

CHIPS & DIPS

All dips served with housemade malanga & tortilla chips -or-
substitutie 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 **V**

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

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

TACOS

STREET-STYLE | 11.9 | **G** (choice of three)

served on 4-inch grilled corn tortillas with your 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,

SPECIALTY TACOS

3-4 tacos per person recommended

Tacos served with slaw on corn-flour blend tortilla

G Request corn tortilla | **Low Carb**: bibb lettuce (+.50)

11am - 3pm
**LUNCH
COMBO**
two tacos & side
(premium side +2)
12.9

Order More Tacos & Save ... Taco 10-Pack for \$45

(Nashville Hot Chicken & Plant Lover not included)

• The Yard Bird	chipotle chicken, pickled red onions, guacamole 4.9 GA
• Lucha Libre	chorizo, potato, goat cheese, chile aioli 4.9 GA
Baja Shrimp	crispy shrimp, mango salsa, cilantro, pickled jalapeño, roasted garlic aioli 5.6
Smoked Piggy	pulled pork, chipotle BBQ sauce, crispy onions 4.9 GA
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
Carne Asada*	marinated skirt steak, Cotija cheese, pico de gallo 5.6
• Blackened Salmon	adobo rub, pickled jalapeño, balsamic glaze, garlic aioli, cilantro 5.6 GA
Honey Grilled Shrimp	avocado, black bean & corn salsa, pico de gallo, citrus jalapeño slaw 5.6 GA
Sweet Potato	Asian slaw, soy jalapeños, peanuts, chile aioli, cilantro 4.9 GA V
• Smokin' Brussels	pickled red onion, pickled jalapeño, chile aioli, peanut crumbs 4.9 GA V
Nashville Hot Chicken	chile cucumbers, pickled red onion, cheesy double shell 5.6 V
Plant Lover	plant-based "chorizo", charred kale, Cotija cheese, smoked corn, potato strings, guacamole double shell 5.6 V GA

SIDES **V G**

Pro Tip: 2-3 sides for the table

Chile-Lime Cucumbers | 4.9 | pique hot sauce **V**

Rice | 3.9 | scallions

Rice & Beans | 4.9 | scallions

Adobo Black Beans | 4.9 | lime crema, pico

Bomba Fries | 5.9 | adobo-seasoned or plain

Half Ensalada Mixta | 5.9 |

Cup Soup | 4.9 | seasonal

PREMIUM

Yuca Fries | 6.9 | garlic aioli, cilantro

• Plantains | 6.9 | lime crema, scallions

Smoked Brussels | 6.9 | garlic confit

• Coconut Mango Rice | 5.9 | scallions

Chipotle Sweet Potatoes | 6.9 | goat cheese,
pumpkin seeds, scallions



Bomba favorite



vegetarian



spicy



gluten-friendly available



gluten-friendly ^[a]

^[a] 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 and eggs may increase your risk of food-borne illness.

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, tomato, Cotija cheese, sherry vinaigrette **V**

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

• Taco Salad | 15.3 | crisp lettuce, seasoned ground beef, black beans,
cheddar cheese, pico de gallo, pickled red onion, guacamole, sour cream,
pickled jalapeño, crisp tortilla points, roasted 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 | chile aioli shrimp, 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**

SANDWICHES

Served with your choice of side. Upgrade to premium side (+\$2)

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

DESSERTS

The Original CHURRO WAFFLE | 6.9 | made fresh-to-order,
dusted w/ cinnamon & sugar, with chocolate & caramel dipping sauces

• Campfire S'more Churro Waffle | 8.9 | toasted marshmallows,
chocolate candy bar, chocolate & caramel sauces, graham cracker crumbs

MAKE IT A SUNDAE | +2.9 |
turn your Churro Waffle into a Sundae

Fruit Parfait | 8.9 | housemade pound cake layered with Greek yogurt
and fresh berry compote, orange & strawberry garnish

Sweet Potato Donuts | 8.9 | Made to order, cinnamon sugar,
chocolate & dulce de leche dipping sauces

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

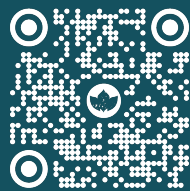
- Cabo Wabo Blanco
- 1800 Añejo
- Montelobos Mezcal
- Corralejo Añejo
- Maestro Dobel Reposado
- Banhez Joven Mezcal
- Casa Noble Blanco
- Casamigos Blanco
- Código Blanco
- Casamigos Reposado
- Teremana Añejo
- Patrón Silver

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)



TACO TUESDAY

That's right...Every Tuesday!

- \$3 Select Tacos • \$5 Margaritas

Plus much more!
Scan QR Code to view the full menu!



HAPPY HOUR

The best Happy Hour in town!

Monday - Friday from 4-6pm

Scan QR Code to view our food & drink specials!

THE COPPER CUP MULES

10.3

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

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

PITCHERS AVAILABLE 39.9

- 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 | 11.3** | 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 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

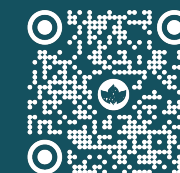
- Brazilian Red** | Sao Paulo Cachaça, blackberry brandy, fruit juice
 - Tropical Mango White** | Mango rum, orange juice, peach schnapps
- Pitchers Available 39.9

TALL BOY CANS (16oz.)

BEER

- 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

- Cava Brut** 12.3 | NA
- Segura Viudas, Spain
- Rosé** 10.6 | 40.3
- Santa Julia, Argentina
- Pinot Grigio** 9.9 | 38.3
- Hayes Ranch, California
- Sauvignon Blanc** 9.9 | 38.3
- Doña Paula "Los Cardos," Argentina
- Chardonnay** 11.3 | 43.6
- Santa Julia "Orgánica," Argentina

REDS

- Pinot Noir** 11.3 | 43.6
- Erath, Oregon
- Malbec** 9.9 | 38.3
- Santa Julia, Argentina
- Cabernet** 10.6 | 40.3
- Doña Paula "Los Cardos," Argentina

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