

CHIPS & DIPS

All dips served with housemade malanga & tortilla chips -or-
fresh cut vegetables | 2.6 |

CRAFT-YOUR-OWN GUACAMOLE

House Guacamole | 8.9 | 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

Caribbean Mango | 4.9 | red onion, pickled jalapeños

Fire Roasted Tomato | 4.9 | jalapeño, guajillo chiles

Charred Tomatillo | 4.9 | grilled onions, lime, jalapeños

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

Black Bean Corn | 4.9 | roasted red peppers, scallions, cilantro

QUESO DIPS

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

DIP & SALSA TRIO

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

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

SNACKS

Brazilian Cheesy Bread | 8.3 | chipotle honey

Bacon Wrapped Jalapeños | 9.3 | chihuahua cheese, roasted chicken

Street Corn | 7.6 | chile aioli, cotija cheese, chipotle, cilantro

Tuna Poke Tostada* | 9.3 | slaw, soy jalapeños, radish, cilantro, malanga chips

Yucca Fries | 7.9 | garlic aioli, cilantro

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

Chipotle Chicken Nachos | 12.9 | black beans, pico de gallo, queso,
pickled jalapeños, cilantro

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

TACOS

NEW
TACOS

STREET-STYLE | 11.9 | (choice of three)

served on 4-inch grilled corn tortillas with your choice of protein

grilled steak | chicken | chorizo

ground beef | carnitas | plant-based chorizo

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

SPECIALTY TACOS

served each, 3-4 tacos per person recommended

Tacos served with slaw on corn-flour blend tortilla

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

Order More Tacos & Save ... Taco 10-Pack for \$40

(Nashville Hot Chicken & Plant Lover not included)

The Yard Bird

chipotle chicken, pickled red onions, guacamole | 4.9 |

Lucha Libre

chorizo, potato, goat cheese, chile aioli | 4.9 |

Baja Shrimp*

crispy shrimp, mango salsa, cilantro, pickled jalapeños, roasted garlic aioli | 5.6 |

Smoked Piggy

pulled pork, chipotle BBQ sauce, crispy onions | 4.9 |

Beachcomber*

beer battered cod, mango salsa, chile aioli, cilantro | 5.6 |

Americano

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

Tuna Poke*

radish, Asian slaw, soy jalapeños, cilantro | 5.6 |

Carne Asada*

cotija cheese, pico de gallo | 5.6 |

Spicy Shrimp*

smokey harissa glaze, guacamole, pickled jalapeños | 5.6 |

Sweet Potato

Asian slaw, soy jalapeños, peanuts, chile aioli, cilantro | 4.9 |

Smokin' Brussels

pickled red onions, pickled jalapeños, chile aioli, peanut crumbs | 4.9 |

Nashville Hot Chicken*

chile cucumbers, pickled red onions, cheesy soft & crunchy shell | 5.6 |

Plant Lover

plant-based "chorizo", charred kale, cotija cheese, smoked corn, potato strings,
guacamole double shell | 5.6 |

SIDES

Pro-Tip: 2-3 sides for the table

Chile-Lime Cucumbers | 4.9 | pique hot sauce

Bomba Fries | 5.9 | adobo seasoned or plain

Plantains | 6.9 | lime crema, scallions

Adobo Black Beans | 4.9 | lime crema, pico

Coconut Mango Rice | 4.9 | scallions

Smoked Brussels | 5.9 | garlic confit

Rice & Beans | 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.

*These items may contain raw or undercooked ingredients. Consuming raw or undercooked meat, poultry, seafood may increase your risk of food-borne illness.

SALADS

Add: chicken 4.9, carne asada 6.9, shrimp 5.9, plant based "chorizo" 6.9, tuna poke 5.9

Ensalada Mixta | 11.3 | mixed greens, pickled red onions, cucumber,
candied pumpkin seeds, grape tomatoes, cotija cheese, sherry vinaigrette

Bomba Chopped | 11.3 | romaine, black beans, smoked corn,
pickled red onions, tortilla chips, chihuahua cheese, pico de gallo,
cilantro yogurt dressing

BOMBA BOWLS

Served with your choice of white rice or cauliflower rice

Add: chicken 4.9, carne asada 6.9, shrimp 5.9, plant based "chorizo" 6.9, tuna poke 5.9

Fiesta Grill Bowl | 16.3 | choice of chipotle chicken, carne asada, or
plant based "chorizo," black beans, charred scallions, pico de gallo,
cilantro yogurt sauce, malanga chips

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

Tuna Poke* | 17.9 | chile cucumbers, Asian slaw, radish, soy jalapeños,
chile aioli, scallions, malanga chips

SAVE ROOM FOR THE BOMBA

CHURRO WAFFLE

Ask your server about **OUR NEW** Churro Waffles

NON-ALCOHOLIC DRINKS

Housemade Lemonade | 4.6 | traditional, pom-ginger, orange hibiscus,
charred pineapple

Agua Fresca | 4.6 | pom-ginger, orange hibiscus, charred pineapple

Jarritos Mexican Soda | 3.3 | mandarin orange, pineapple

We use Fountain Head Craft Sodas, made with real cane sugar

Cola • Cola Zero • Lemon Lime • Ginger Ale

Orange Cream • Black Cherry

TACO TUESDAY

That's right...Every Tuesday!

- \$3 Select Tacos • \$4 Cazadores Shots
- \$5 Margaritas (traditional or flavored)



Plus much more!

Scan QR Code to
view the full menu!

HAPPY HOUR

The best Happy Hour in town!

Monday - Friday from 4-6pm
(Bar Only)



Scan QR Code to view our
HAPPY HOUR
food & drink!

TEQUILA

SELECT \$9.9

*upgrade to a long pour for \$2

- Bañez Joven Mezcal
- Cazadores Reposado
- Espolon Reposado
- Olmecca Altos Anejo
- Milagro Silver
- Milagro Reposado
- Corralejo Reposado
- Teremana Reposado

PREMIUM \$11.9

- Cabo Wabo Blanco
- 1800 Anejo
- Montelobos Mezcal
- Corralejo Anejo
- Casa Noble Blanco
- Casamigos Blanco
- Codigo Blanco
- Casamigos Reposado

TOP SHELF \$13.3

- Patron Silver
- Don Julio Reposado
- Casamigos Joven Mezcal
- Don Julio Anejo
- Maestro Dobel Reposado
- Maestro Dobel Anejo
- Herradura Anejo
- 123 Organic Tres

THE COPPER CUP MULES \$10.3

- Bomba Mule** | Tito's Vodka, lime juice, ginger beer
- Kentucky Mule** | Four Roses Bourbon, lemon, ginger beer, bitters
- Jamaican Mule** | Smith & Cross Rum, Allspice Dram, lime juice, ginger beer
- Brazilian Mule** | Novo Fogo Cachaça, Espolòn Reposado, lemon, ginger beer, bitters
- Pineapple Chile Mule** | Tito's Vodka, pineapple puree, 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 | Fresh grilled pineapple, house ginger

Pom-Ginger | 10.3 | POM wonderful, house ginger

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

Superior Margarita | 11.3 | Cazadores Reposado, Ferrand Dry Curaçao, house margarita mix

Add a flavor (+1) Orange Hibiscus • Pom-Ginger • Charred Pineapple

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

PITCHERS AVAILABLE \$39.9

WHISKEY & BOURBON



SCAN FOR FULL LIST OF WHISKEY & BOURBONS

(availability may vary)

CRAFT COCKTAILS

- SANGRIAS**
- Brazilian Red Sangria | 9.9 / 39.9** | Sao Paulo Cachaca, blackberry brandy, fruit juice
 - Tropical Mango White Sangria | 9.9 / 39.9** | mango rum, orange juice, peach schnapps

- 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, blood orange & chocolate bitters

- BOURBON**
- Bourbon Beehive | 13.3** | Wild Turkey Longbranch Bourbon, burnt honey syrup, charred pineapple puree, Aperol
 - Lion's Tail | 11.3** | Four Roses Bourbon, Allspice Dram, burnt honey, blood orange bitters, lemon juice

- RUM & TIKI**
- Bomba Draft 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

SHOT - AND A - BEER

- The Citywide
- The Departed
- El Jefe
- Bulleit & Pabst Blue Ribbon
- Jack Daniels & Yuengling
- Cazadores Reposado & Modelo Especial

\$11.9

TALL BOY CANS (16oz.)

BEER

- \$5.3** Coors Lite
- Yuengling Lager
- Pabst Blue Ribbon
- Miller Light
- \$6.3** Guinness Draught
- Stella Artois
- Michelob Ultra
- Corona

- \$7.3** Brew Dog Hazy Jane.....IPA, 7.2% Scotland, UK
- 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

DRAFTS

- Pacifico | 5.9.....Lager, 4.4% Mexico
- Modelo Especial | 5.9.....Light Lager, 5.4% Mexico
- Negra Modelo | 5.9.....Dark Lager, 5.4% Mexico
- 2SP Up & Out | 6.9.....IPA, 6.0% Aston, PA
- Workhorse West Coast | 6.9.....IPA, 7.0% King of Prussia, PA
- Victory Prima Pils | 6.9.....Pilsner, 5.3% Downingtown, PA
- Golden Road Mango Cart | 6.9.....Fruit, 4.0% Los Angeles, CA
- Conshokocken Type A | 7.3.....IPA, 7.0% Conshohocken, PA
- Troeg's Seasonal | 6.9.....IPA, Hershey, PA
- Rotating Handle | 7.3..... Ask your server for details

SELTZER

- High Noon | 7.3.....Pineapple & Peach, 4.5%

WINE

- | WHITES | | REDS | |
|--|--|-------------------------------------|---|
| Cava Brut 12.3 NA | <i>Segura Viudas Brut, Spain</i> | Pinot Noir 11.3 43.6 | <i>Elouan, Oregon</i> |
| Rose 10.6 40.3 | <i>Santa Julia Rose, Argentina</i> | Malbec 9.9 38.3 | <i>Santa Julia, Argentina</i> |
| Pinot Grigio 9.9 38.3 | <i>Hayes Ranch, California</i> | Cabernet 10.6 40.3 | <i>Dona Paula Los Cardos, Argentina</i> |
| Sauvignon Blan 9.9 38.3 | <i>Dona Paula Los Cardos, Argentina</i> | | |
| Chardonnay 11.3 43.6 | <i>Santa Julia "Organica", Argentina</i> | | |