



BOLO

Center City District

Sips

FEATURED HORNITOS® TEQUILA COCKTAIL

La GaRITA \$8

Coconut fat washed
pineapple Hornitos
Tequila, orange liquor,
lime, toasted coconut rim



COCKTAILS – \$8

BIANCO SPRITZ

Kim Crawford Prosecco, bianco
vermouth, guarapo, orange bitters

MOJITO

white rum, lime, guarapo, mint

PARROT PASSION

passion fruit, coco cream, pineapple
juice, gold rum

MASQUERADE

gin, grapefruit cordial, dry vermouth,
yuzu liqueur, tonic

MOCKTAILS – \$6

NO-JITO

Hibiscus Lemonade

*Every Wednesday
June 3 – August 26*

WINES – \$7

WHITE

Kim Crawford, Sauvignon
Blanc

RED

Gulp Hablo, Red Blend

BUBBLES

Kim Crawford, Prosecco

BEER – \$6

MEDALLA

PRESIDENTE

YARDS PALE ALE

SEASONAL CIDER

STELLA ARTOIS 00

HAPPY HOUR DRAFT

CEVICHE SHOOTERS – \$3

Tuna con COCO
Salon y Piña
Red Snapper Nikkei
Smoked Mussels Escabeche



PINCHOS – \$7

skewers by the piece served with toasted pan de agua and traditional accompaniments

CADERA *chicken thigh*

PANZA *pork belly*

CAMARONES *shrimp*

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PA' PICAR – \$9

SNACKS

Pan con Queso

Goat cheese, honey, almond, date, bacon

Chicken Pastelillos

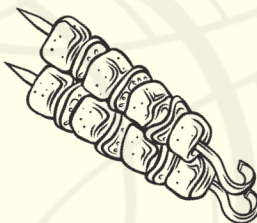
Chicken ropa vieja, Aji Dulce aioli

Lamb Empanadillas

Lamb shoulder picadillo, smoked green olive aioli

Green Plantain Empanada

Pernil, gandules, citrus mojo, avocado-sofrito purée



*Celebrate Your
Fiesta With Us!*

For all booking inquiries, email us at:
events@bolophl.com

VERDURAS – \$7

VEGGIES

Maduros

Tostones

Yuca Brava

FuFu w/ chips

Consuming raw or uncooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness