

# el Bolero

COCINA MEXICANA

## BARRA FRIA/ CEVICHEs Raw Bar

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### HALF SHELL OYSTER / MKT

### BOLERO SHOOTER / 8

Aguachile (Serrano, Onion, Cucumber, Lime, Cilantro, Oregano), Tequila, Quail Egg, Salmon Roe.

### CARPACCIO DE SALMON / 12

Salmon, Serrano, Cilantro, Roasted Peppers, Red Onion, Lime.

### TARTARA DE ATUN / 12

Tuna Tartar, Soy, Garlic, Onion, Avocado, Mango.

### COCKTAIL DE CAMARON / 12

Shrimp, Spicy Tomato Cocktail Sauce, Pico De Gallo, Avocado, Lime.

### CEVICHE DE CAMARON / 12

Shrimp, Mixed Peppers, Onion, Cucumber, Avocado, Lime.

### CAMARON AGUACHILE / 15

Shrimp, Habanero, Cilantro, Cucumber, Tomato, Radish, Lime.

### CEVICHE DE HUACHINANGO / 15

Red Snapper, Tomato, Red Onion, Watermelon, Lime.

### CEVICHE VERDE DE HUACHINANGO / 15

Red Snapper, Aguachile, Cilantro, Avocado, Bell Pepper.

### FRESH SEAFOOD PLATTER / 70

Oysters, 3 Ceviches, 1 Lobster Tail.

## ANTOJITOS/BOTANAS Appetizers

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Tortilla And Masa Items On The Menu Are Hand Made In Our Kitchen.

### GUACAMOLE CON TOTOPOS Bajio / 9

Guacamole With Chips.

### ELOTES ASADOS CON CREMA, QUESO, CHILE Y LIMON Central Mexico / 7

Roasted Corn, Dried Chile Rub, Crema Fresca, Cotija Cheese, Lime.

### JICAMA — PEPINO CON LIMON Y CHILE Central Mexico / 7

Jicama, Cucumber, Dried Chile, Lemon.

### FLAUTAS DE PAPA Y CHORIZO Northern Mexico / 9

Potato, Chorizo, Cotija Cheese, Salsa Picante.

## QUESO FUNDIDO/CASUELITAS Central Mexico

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Asadero And Oaxaca Cheese. Extra Tortillas \$1.5

### PASTOR Pork / 10

### ARRACHERA Skirt Steak / 12

### CAMARON Y LANGOSTA Shrimp And Lobster / 15

### RAJAS Y CONFIT TOMATOES ROSTISADO Roasted vegetables / 10

## SOPAS Soups

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Cup 5 Bowl 8

### CONSOME DE POLLO CON MAIZ POZOLERO

Chicken Soup, Hominy, Cilantro, Lime.

### SOPA DE TOMATE CON ALBONDIGAS DE RES

Tomato Soup, Beef Meatballs, Seasonal Vegetable, Rice.

### CREMA DE FLOR DE CALABAZA CON ELOTE Y QUESO

Cream Soup, Squash Blossom, Corn, Cotija Cheese, Sour Cream.

## ENSALADAS Salads

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### DE LA CASA / 7

Romaine, Nopales, Tomato, Avocado, Queso Fresco, Chicharron, Toasted Guajillo Chile Vinaigrette.

### CALAMARI A LA PARILLA / 13

Mixed Greens, Grilled Calamari Steak, Beets, Roasted Potatoes, Avocado, Cilantro Lime Vinaigrette.

### ESPINACA Y POLLO / 12

Spinach, Pulled Chicken, Tomatoes, Mango, Roasted Pecans, Garbanzo Beans, Goat Cheese, Creamy Queso Anejo Dressing.

### CARNE ASADA / 13

Mixed Greens, Skirt Steak, Tomatoes, Roasted Corn, Avocado, Bell Peppers, Jicama, Lime, Roasted Red Bell Pepper Vinaigrette.

## TACOS

3 Tacos In Hand-made Corn Tortillas. Blue Corn Tortillas Available Upon Request \$3.

**AL PASTOR CON GRILLED PINA** Mexico City / 10  
Shaved Pork, Cilantro, Onion, Salsa Picante.

**POLLO CON CHIPOTLE Y CACAO** Oaxaca / 10  
Pulled Chicken, Epazote, Queso Fresco, Chipotle Cacao Salsa.

**RIBEYE STEAK Y CHORIZO CON QUESO Y RAJAS** Northern Mexico / 14  
Ribeye, Chorizo, Red Chili Pepper, Garlic, Oaxaca Cheese, Peppers.

**PESCADO DEL DIA** (Grilled Or Fried) Northern Mexico / MKT  
Fish Of The Day, Green Cabbage, Crema Fresca, Red Pickled Onions, Cotija Cheese.

**CAMARONES** South Pacific / 14  
Shrimp, Chipotle Butter, Garlic, Avocado, Queso Fresco.

**CALABAZA, HUITLACOCHÉ Y QUESO** Central Mexico / 12  
Zucchini, Blue Corn Mushroom, Onion, Cojita Cheese.

## PARA ACOMPAÑAR Sides

**ARROZ BLANCO DE AJO** / 4  
Garlic White Rice, Onion.

**FRIJOLE NEGROS** / 5  
Black Bean Puree, Cotija Cheese.

**FRIJOLE CHARROS CON CHICHARRÓN** / 6  
Applewood Smoked Bacon, Chorizo, Ham, Pinto Beans, Onion, Tomato.

**ELOTES DE CALLE PREPARADOS** / 5.5  
Grilled Corn Kernels, Chili Dust, Crema Fresca, Cotija Cheese.

**CALABACITAS CON PIMIENTOS, ELOTE Y QUESO** / 6  
Zucchini, Bell Pepper, Corn, Cojita Cheese.

**CEBOLLAS CON CHILES TOREADO** / 5.5  
Caramelized Onions, Serranos, Poblanos.

**ORGANIC BLUE CORN TORTILLAS** / 3

Items May Be Served Raw Or Undercooked. Consuming Raw Or Undercooked Meats, Poultry, Seafood, Shellfish Or Eggs May Increase Risk Of Food Born Illness. Please Notify Your Server Of Any Allergies

## PLATOS Entrees

**ENCHILADAS VERDES DE POLLO** Central Mexico / 15  
Pulled Chicken, Tomatillo Salsa, Tomatoes, Shredded Lettuce, Asadero Cheese, Roasted Corn Relish.

**POLLO CON MOLE Y ARROZ** Central Mexico / 16  
Roasted Quarter Chicken, Pomegranate Mole, Rice, Sesame Seeds, Corn Tortillas.

**CALLOS DE ACHA CON SALSA DE AJO Y CHAPULINES** Oaxaca / 19  
Pan Seared Scallops, Chapulin Salsa, Lobster Rice.

**CHILE RELLENO DE JAIBA** Gulf Coast / 18  
Crab, Crema De Flor De Calabaza, Cilantro, Tomato, Asadero Cheese, Tequila Sour Cream, Rice.

**PESCADO DEL DIA ENTERO A LA PARILLA O FRITO** / MKT  
Whole Fish (Grilled Or Fried), Garlic, Lemon Butter, Pico De Gallo, Pickled Onions, Rice, Black Bean Puree, Corn Tortillas.

**FAJITAS DE LANGOSTA** Baja California / MKT  
Lobster Tail, Lemon Butter, Pico De Gallo, Asadero Cheese, Rice, Black Bean Puree, Corn Tortillas.

**POLLO O CARNE A LAS BRASAS** Mexico City  
**CHICKEN** / 15 **STEAK** / 19 **COMBO** / 18  
Roasted Poblano Peppers, Pico De Gallo, Sautéed Onions, Rice, Charro Beans, Corn Tortillas.

**COCHINITA PIBIL ESTILO YUCATECO** Yucatan Peninsula / 17  
Braised Achiote Pork, Black Bean Puree, Pickled Onions, Corn Tortillas.

**CHULETA DE PUERCO AHUMADO** Northern Mexico / 18  
Smoked Bone-in Pork Chop, Tomato Habanero Salsa, Rice, Cilantro, Corn Tortillas.

**ENCHILADAS DE POLLO CON MOLE** Central Mexico / 15  
Shredded Chicken, Asadero Cheese, Crema Fresca, Ensalada Fresca.

**ENCHILADAS DE BARBACOA DE RES Y SALSA CASCABEL** North Pacific / 15  
Beef Brisket, Roasted Peppers, Onions, Dried Chiles, Asadero Cheese, Ensalada Fresca.

**CARNE A LA PARILLA CON CHILE RELLENO** Northern Mexico / 24  
Skirt Steak, Asadero- Oaxaca Cheese Chile Relleno, Pico De Gallo, Guacamole, Tomato Salsa Picante, Black Bean Puree, Corn Tortillas.

**ARRACHERA CON QUESADILLAS DE CAMARÓN** Northern Mexico / 24  
Chili Pepper Dusted Skirt Steak, Blue Corn Shrimp Quesadillas, Guacamole.

## POSTRES

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### POACHED PEARS IN RED WINE DEMI / 8

Pears And Peaches In Demi-Sec.

### FLAN TRADIOCIONAL / 8

Seasonal Berries, Dark Chocolate Sauce.

### CHURROS TRADIOCIONALES CON CAJETA / 7

Seasonal Berries, Caramel, Dark Chocolate Sauce.

### TRES LECHES DE COCO / 9

Seasonal Berries, White Chocolate, Coconut.

### ANCHO PEPPER CHOCOLATE CAKE / 9

Vanilla Bean Ice Cream, Raspberry Sauce.

### SORBET / 6

## WINE BY THE GLASS

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### WHITE

#### STAGS LEAP 13/50

Chardonnay. Napa, California. 2013

#### PAZO SAN MAURO ALBARINO 10/40

Rias Baixas, Spain. 2013.

#### PASO A PASO VERDEJO 8/32

Spain. 2012.

#### CA'BOLANI 9/36

Pinot Grigio. Friuli, Italy. 2012.

#### MCPHERSON VIOGNIER 10/40

Texas. 2014.

#### SAWTOOTH 9/36

Riesling. Snake River Valley, Idaho. 2011.

#### COTTAT LE GRAND CAILLOU 10/40

Sauvignon Blanc. France. 2013.

#### LEMELSON TIKKA'S RUN 12/48

Pinot Grigio. Texas. 2013.

#### VIU MANENT 8/32

Sauvignon Blanc. Colchagua Valley, Chile. 2013.

#### MIA 8/32

White Blend. Spain. 2013.

### RED

#### CHALONE 10/40

Pinot Noir. Monterrey, California. 2012.

#### GHOST PINES 12/48

Merlot. Napa & Sonoma County, California. 2012.

#### HELDERBERG 11/44

Cabernet Sauvignon. Stellenbosch, South Africa. 2012.

#### LOS VASCOS GRAND RESERVE 12/48

Carmenere. Chile. 2012.

#### EMILIANA COYAM 12/48

Chile. 2011.

#### BODEGA SEPTIMA 9/36

Malbec. Mendoza, Argentina. 2012.

### BUBBLES

#### VOVETTI 9/36

Prosecco. Italy.

#### GRAMONA 10/40

Cava. Spain.

## WINE BY THE BOTTLE

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### WHITE

#### BOOMTOWN 33

Columbia Valley, Washington. 2012.

#### CYT MARQUES DE CASA CONCHA 45

Chile. 2012.

#### STONESTREET 129

Chardonnay. Sonoma, California. 2012.

#### STAGS' LEAP 148

Chardonnay. Napa Valley California. 2012.

#### CAYMUS CONUNDRUM 62

White Blend. California. 2013.

#### JORDAN 75

Chardonnay. Russian River, California. 2012.

#### HANZELL SEBELLA 75

Chardonnay. Sonoma Valley, California. 2012.

#### CLOUDY BAY 63

Sauvignon Blanc. Marlborough, New Zealand. 2014.

#### TABLAS CREEK PATELIN

DE TABLAS 48  
Blanc. Paso Robles, California. 2013.

#### DR. LOOSEN BLUE SLATE KABINETT 43

Riesling. Mosel, Germany . 2013.

### RED

#### CHANDON 51

California. 2012.

#### SECRETO 38

Malbec. Chile. 2011.

#### FAUSTINO V GRAND RESERVA 98

Rioja. Spain. 2001.

#### BOUCHARD BEAUNE CHATEU ROUGE 109

Burgundy, France. 2010.

#### EL NIDO 270

Jumilla, Spain. 2012.

#### JUAN GIL 94

Jumilla, Spain. 2012.

#### BLACK SLATE 65

Porrera, Priorat, Spain. 2011.

#### LYRIC BY ETUDE 39

Pinot Noir. Santa Barbara, California. 2013.

#### HALL 129

Cabernet Sauvignon. Napa Valley, California. 2012.

#### NAVARRO CORREAS 35

Cabernet Sauvignon. Mendoza, Argentina. 2012.

#### PENDULUM 42

Red Blend. Columbia Valley, Washington. 2012.

#### VENTISQUERO GREY SINGLE BLOCK 45

Cabernet Sauvignon. Maipo Valley, Chile. 2011.

#### CAIN CUVÉE 79

Bordeaux Blend. Napa Valley, California. 2010.

#### CHATEAU DE PEZ SAINT ESTEPHE 119

Bordeaux, France. 2011.

#### GOLDSCHMIDT 153

Cabernet Sauvignon. Alexander Valley, California. 2011.

#### WINDERLEA 98

Pinot Noir. Dundee Hills, Oregon. 2011.

#### LEMELSON THEA'S SELECTION 58

Pinot Noir. Willamette Valley, Oregon. 2012.

#### NUMANTHIA TERMES 79

Tempranillo. Toro, Spain. 2011.

#### LYETH 38

Bourdeaux Blend, Sonoma, California. 2012.

#### SCALA DEI NEGRE 56

Priorat, Spain. 2012.

#### VIBO PUNTA DEL VIENTO 48

Red blend, Chile. 2011.

#### GIRARD ARTISTRY 98

Red Blend. Napa Valley, California. 2011.

#### FAUST 159

Cabernet. Napa Valley, California. 2012.

### BUBBLES

#### BELLAVISTA FRANCIACORTA 62

Spumante, Italy.

#### VEUVE CLICQUOT YELLOW LABEL 126

France.

#### DOM PERIGNON BRUT 390

Champagne. France. 2004.