**BRUNCH TACOS**

The Standard | 4.9 | scrambled eggs, Mexican cheese, smoked bacon, pico de gallo
- Green Garden | 5.6 | scrambled eggs, caramelized onions, charred kale, smoked corn, goat cheese, garlic aioli, avocado salsa verde, guacamole double shell
- Smoked Sausage & Egg | 5.6 | scrambled eggs, andouille sausage, pickled jalapeños, chile aioli, crispy potatoes, cheesy double shell

**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, smoky gallo, pico de gallo, cilantro yogurt sauce, habanero lime aioli
- Ranchero Casserole | 15.3 | layered tortilla cassareole, pickled onions, Mexican cheese, enchilada sauce, sundried tomato, jalapeño, cilantro. Served with fresh fruit and smoked andouille sausage
- Avocado Toast | 9.9 | grilled Cuban toast, house guacamole, pickled onions, roasted red peppers, goat cheese, mixed greens, harissa vinaigrette
- 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 | scrambled eggs, roasted red peppers, caramelized onions, smoked pork, cotija cheese, avocado salsa verde, scallions, cilantro

**BOMBA WAFFLES**

Traditional Waffles | 8.9 | powdered sugar & maple syrup
- Tropical Fruit Waffles | 10.9 | fruit compote, marshmallow mizzle, whipped cream, coconut & granola crunch
- Chicken and Waffles | 16.9 | Chef Danilo’s fried chicken, chiptole maple syrup, powdered sugar

**BRUNCH SIDES**

Cobb Smoked Bacon | 5.9
- Andouille Sausage | 5.9
- Eggs Any Style | 4.3
- Turkey Sausage | 5.9
- Multigrain Toast | 2.6
- Assorted Cereal | 4.3
- Fresh Fruit | 4.9
- Watermelon, honeydew, pineapple
- Mint & Lime
- Chipotle Sweet Potato | 4.9
- Goat cheese, pumpkin seeds, scallions
- Rice & Beans | 5.9
- Breakfast Potatoes | 4.3
- Add: peppers & onions 5

**SNACKS**

- Sweet Potato Donuts | 7.9 | made to order donut holes, cinnamon sugar, chocolate & dulce de leche sauce
- Cowboy Fries | 12.9 | chihuahua cheese, smoked pork, crispy onions, scallions, chipotle BBQ
- Beer-Battered Cauliflower “Wings” | 9.9 | cotija cheese, cilantro, tossed in choice of spicy harrissa – or – chipotle BBQ
- *Brazilian Cheesy Bread | 8.3 | chipotle honey

**DIP & SALSA TRIO**

The Dip Trio | 16.9 | guacamole, queso dip, choice of salsa
- The Salsa Trio | 11.9 | choice of any three salsa flavors

**HACIENDA**

**HAIR OF THE DOGGIES**

Mimosa | 6.9 • 24oz pitcher | traditional, pom-ginger, orange hibiscus, grapefruit, pineapple
- Bloody Mary | 9.9 | Titos, 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 | Casadore Reposado, charred pineapple, honey syrup, lime, grenadine, Brut Cava

**SALADS**

- Ensalada Mixta | 11.3 | mixed greens, pickled red onions, cucumber, candied pumpkin seeds, grape tomatoes, cotija cheese, chery vinaigrette
- Bomba Chopped | 11.3 | romaine, black beans, smoked corn, pickled red onions, tortilla chips, chihuahua cheese, pico de gallo, cilantro yogurt dressing
- Beef & Cheddar | 16.9 | housemade cheddar, pickled jalapeños, smoked bacon, chihuahua cheese, scallions, cilantro, avocado yogurt dressing
- Turkey Sausage | 15.3 | Turkey sausage, roasted red peppers, scallions, cilantro, avocado yogurt dressing

**SPECIALTY TACOS**

- The Yard Bird | 4.9 | chipotle chicken, pickled red onions, guac
- Lucha Libre | 4.9 | chorizo, potato cheese, chile aioli
- Baja Shrimp | 5.6 | crispy shrimp, mango salsa, cilantro, pickled jalapeño, garlic aioli
- Smoked Piggy | 4.9 | pulled pork, chipotle BBQ sauce, crispy onions
- Blackened Salmon | 6.9 | pickled jalapeños, balsamic glaze, garlic aioli, cilantro, adobo rub
- *Carne Asada* | 5.6 | skirt steak, cotija cheese, pico de gallo
- Smokin’ Brussel | 5.6 | pickled red onions, pickled jalapeño, chile aioli, peanut crunches
- Plant Lover | 7.5 | plant-based “chorizo”, charred kale, cotija cheese, smoked corn, potato strings, guacamole, double shell

**BOMBA BOWLS**

Served with your choice of white rice or cauliflower rice
- Fiesta Grill Bowl | 16.3 | choice of chicken, steak, carne asada, or plant-based “chorizo”, black beans, charred scallions, pico de gallo, cilantro yogurt sauce, malanga chips
- Harvest Bowl | 15.3 | sweet potatoes, brussels sprouts, kale, goat cheese, candied pumpkin seeds, cilantro yogurt sauce, malanga chips
**TEQUILA**

**SELECT** | 9.9
---|---
- Banhez Joven Mezcal
- Cazadores Reposado
- Espolón Reposado
- Olmeca Altos Añejo
- Milagro Silver
- Milagro Reposado
- Corralejo Reposado
- Teremana Reposado

**PREMIUM** | 11.9
---|---
- Cabo Wabo Blanco
- 1800 Añejo
- Montelobos Mezcal
- Corralejo Añejo
- Casa Noble Blanco
- Casamigos Blanco
- Codigo Blanco
- Casamigos Reposado

**TOP SHELF** | 13.3
---|---
- Patrón Silver
- Don Julio Reposado
- Casamigos Joven Mezcal
- Don Julio Añejo
- 123 Organic Tres Añejo
- Maestro Dobel Reposado
- Maestro Dobel Añejo
- Herradura Añejo
- ArteNom 1414 Reposado

**WHISKEY & BOURBON**

**CRAFT COCKTAILS**

**SANGRIA**
- Brazilian Red Sangria | 9.9 | + $3.99 pitcher | Sao Paulo Cachaça, blackberry brandy, fruit juice
- Tropical Mango White Sangria | 9.9 | + $3.99 pitcher | mango rum, orange juice, peach schnapps

**BOURBON**
- 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

**TEQUILA**
- Bourbon Beehive | 13.3 | Wild Turkey Longbranch Bourbon, burnt honey syrup, charred pineapple purée, 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 | + $3.99 pitcher | 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 MARGARITA TRIO** | 20.9 | Try three flavors (includes superamar and skinny)

**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

- Skinny Margarita | 12.3 | Espolón Reposado, organic agave, fresh citrus
- Superior Margarita | 11.3 | Cazadores Reposado, Ferrand Dry Curacao, house margarita mix

**SHOT AND A BEER**

**TALL BOY CANS**

**BEER**

**DRAFTS**
- Pacifico | 5.9 | Lager, 4.4% Mexico
- Modelo Especial | 5.9 | Light Lager, 5.4% Mexico
- Modelo Negra | 5.9 | Dark Lager, 5.4% Mexico
- 2SP Up & Out | 6.9 | 5.0% King of Prussia, PA
- Victory Prima Pils | 6.9 | Pilsner, 5.0% Downingtown, PA
- Golden Road Mango Cart | 6.9 | 5.0% Los Angeles, CA
- Conshohocken Type A | 7.3 | IPA, 7.0% Conshohocks, PA

**WINE**

**WHITES**
- Cava Brut | 12.3 | NV | Segura Viudas, Spain
- Rosé | 10.6 | 40.3 | Santa Julia, Argentina
- Cabernet | 9.9 | 58.3 | Hayes Ranch, California
- Sauvignon Blanc | 9.9 | 58.3 | Caela Paso, “Los Cardos,” Argentina
- Chardonnay | 11.3 | 45.6 | Santa Julia, “Orgánica,” Argentina

**REDS**
- Pinot Noir | 11.3 | 45.6 | Etoile Oregon
- Malbec | 9.9 | 38.3 | Santa Julia, Argentina
- Cabernet | 10.6 | 40.3 | Santa Julia “Orgánica,” Argentina

**SELECT**
* upgrade to a long pour for 2

**PREMIUM**
* upgrade to a long pour for 2

**TOP SHELF**
* upgrade to a long pour for 2