

BÓVEDA



Locally owned and operated by Longboard Hospitality Group

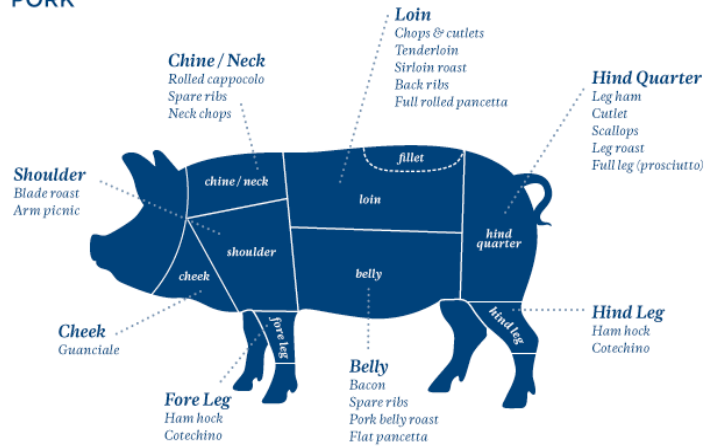
Quesos \$22

- Manchego**, sheep, Spain, semi-hard, nutty, mild
- Goat Lady Crottin**, goat, North Carolina, creamy, mild
- Taleggio**, cow, Italy, semi-soft, mild, fruity nuance
- Smokey Blue**, cow, Oregon, creamy smokiness, caramel

Embutidos \$28

- Prosciutto**, Italy, premium all natural
- Calabrese**, spicy pork salame, cayenne pepper, paprika
- Soppressatta**, pork, fennel, garlic
- Bresaola**, air-dried beef tenderloin, juniper

PORK



Carnes

- Tacos al Pastor** \$18
three pork tacos on house-made corn tortillas topped with onions & cilantro, served with arroz con frijoles & salsa verde
- Tacos al Carbon** \$20
three steak tacos on house-made corn tortillas topped with onions & cilantro, served with arroz con frijoles & salsa verde
- La Falda a la Parrilla** \$28
skirt steak served with house cut fries & chimichurri sauce
- Churrasco de la Casa** \$26
teres major steak served with avocado, salsa roja, and arroz con frijoles

Antojitos

- Dechado del Trio** \$14
crispy shrimp taco topped with red cabbage & avocado, steak taco topped with onions & cilantro, and a chicken taco topped with onions & cilantro, served with salsa verde
- House Made Guacamole** small \$10/large \$15
served with tortilla chips
- Nachos** \$15
topped with black beans, jalapeños, cheese, guacamole, and crema
add beef \$6 | add chicken \$4
- Queso Dip** \$14
cheddar cheese & chorizo dip served with tortilla chips
- Crispy Shrimp Tacos** \$12
two tacos served on flour tortillas topped with red cabbage & avocado, served with salsa verde
- Ceviche** \$15
Ahi tuna, red onion, lime juice, avocado, red peppers, jalapeños
- Ahi Tuna Tacos** \$14
two tacos served on crispy corn tortillas with grilled Ahi tuna, red cabbage & avocado, served with salsa verde
- Trio de Empanadas** \$13
beef, chicken & vegetable empanadas served with queso fresco, crema, and salsa roja
- Posole Soup** \$10
guajillo peppers, hominy, oregano & chicken served with a side of tortilla chips
- Camarones Bravos** \$19
Gulf shrimp, lump crabmeat, spinach, spicy huacatay sauce
- Quesadilla de Pollo** \$15
chicken quesadilla with Monterey jack & cheddar cheese, served with crema, salsa roja, and jalapeños
- Crispy Calamari** \$15
flash-fried calamari served with a lemon aioli
- Carnitas Tacos** \$9
two pork tacos served on house-made corn tortillas topped with red cabbage, cilantro & onion, served with salsa verde
- Short Rib Tacos** \$10
two short rib tacos served on house-made corn tortillas topped with avocado, onion & cilantro, served with salsa verde
- Flautas de Pollo** \$11
three chicken taquitos served with chopped lettuce, crema, and salsa verde

Platos Fuertes

- Pollo lomo Saltado** \$18
sliced chicken breast with sautéed onions & bell peppers, served with house cut fries and rice
- Enchilada Mole Poblano** \$18
two chicken enchiladas topped with a spicy mole sauce, served with arroz con frijoles
- Mejillones PEI** \$18
mussels in a white wine sauce with shallots, garlic, parsley, cherry tomatoes, and chorizo
- Arroz Huancaína** \$24
creamy risotto with seared scallops, shrimp, mussels, queso fresco & huancaína sauce
- Hamburguesa con Queso** \$21
cheeseburger served with house cut fries
- Southwest Chicken Salad** \$18
mixed greens with grilled chicken, cherry tomatoes, black beans, corn & cheddar cheese, served with cilantro dressing and corn tortilla chips

Postres

- Arroz Con Leche** \$8
served with cinnamon ice cream & roasted coconut flakes
- Chocolate Truffle Mousse** \$8
- Cheesecake** \$8
topped with caramel sauce & a berry coulis
- Seasonal Selection of Ice Cream, Sorbet & Gelato** \$8

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk for food borne illness

Clasico & Latin Cocteles

Margarita

Glass \$11 | Half Carafe \$26 | Full Carafe \$44
100% blue agave tequila, fresh lime, triple sec

Mojito \$13

white rum, sugar, lime juice, club soda

Smoked Old Fashioned \$14

bourbon, bitters, simple syrup

Sangria

Glass \$9 | Half Carafe \$18 | Full Carafe \$30
seasonal selection

Brazilian Caipirinha \$13

cachaça, simple syrup, limes

Dark and Stormy \$13

Goslings dark rum, ginger beer, lime

Cerveza de Barril

Mahou Cinco Estrellas , Pale Lager, Spain, 5.5%	\$8
Stella Artois , Lager, Belgium, 5.0%	\$8
Goose Island , IPA, Chicago, 5.9%	\$8
Featured Beer , ask your server for our current selection	\$9.5

Vino Blanco

Cava , Brut, Spain	\$12/\$42
Pinot Gris , off dry and crisp	\$12/\$42
Sauvignon Blanc , featured	\$12/\$42
Chardonnay , Foxbrook, CA	\$10/\$34
Chardonnay , featured	\$14/\$50
Riesling , featured	\$12/\$42
Pinot Grigio , featured	\$12/\$42

Vino Tinto

Pinot Noir , featured	\$13/\$47
Malbec , bold and full bodied	\$12/\$42
Cabernet Sauvignon , featured	\$14/\$50
Cabernet Sauvignon , Foxbrook, CA	\$10/\$34

Cerveza Botella

Amstel Light Light Lager, Netherlands, 3.5%	\$8
Corona Extra Lager, Mexico, 4.6%	\$8
Fat Tire Amber Ale, Colorado, 5.2%	\$8
Dogfish Head 60 IPA, Delaware, 6.0%	\$8
Presidente Lager, Dominican Republic, 5.0%	\$8
Estrella Jalisco Pilsner, Mexico, 4.5%	\$8
Modelo Especial Pilsner, Mexico, 4.6%	\$8
O'Doul's Non-Alcohol, MO, 0.0%	\$7