

# Taco

**BOMBA**  
¡TACOS+TEQUILA!



# Tuesdays

¡AVAILABLE ALL DAY  
RESTAURANT WIDE!

## \$3 Salsas

W/ HOUSEMADE TORTILLA CHIPS

**Caribbean Mango**  
**Charred Tomatillo**  
**Fire-Roasted Tomato**  
**Pico de Gallo**

## \$5 Queso Dip

W/ HOUSEMADE TORTILLA CHIPS

**Traditional**  
Melty blended cheeses

## \$6 Margaritas

### **BOMBA-Rita**

Blanco tequila, orange liqueur, organic agave, lime

### **Orange Hibiscus**

Blanco tequila, steeped orange peel + hibiscus flower, lime

### **Charred Pineapple**

Blanco tequila, grilled fresh pineapple, house ginger syrup, lime

### **Strawberry Thyme**

Blanco tequila, strawberries, fresh thyme, simple syrup, lime

### **Spicy Jalapeño**

Blanco tequila, fresh jalapeño pepper syrup, lime

## \$3.50 Tacos

### **Al Pastor**

Chile + citrus marinated grilled pork, avocado, pico de gallo, charred pineapple, cilantro, Cotija cheese

### **Chicken Tinga**

Chipotle-marinated chicken, avocado, pico de gallo, cilantro, Cotija cheese

### **Americano**

Ground beef, cheddar cheese, shredded lettuce, pico de gallo, lime crema

### **Baja Shrimp**

Crispy coconut shrimp, mango salsa, cilantro, pickled jalapeños, roasted garlic aioli

### **Honey Grilled Shrimp**

Avocado, black bean + corn salsa, pico de gallo, shredded cabbage

### **Blackened Salmon**

Adobo rub, pickled jalapeño, shredded cabbage balsamic glaze, garlic aioli, cilantro

### **Smoked Piggy**

Pulled pork, chipotle BBQ sauce, crispy onions, dill pickle slices

### **Smokin' Brussels**

Pickled red onion, pickled jalapeño, chile aioli, peanut crumbs