**TACOS**

**STREET-STYLE**

- 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

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**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

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**SNACKS**

- Brazilian Cheesy Bread | $8.3 | Chipotle honey
- Bacon Wrapped Jalapeños | $9.3 | Chihuahua cheese, roasted chicken
- Street Corn | $7.6 | Chilaquiles, garlic, chipotle, cilantro
- Tuna Poke Todadá | $9.3 | Slaw, soy jalapeños, radish, cilantro, malanga chips
- Yucua 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

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**SIDES**

- Chile-Lime Cucumbers | $4.9 | Pique hot sauce
- Plantains | $6.9 | Lime crema, scallions
- Coconut Mango Rice | $4.9 | Scallions
- Rice & Beans | $5.9 | Scallions
- Bomba Fries | $5.9 | Adobo seasoned or plain
- Adobo Black Beans | $4.9 | Lime crema, pico
- Smoked Brussels | $5.9 | Garlic confit
- Chipotle Sweet Potatoes | $6.9 | Goat cheese, pumpkin seeds, scallions

Pro-Tip: 2-3 sides for the table

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**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, chila aioli, scallions, malanga chips

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**HAPPY HOUR**

- The best Happy Hour in town!
- Monday - Friday from 4-6pm
- $5 Select Tacos | $4 Caasaderos Shots
- $9 Margaritas (Traditional or Frozen)
- Plus much more!
- Scan QR Code to view our HAPPY HOUR

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**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 peppers, scallions, cilantro

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**QUESO DIPS**

- Traditional | 8.3 | Just the cheese
- Americano | 9.6 | Ground beef, chipotle, scallions, pico de gallo
- Mexican | 9.6 | Chilaquiles, carmelized onions, chipotle
- Elote | 9.6 | Corn, carmelized onion, cotija cheese, chipotle

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**NEW TACOS**

- The Yard Bird | $4.9 | Chipotle chicken, pickled red onions, guacamole
- Lucha Libre | $4.9 | Chilaquiles, potato, goat cheese, chila aioli
- Baja Shrimp* | $4.9 | Crispy shrimp, mango salsa, cilantro, pickled jalapeños, roasted garlic aioli
- Smoked Piggy | $4.9 | Grilled pork, chipotle BBQ sauce, crispy onions
- Beachcomber* | $4.9 | Beer battered cod, mango salsa, chila aioli, cilantro
- Amapolita | $4.9 | Ground beef, chila salsa, shredded lettuce, pico de gallo, lime crema
- Tuna Poke* | $4.9 | Radish, Asian slaw, soy jalapeños, cilantro
- Carne Asada* | $4.9 | Cotija cheese, pico de gallo
- Spicy Shrimp* | $5.6 | Smoking chipotle glaze, guacamole
- Sweet Potato | $4.9 | Asain slaw, soy jalapeños, peanuts, chila aioli, cilantro
- Smokin’ Brussels | $4.9 | Pickled red onions, pickled jalapeños, chila aioli, peanut crumbs
- Nashville Hot Chicken* | $4.9 | Chila cucumbers, pickled red onions, cheesy soft & crunchy shell
- Plant Lover | $5.6 | Plant-based “chila”, charred kale, cotija cheese, smoked corn, potato strings, guacamole double shell

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**SALADS**

- 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

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**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

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**TACO TUESDAY**

- That’s right...Every Tuesday!
- Add: chicken 4.9, carne asada 6.9, shrimp 5.9, plant-based “chorizo” 6.9, tuna poke 5.9

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**THE BOMBA CHURRO WAFFLE**

- Ask your server about OUR NEW Churro Waffles

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**PRIORITY PIZZA**

- Add: chicken 4.9, carne asada 6.9, shrimp 5.9, plant-based “chorizo” 6.9, tuna poke 5.9

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**HOUSEMADE SALSA**

- Carrot Guacamole | 8.9 | Build it your way:
- Roasted Garlic | Picked Jalapeños | Mango | Black Beans | Smoked Corn
- Candied Pumpkin Seeds | Pico de Gallo | Pickled Red Onions
- Cotija Cheese | Goat Cheese | Bacon | Chipotle Honey

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**FRESH CUT VEGETABLES**

- All dips served with housemade malanga & tortilla chips

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**CHIPS & DIPS**

- All dips served with housemade malanga & tortilla chips -or- fresh cut vegetables
### TEQUILA

**SELECT** $9.9

- Banhez Joven Mezcal
- Casamigos Reposado
- Espolòn Reposado
- Olmeca Altos Añejo
- Milagro Silver
- Milagro Reposado
- Correlejo Reposado
- Teremana Reposado

**PREMIUM** $11.9

- Cabo Wabo Blanco
- 1800 Añejo
- Montelobos Mezcal
- Correlejo Añejo
- Casa Noble Blanco
- Casamigos Blanco
- Codigo Blanco
- Casamigos Reposado

**TOP SHELF** $15.3

- Patron Silver
- Don Julio Reposado
- Casamigos Joven Mezcal
- Don Julio Añejo
- 123 Organic Tres
- Maestro Dobel Reposado
- Maestro Dobel Añejo
- Herradura Añejo
- ArteNom 1414

### 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 | Casadores 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

### THE COPPER CUP MULES

<table>
<thead>
<tr>
<th>MULES</th>
<th>PRICE</th>
</tr>
</thead>
<tbody>
<tr>
<td>Bomba Mule</td>
<td>$12.3</td>
</tr>
<tr>
<td>Kentucky Mule</td>
<td>$11.3</td>
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<tr>
<td>Jamaican Mule</td>
<td>$11.3</td>
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<tr>
<td>Brazilian Mule</td>
<td>$12.3</td>
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<tr>
<td>Pineapple Chile Mule</td>
<td>$12.3</td>
</tr>
</tbody>
</table>

**TOP SHELF** $15.3

- Tito’s Vodka, lime juice, ginger beer
- Four Roses Bourbon, lemon, ginger beer, bitters
- Smith & Cross Rum, Allspice Dram, lime juice, ginger beer
- Bombo Fogo Chacaca, Espolon Reposado, lemon, ginger beer, bitters
- Tito’s Vodka, pineapple puree, Ancho Reyes Chile Liqueur, ginger beer

### MARGARITAS

#### SCRATCH-MADE MARGARITAS

<table>
<thead>
<tr>
<th>MARGARITAS</th>
<th>PRICE</th>
</tr>
</thead>
</table>
| Bomba House | 10.3 | Bomba 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 | Espolon Reposado, organic agave, fresh citrus
| Superior Margarita | 11.3 | Casadores Reposado, Ferrand Dry Curaçao, house margarita mix

$39.9 PITCHERS AVAILABLE

#### THE MARGARITA TRIO | 20.9 |

Try three flavors (excludes superior and skinny)

### WHISKEY & BOURBON

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

### WINE

#### WHITES

<table>
<thead>
<tr>
<th>WINE</th>
<th>PRICE</th>
</tr>
</thead>
<tbody>
<tr>
<td>Cava Brut</td>
<td>12.3</td>
</tr>
<tr>
<td>Segura Yvind Brut, Spain</td>
<td>12.3</td>
</tr>
<tr>
<td>Rose</td>
<td>10.6</td>
</tr>
<tr>
<td>Santa Julia Rose, Argentina</td>
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<tr>
<td>Cabernet</td>
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<tr>
<td>Hayes Ranch, California</td>
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<tr>
<td>Sauvignon Blanc</td>
<td>9.9</td>
</tr>
<tr>
<td>Doma Paula Los Cardos, Argentina</td>
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</tr>
<tr>
<td>Chardonnay</td>
<td>11.3</td>
</tr>
<tr>
<td>Santa Julia “Organica”, Argentina</td>
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</table>

#### REDS

<table>
<thead>
<tr>
<th>WINE</th>
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<tbody>
<tr>
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<tr>
<td>Eben, Oregon</td>
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<tr>
<td>Malbec</td>
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<tr>
<td>Santa Julia, Argentina</td>
<td>9.9</td>
</tr>
<tr>
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</tr>
<tr>
<td>Chardonnay</td>
<td>45.6</td>
</tr>
</tbody>
</table>

#### 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, 5.5% | Downingtown, PA
- Golden Road Mango Cart | 6.9 |
  - IPA, 7.0% | Los Angeles, CA
- Conshohoken Type A | 7.3 |
  - IPA, 7.0% | Conshohoken, PA

### TALL BOY CANS (16oz.)

- Coors Lite | 5.3 |
  - IPA, 7.2% | Scotland, UK
- Yuengling Lager | 5.3 |
  - IPA, 6.0% | Philadelphia, PA
- Pabst Blue Ribbon | 5.3 |
  - IPA, 4.7% | Eau Claire, WI
- Miller Light | 5.3 |
  - IPA, 5.3% | Burlington, VT

#### BEER

- $5.3
- Guinness Draught
- $6.3
- Stella Artois
- Michelob Ultra
- Corona

#### SANCEL

- High Noon | 7.3 |
  - IPA, 4.0% | Los Angeles, CA
  - IPA, 7.0% | Conshohoken, PA
  - IPA, 7.0% | Conshohoken, PA

### SHOT & A BEER

- The Citywide Bull & Patriot Blue Ribbon
  - IPA, 7.2%
  - Pilsner, 4.7%
- The Departed Jack Daniels & Yuengling
  - IPA, 7.2%
  - Pilsner, 4.7%
- Casadores Reposado & Modelo Especial
  - IPA, 7.2%
  - Pilsner, 4.7%

#### PREMIUM

- Coors Lite
  - IPA, 7.2% | Scotland, UK
- Yuengling Lager
  - IPA, 6.0% | Philadelphia, PA
- Pabst Blue Ribbon
  - IPA, 4.7% | Eau Claire, WI
- Miller Light
  - IPA, 5.3% | Burlington, VT

#### TOP SHELF

- Don Julio Añejo
- ArteNom 1414
- Casamigos Joven Mezcal
- Herradura Añejo
- Correlejo Añejo
- Casa Noble Blanco
- Cazadores Reposado
- Ancho Reyes Chile liqueur
- Pomegranate
- Charred Pineapple
- Blood Orange Bitters

#### 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, 5.5% | Downingtown, PA
- Golden Road Mango Cart | 6.9 |
  - IPA, 7.0% | Los Angeles, CA
- Conshohoken Type A | 7.3 |
  - IPA, 7.0% | Conshohoken, PA

#### SDELTZER

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