bird | chipotle chicken, pickled red onion, guac | 4.9 | **GA**

Lucha Libre | chorizo, potato, goat cheese, chile aioli | 4.9 | **GA**

Sweet Potato | Asian slaw, jalapeños, peanuts, chile aioli | 4.9 |

Smoked Piggy | pulled pork, chipotle BBQ, crispy onion | 4.9 | **GA**

Carne Asada | skirt steak, Cotija cheese, pico de gallo | 5.6 |

Baja Shrimp | crispy shrimp, mango salsa, cilantro, pickled  
jalapeño, garlic aioli | 5.6 |

Beachcomber | beer-battered white fish, mango salsa, chile aioli,  
cilantro | 5.6 |

Americano | ground beef, chihuahua cheese, shredded lettuce,  
pico de gallo, lime crema | 4.9 | **GA**

Blackened Salmon | adobo rub, pickled jalapeño, balsamic glaze,  
garlic aioli, cilantro | 5.6 | **GA**

Smokin' Brussels | pickled red onion, pickled jalapeño, chile aioli,  
peanut crumbs | 4.9 | **GA V**

Plant Lover | vegan "chorizo," kale, Cotija cheese, smoked corn,  
potato strings, guac, double shell | 5.6 | **GA V**

Nashville Hot Chicken | chile cucumbers, pickled red onion, cheesy  
double shell | 5.6 | **V**

Honey Grilled Shrimp | avocado, black bean & corn salsa, pico de gallo,  
citrus jalapeño slaw | 5.6 | **GA**

# TEQUILA

## SELECT | 9.9

- Corralejo Reposado
- Cazadores Reposado
- Espolòn Reposado
- Olmeca Altos Añejo
- Ghost Blanco
- Milagro Silver
- Milagro Reposado
- Teremana Blanco
- Teremana Reposado

## PREMIUM | 11.9

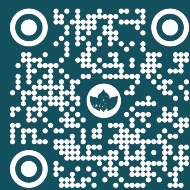
- Cabo Wabo Blanco
- 1800 Añejo
- Montelobos Mezcal
- Corralejo Añejo
- Maestro Dobel Reposado
- Banhez Joven Mezcal
- Casa Noble Blanco
- Casamigos Blanco
- Código Blanco
- Casamigos Reposado
- Teremana Añejo
- Patrón Silver

## TOP SHELF | 14.9

- Patrón Reposado
- Don Julio Reposado
- Casamigos Joven Mezcal
- Don Julio Añejo
- Don Julio 1942 (\$29)
- Maestro Dobel Diamante
- Maestro Dobel Añejo
- Herradura Añejo
- 123 Organic Tres Añejo (\$18)
- Cincoro Reposado (\$23)

## WHISKEY & BOURBON

SCAN FOR FULL LIST OF WHISKEY & BOURBON  
(availability may vary)



## THE COPPER CUP MULES

10.3

- Bomba Mule** Tito's Vodka, lime juice, ginger beer
- Kentucky** Four Roses Bourbon, lemon, ginger beer, bitters
- Jamaican** Smith & Cross Rum, allspice dram, lime, ginger beer
- Brazilian** Sao Paulo Cachaça, Espolòn Reposado, lemon, ginger beer
- Charred Pineapple** Tito's Vodka, pineapple purée, Ancho Reyes Liqueur, ginger beer

## BRUNCH COCKTAILS

- Mimosas** | 6.9 • 24.9 pitcher | traditional, pom-ginger, orange hibiscus, grapefruit, pineapple
- **Bloody Mary** | 9.9 | Tito's, Demitri's Bloody Mary mix, tomato juice, hot sauce, Tajin salt rim  
-Make it a Bloody Maria with El Jimador Blanco \*Garnished Adobo Shrimp & Bacon
- Michelada** | 7.9 | Pacifico, Bloody Mary mix, tomato juice, Clamato, Tajin salt rim \*Garnished Adobo Shrimp & Bacon
- **Seasonal Marg-Mosa** | 9.9 | The best of both worlds...Margarita meets Mimosa. Ask your server!
- Tequila Spritz** | 11.9 | Cazadores Reposado, charred pineapple, honey syrup, lime, grenadine, Brut Cava

## SCRATCH-MADE MARGARITAS

- Bomba House** | 10.3 | Blanco tequila, orange liqueur, organic agave, lemon & lime juice
- Orange Hibiscus** | 10.3 | Steeped orange peel & hibiscus flower
- Charred Pineapple** | 10.3 | Grilled fresh pineapple, house ginger syrup
- Pom-Ginger** | 10.3 | POM Wonderful, house ginger
- Strawberry Thyme** | 10.3 | Strawberries, fresh thyme, simple syrup
- Spicy Jalapeño** | 10.3 | Blend of fresh jalapeño & habanero peppers, ginger

PITCHERS AVAILABLE 39.9

**Skinny Margarita** | 12.3 | Espolòn Reposado, organic agave, fresh citrus

• **Superior Margarita** | 12.3 | Cazadores Reposado, Ferrand Dry Curaçao, house margarita mix  
*Add a flavor (+1) Orange Hibiscus • Pom-Ginger • Charred Pineapple*

**Spicy Pineapple Mango** | 12.9 | Cabo Wabo Blanco, Ferrand Dry Curaçao, fresh lime, housemade mango & pineapple purée, tajin & salt rim

• **Dark Cherry** | 12.9 | Olmeca Alto Añejo, Ferrand Dry Curaçao, muddled cherries, fresh citrus, housemade cherry simple, salt rim

**THE MARGARITA TRIO** | 20.9 | Try three flavors  
(excludes superior and skinny)

## CRAFT COCKTAILS

- TEQUILA** **Jalapeño Paloma** | 10.9 | El Jimador Silver, jalapeños, grapefruit juice, soda
- Ancho Tequila Old Fashioned** | 12.3 | Cazadores Reposado, Ancho Reyes Chile Liqueur, agave nectar, blood orange & chocolate bitters
- MEZCAL** • **Blackberry Mezcalita** | 12.3 | Banhez Joven Mezcal, Espolòn Reposado, agave nectar, muddled blackberries, house margarita mix, Tajin rim
- Spicy Mezcal Margatini** | 11.9 | Banhez Joven Mezcal, fresh lime, agave, housemade jalapeño simple, Tajin blend rim, served up
- RUM & TIKI** **Bomba Rum Punch** | 12.3 / 43.3 | Spiced rum, Smith & Cross Rum, falernum, fresh juices
- Painkiller** | 12.3 | Pusser's Navy Rum, mango rum, Smith & Cross Rum, fresh juices, coconut milk

## SANGRIA

10.3

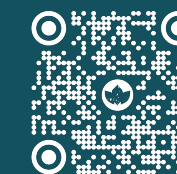
**Brazilian Red** Sao Paulo Cachaça, blackberry brandy, fruit juice  
**Tropical Mango White** Mango rum, orange juice, peach schnapps  
Pitchers Available 39.9

## BEER

### TALL BOY CANS (16oz.)

- 5.9** | Coors Light
- Yuengling Lager
- Miller Lite
- 6.9** | Guinness Draught
- Stella Artois
- Michelob Ultra
- Corona
- 7.9** | Levante Cloudy & Cumbersome. Hazy IPA, 5.9% West Chester, PA
- Sly Fox Vulpulin ..... IPA, 6.0% Phoenixville, PA
- Iron Hill Philly Phavorite..... IPA, 6.7% Exton, PA
- Zero Gravity Conehead..... IPA, 5.7% Burlington, VT
- High Noon Seltzers..... 4.5%

## DRAFT BEER



SCAN FOR OUR LIST OF LOCAL CRAFT AND MEXICAN BEERS  
(availability may vary)

## WINE

WHITES		REDS	
<b>Cava Brut</b> ..... 12.3   NA	<i>Segura Viudas, Spain</i>	<b>Pinot Noir</b> ..... 11.3   43.6	<i>Erath, Oregon</i>
<b>Rosé</b> ..... 10.6   40.3	<i>Santa Julia, Argentina</i>	<b>Malbec</b> ..... 9.9   38.3	<i>Santa Julia, Argentina</i>
<b>Pinot Grigio</b> ..... 9.9   38.3	<i>Hayes Ranch, California</i>	<b>Cabernet</b> ..... 10.6   40.3	<i>Doña Paula "Los Cardos," Argentina</i>
<b>Sauvignon Blanc</b> ..... 9.9   38.3	<i>Doña Paula "Los Cardos," Argentina</i>		
<b>Chardonnay</b> ..... 11.3   43.6	<i>Santa Julia "Orgánica", Argentina</i>		

## NON-ALCOHOLIC DRINKS

- Housemade Lemonade** | 4.6 | traditional, pom-ginger, orange hibiscus
- Agua Fresca** | 4.6 | pom-ginger, orange hibiscus, charred pineapple
- Jarritos Mexican Soda** | 3.3 | assorted flavors

## TACO TUESDAY

That's right...Every Tuesday!  
• \$3 Select Tacos • \$5 Margaritas  
Scan QR Code to view the full menu!



## HAPPY HOUR

The best Happy Hour in town!  
Monday - Friday from 4-6pm