

BOMBA

i TACOS + TEQUILA!



GET STARTED

¡Muy Delicioso!

Brazilian Cheesy Bread \$9 **V G***
Chipotle honey

Beer-Battered Cauliflower "Wings" \$10.50 **V**
Cotija cheese, cilantro, Buffalo hot sauce, cilantro yogurt dipping sauce

Coconut Shrimp \$12
Crispy coconut breaded shrimp, sweet chili dipping sauce

Guacamole Fries \$12.50 **V G***
Adobo fries, guacamole, pico de gallo, queso sauce, garlic confit, pickled jalapeños

BOMBA Nachos \$13.50 **G***
Housemade chips, black beans, pico de gallo, queso, pickled jalapeño, cilantro
Choice of ground beef or chipotle chicken

All guac, queso, and salsas served with housemade tortilla and malanga chips

Fresh Guacamole

House Guacamole \$9.25 **V G**

Craft Guacamole \$9 + **V G**
Build Your Own

Add \$.50 each:
Pickled jalapeño, mango, black beans, smoked corn, pico de gallo

Add \$1 each:
Cotija cheese, chipotle honey

Party like a guac star...



Housemade Salsa **V G**

Caribbean Mango \$5.25
Red onion, pickled jalapeño

Fire-Roasted Tomato \$5.25
Jalapeño, guajillo chiles

Charred Tomatillo \$5.25
Grilled onions, lime, jalapeño

Pico de Gallo \$5.25
Tomatoes, onion, jalapeño, lime, cilantro

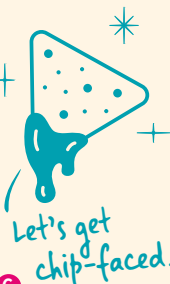
Queso Dips

Traditional \$8.75 **V G**
Melted blended cheeses, housemade tortilla chips

Craft Queso \$8.75+ **V G**
Build Your Own

Add \$.50 each:
Pickled jalapeños, smoked corn, chipotle, pico de gallo, caramelized onions

Add \$1.50 each:
Bacon, chorizo, ground beef



The Dip Trio

House Guacamole + Traditional Queso + Choice of Salsa \$17.25 **V G**



TACOS



Served on a corn & flour blend tortilla.

G* Gluten free when ordered with corn tortillas

Mix and Match 2 for \$11.75 | 3 for \$16.75 Add a side for +\$3

O.G. Tacos

All OG's topped with avocado, pico de gallo, cilantro, Cotija cheese

Carne Asada
Marinated skirt steak

Al Pastor **G***
Chile and citrus marinated grilled pork, charred pineapple

Chicken Tinga **G***
Chipotle-marinated chicken

Carnitas **G***
Crispy confit-style pork shoulder

Tacos 2.0

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

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

Nashville Hot Chicken
Pickled red onion, marinated cucumbers, cheesy double shell

Beachcomber
Beer-battered white fish, shredded cabbage, mango salsa, chile aioli, cilantro

Honey Grilled Shrimp **G***
Avocado, black bean & corn salsa, pico de gallo, shredded cabbage

¡Taco 9-Pack! \$43

3 ea. of any 3 tacos (3 x 3 = 9)

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

Blackened Salmon **G***
Adobo rub, pickled jalapeño, shredded cabbage balsamic glaze, garlic aioli, cilantro

Smokin' Brussels **V G* G***
Pickled red onion, pickled jalapeño, chile aioli, peanut crumbs

Grilled Veggie **V G***
Grilled, marinated portobello mushrooms and zucchini, cotija cheese, smoked corn, pickled red onion, guacamole double shell, garlic aioli

SALADS & BOWLS

Add protein to any salad or bowl

Carne Asada \$7 | Chicken \$5 | Shrimp \$6 | Salmon \$6
Grilled Marinated Portobellos \$4

Salads

Ensalada Mixta \$11.50 **V G**
Mixed greens, pickled red onion, cucumber, candied pumpkin seeds, tomato, cotija cheese, sherry vinaigrette

Chopped Salad \$11.50 **V**
Romaine, black beans, smoked corn, pickled red onions, tortilla chips, Monterey Jack cheese, pico de gallo, ranch dressing

BOMBA Salad \$12 **V**
Crisp lettuce, black beans, cheddar cheese, pico de gallo, guacamole, sour cream, pickled jalapeño, crisp tortilla points, roasted tomato salsa, chipotle ranch dressing

Bowls

All Bowls served with choice of white rice or cauliflower rice

Fiesta Grill Bowl \$12.50 **V**
Black beans, smoked corn, charred scallions, pico de gallo, avocado, tortilla chips, cilantro yogurt sauce

Harvest Bowl \$13.50 **V G***
Brussels sprouts, sweet potato, kale, goat cheese, candied pumpkin seeds, cilantro yogurt sauce

SANDWICHES

Served with choice of side

BOMBA Smash Burger \$16.50
Fresh ground beef, American cheese, bibb lettuce, tomato, onion, toasted potato bun, pickle frita sauce

Cuban \$16
Smoked pork, ham, genoa salami, pickles, swiss cheese, yellow mustard on pressed Cuban bread

Crispy Chicken \$16.50
Hand-breaded chicken breast, bibb lettuce, pepper jack, mayo, Buffalo hot sauce on a toasted potato bun

SOFT DRINKS

Housemade Lemonade \$5
Traditional, Passion Fruit, Orange Hibiscus

Agua Fresca \$5
Passion Fruit, Orange Hibiscus, Charred Pineapple



Jarritos Mexican Soda \$4
Assorted flavors



19.2oz can

Liquid Death \$5
Mountain Water (still or sparkling)

LOW SUGAR
Soda-Flavored Sparkling Waters:
Doctor Death, Cherry Obituary, Severed Lime

SIDES

Black Beans & Rice \$6 **V G**

BOMBA Fries \$6 **V G***

Smoked Brussels Sprouts \$6 **V G***
Garlic confit

Coconut Mango Rice \$6 **V G**
Scallions

Sweet Ripe Plantains \$6 **V G***
Lime crema, scallions

SWEET FINISH



The Original Churro Waffle \$7 **V**

Made fresh to order, dusted with cinnamon & sugar, with chocolate & dulce de leche dipping sauces. Make it a Sundae +\$3

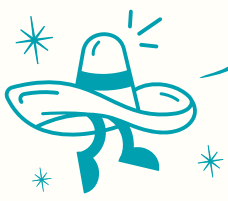
Campfire S'Mores Churro Waffle \$9 **V**
Toasted marshmallow, chocolate candy bar, graham cracker crumbs, chocolate & dulce de leche sauce. Make it a Sundae +\$3

Sweet Potato Donuts \$9 **V**
Made to order. Cinnamon sugar dusted; served with chocolate & dulce de leche dipping sauces

Consuming raw or undercooked meats, poultry, seafood, shellfish, and eggs may increase your risk of food-borne illness.

V Vegetarian **G** Gluten-Free **G*** Gluten-Friendly Gluten-Free item cooked in a fryer that also cooks items containing gluten

20% large-party gratuity automatically added for parties of 10 or more. All credit card transactions are subject to a 3% fee. Cash, debit and prepaid cards are exempt



You bring the lime, I'll bring the bad decisions.

MARGARITAS

¡Pitchers: Any Flavor! \$44.50

BOMBA-RITA \$11

Blanco tequila, orange liqueur, organic agave, lime

Orange Hibiscus \$11.50

Blanco tequila, steeped orange peel & hibiscus flower, lime

Charred Pineapple \$11.50

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

Strawberry Thyme \$11.50

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

Spicy Jalapeño \$11.50

Blanco tequila, fresh jalapeño pepper syrup, lime

Skinny \$12.75

El Tequileño Blanco Tequila, organic agave, lime

Superior \$12.75

El Tequileño Reposado Tequila, Bauchant Liqueur, lime

Spicy Pineapple Mango \$12.50

Mi Campo Blanco Tequila, housemade mango & pineapple puree, lime, tajín & salt rim

Patrón Agave \$14.50

Patrón Silver Tequila, Patrón Citronge orange liqueur, agave nectar, lime

Watermelon \$13.50

Illegal Joven Mezcal, watermelon puree, agave nectar, lime

Drink Good. Do Good.



Patrón Passion Fruit Margarita \$14.50

Patrón Silver tequila, agave nectar, passion fruit purée, lime



For every **Patrón Passion Fruit Margarita** sold companywide, GuestCounts Hospitality (Bomba's parent company) and Patrón will together donate \$2 per cocktail, up to \$20,000 per year, in support of CORE's mission. CORE is a national nonprofit providing financial relief to the families of food and beverage employees navigating a crisis. coregives.org

TEQUILA FLIGHTS

Three ½ oz or 1 oz pours



Patrón Flight \$14 / \$26

Patrón Reposado
Patrón Extra Anejo
Patrón Cristalino



El Tequileño Flight \$13 / \$24

El Tequileño Reposado
El Tequileño Platinum
El Tequileño Cristalino



Mi Campo Flight \$13 / \$24

Mi Campo Blanco
Mi Campo Reposado
Illegal Joven Mezcal



Noble Flight \$14 / \$26

Casa Noble Blanco
Casa Noble Reposado
Casa Noble Anejo

CRAFT COCKTAILS

Sunrise \$12.50

Mi Campo Reposado tequila, pineapple juice, lime juice, agave, grenadine

BOMBA Mule \$12.50

Grey Goose Vodka, lime juice, ginger beer

Charred Pineapple Mule \$12.50

Grey Goose Vodka, pineapple puree, Ancho Reyes Chili Liqueur, ginger beer

BOMBA Rum Punch \$13

Don Q Gold rum, Don Q Coco rum, Licor 43, pineapple juice, orange juice, lime juice, Coco Lopez, agave nectar, Angostura bitters

O.G. Colada \$12.50

Don Q Gold rum, Coco Lopez, pineapple juice

Dad's Joke \$12

Dad's Hat Rye Whiskey, mango pineapple juice, ginger syrup, mint

Blueberry Spritz \$12

Bombay Sapphire gin, blueberry simple syrup, lemon juice, La Luca prosecco

SANGRIA

¡Pitchers! \$44.50



Roja \$12.50

Don Q Oak Barrel Spiced Rum, Licor 43, Argento malbec, blood orange

Blanco \$12.50

Don Q Oak Barrel Spiced rum, Licor 43, pinot grigio, white peach

BEER +

Tall Boy Cans (16oz)

CAN | BUCKET

5 cans for the price of 4...
¡Mix & Match cans of same or lower price!

\$6.25 | \$25

Coors Light
Miller Lite
Yuengling Lager

\$7.25 | \$29

Corona
Guinness Draught
Michelob Ultra
Stella Artois

\$8.25 | \$33

Conshohocken Hazy Life Coach
Levante Cloudy & Cumbersome
Zero Gravity Conehead

\$8.25 | \$33

High Noon Seltzers (12oz cans)

Draft Beer

SCAN FOR OUR LIST
OF LOCAL CRAFT AND
MEXICAN BEERS



WINE

Red

Pinot Noir \$12.50 / \$46

7 Cellar "The Farm Collection", California

Tempranillo \$11 / \$42

Baron De Ley, Spain

Red Blend \$12.50 / \$46

Cline "Cashmere", California

Malbec \$12 / \$46

Argento, Argentina

Cabernet \$13 / \$48

Federalist, California

White

Pinot Grigio \$13 / \$48

Chloe, Italy

Sauvignon Blanc \$11 / \$42

Kim Crawford, New Zealand

Chardonnay \$12 / \$46

Kendall Jackson Vintner Reserve, California

Bubbly

Prosecco \$12.50 / \$46

La Luca, Italy

Rosé

Rosé \$11 / \$42

Baron De Ley, Spain

ZERO PROOF COCKTAILS

by IMPOSTER.



Classic Fauxjito \$10

IMPOSTER rum, simple syrup, lime, splash of soda

Imposter Rum Punch \$10

IMPOSTER rum, IMPOSTER whiskey, simple syrup, orange juice, pineapple juice, lime, Coco Lopez

Margafreeta \$10

IMPOSTER tequila, agave nectar, lime

Singapore Slingless \$10

IMPOSTER gin, IMPOSTER whiskey, pineapple juice, lime, grenadine