

# BÓVEDA



Locally owned and operated by Longboard Hospitality Group

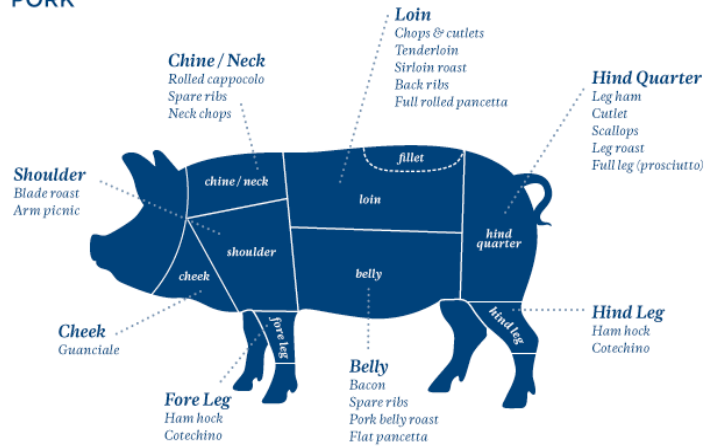
## Quesos \$22

- 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

## Sangria

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

## Mojito \$13

white rum, sugar, lime juice, club soda

## Brazilian Caipirinha \$13

cachaça, simple syrup, limes

## Peruvian Pisco Sour \$13

pisco, sugar, lemon juice, egg whites

## Dark and Stormy \$13

Goslings dark rum, ginger beer, lime

## Cerveza de Barril

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

## Vino Blanco

## Cerveza Botella

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

<b>Amstel Light</b> Light Lager, Netherlands, 3.5%	\$8
<b>Corona Extra</b> Lager, Mexico, 4.6%	\$8
<b>Fat Tire</b> Amber Ale, Colorado, 5.2%	\$8
<b>Dogfish Head 60</b> IPA, Delaware, 6.0%	\$8
<b>Presidente</b> Lager, Dominican Republic, 5.0%	\$8

## Vino Tinto

<b>Pinot Noir</b> , featured	\$13/\$47
<b>Malbec</b> , bold and full bodied	\$12/\$42
<b>Cabernet Sauvignon</b> , featured	\$14/\$50
<b>Cabernet Sauvignon</b> , Stone Cellars, CA	\$10/\$34

<b>Cusquena</b> Golden Lager, Peru, 5.0%	\$8
<b>Bear Republic</b> Racer 5, CA, 7.5%	\$9
<b>O'Doul's</b> Non-Alcohol, MO, 0.0%	\$7