

CHIPS & DIPS

Served with housemade malanga & tortilla chips -or- fresh cut vegetables | 2.6 |

CRAFT-YOUR-OWN GUACAMOLE

House Guacamole | 8.9 | Build it your way:

- .50** roasted garlic | pickled jalapeños | mango | black beans | smoked corn
candied pumpkin seeds | pico de gallo | pickled red onions
- 1** cotija cheese | goat cheese | bacon | chipotle honey

HOUSEMADE SALSA **V G**

Caribbean Mango | 4.9 | red onion, pickled jalapeño

Fire-Roasted Tomato | 4.9 | jalapeño, guajillo chiles

• **Charred Tomatillo** | 4.9 | grilled onions, lime, jalapeño

Pico de Gallo | 4.9 | tomatoes, onion, jalapeño, lime, cilantro

Black Bean & Corn | 4.9 | roasted red peppers, scallions, cilantro **V H**

QUESO DIPS **G**

Traditional | 8.3 | just the cheese

Americano | 9.6 | ground beef, chipotle, scallions, pico de gallo

Mexicano | 9.6 | chorizo, caramelized onions, chipotle

Elote | 9.6 | smoked corn, caramelized onion, cotija cheese, chipotle **V**

DIP & SALSA TRIO

The Dip Trio | 16.9 | guacamole, queso dip, choice of salsa

The Salsa Trio | 11.9 | choice of any three salsa flavors

SNACKS

• **Sweet Potato Donuts** | 7.9 | made to order donut holes, cinnamon sugar, chocolate & dulce de leche sauces **V**

Cowboy Fries | 12.9 | chihuahua cheese, smoked pork, crispy onions, scallions, chipotle BBQ

Beer-Battered Cauliflower "Wings" | 9.9 | cotija cheese, cilantro, tossed in choice of spicy harissa -or- chipotle BBQ **V H**

• **Brazilian Cheesy Bread** | 8.3 | chipotle honey **V G**

SALADS **V G**

Add: chicken 4.9, carne asada 6.9, shrimp 5.9, plant-based "chorizo" 5.9

Ensalada Mixta | 11.3 | mixed greens, pickled red onions, cucumber, candied pumpkin seeds, grape tomatoes, cotija cheese, sherry vinaigrette

Bomba Chopped | 11.3 | romaine, black beans, smoked corn, pickled red onions, tortilla chips, chihuahua cheese, pico de gallo, cilantro yogurt dressing

BRUNCH

BREAKFAST TACOS

The Standard | 4.9 | scrambled eggs, Mexican cheese, smoked bacon, pico de gallo **GA**

• **Green Garden** | 5.6 | scrambled eggs, caramelized onions, charred kale, smoked corn, goat cheese, garlic aioli, avocado salsa verde, guacamole double shell **V GA**

Smoked Sausage & Egg | 5.6 | scrambled eggs, andouille sausage, pickled jalapeños, chile aioli, crispy potatoes, cheesy double shell **GA**

BRUNCH SPECIALTIES

Bomba Burrito | 11.3 | scrambled eggs, Mexican cheese, potatoes, garlic, aioli, enchilada sauce
choice of: chorizo, chile chicken, smoked pork or plant-based "chorizo" and choice of: flour or spinach tortilla

• **Ranchero Casserole** | 15.3 | layered tortilla casserole, pickled onions, Mexican cheese, enchilada sauce, sunnyside up egg, cilantro. Served with fresh fruit and smoked andouille sausage

Avocado Toast | 9.9 | grilled Cuban toast, house guacamole, pickled onions, roasted red peppers, goat cheese, mixed greens, sherry vinaigrette **V**

Smothered Burrito | 13.3 | scrambled eggs, seasoned ground beef, Mexican cheese, enchilada sauce, pico de gallo, lime crema, cilantro

• **The "Bomb" Breakfast Bowl** | 14.3 | sunnyside up egg, potatoes, roasted red peppers, caramelized onions, smoked pork, cotija cheese, avocado salsa verde, scallions, cilantro **G**

BOMBA WAFFLES | house waffles made to order

Traditional Waffles | 8.9 | powdered sugar & maple syrup

Tropical Fruit Waffles | 10.9 | fruit compote, marshmallow drizzle, whipped cream, coconut & graham crumbs

• **Chicken and Waffles** | 16.9 | Chef Danilo's fried chicken, chipotle maple syrup, powdered sugar

BRUNCH SIDES

Cobb Smoked Bacon | 5.9 | **G**

Multigrain Toast | 2.6 | **V**

Rice & Beans | 5.9 | **V G**

• **Andouille Sausage** | 5.9 | **G**

Assorted Cereal | 4.3 | **V**

Breakfast Potatoes | 4.3 | **V G**

Eggs Any Style | 4.3 | **V G**

• **Fresh Fruit** | 4.9 | **V G**
watermelon, honeydew, pineapple,
mint & lime

• **Chipotle Sweet Potatoes** | 6.9 |
goat cheese, pumpkin seeds, scallions

Turkey Sausage | 5.9 | **G**

HAIR OF THE DOG COCKTAILS

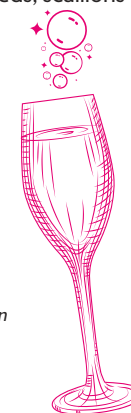
Mimosas | 6.9 • 24.9 pitcher | traditional, pom-ginger, orange hibiscus, grapefruit, pineapple

• **Bloody Mary** | 9.9 | Titos, Demitri's Bloody Mary mix, tomato juice, hot sauce, tajin salt rim
Make it a Bloody Maria with El Jimador Blanco *Garnished Adobo Shrimp & Bacon

Michelada | 7.9 | Pacifico, Bloody Mary mix, tomato juice, clamato, tajin salt rim *Garnished Adobo Shrimp & Bacon

Seasonal Marg-Mosa | 9.9 | The best of both worlds...Margarita meets Mimosa. Ask your server!

• **Tequila Spritz** | 11.9 | Cazadores Reposado, charred pineapple, honey syrup, lime, grenadine, Brut Cava



BOMBA BOWLS

Served with your choice of white rice or cauliflower rice

Add: chicken 4.9, carne asada 6.9, shrimp 5.9, plant-based "chorizo" 5.9

• **Fiesta Grill Bowl** | 16.3 | choice of chipotle chicken, carne asada, or plant-based "chorizo," black beans, charred scallions, pico de gallo, cilantro yogurt sauce, malanga chips **G**

Harvest Bowl | 15.3 | sweet potatoes, brussels sprouts, kale, goat cheese, candied pumpkin seeds, cilantro yogurt sauce, malanga chips **V G**

TACOS

STREET-STYLE TACOS | 11.9 |

choice of three, served on 4-inch grilled corn tortillas
with choice of protein:

**grilled steak | chicken | chorizo | ground beef
carnitas | plant-based "chorizo"**

served on side: pickled onions, radish, cilantro,
rojo sauce, avocado salsa verde, limes

SPECIALTY TACOS

Served with slaw on corn-flour blend tortilla
Request corn tortilla | **Low Carb:** bibb lettuce (+.50)

The Yard Bird | chipotle chicken, pickled red onions, guac | 4.9 | **GA**

Lucha Libre | chorizo, potato, goat cheese, chile aioli | 4.9 | **GA**

Baja Shrimp | crispy shrimp, mango salsa, cilantro, pickled jalapeño, garlic aioli | 5.6 |

Smoked Piggy | pulled pork, chipotle BBQ sauce, crispy onions | 4.9 | **GA**

Blackened Salmon | pickled jalapeños, balsamic glaze, garlic aioli, cilantro, adobo rub | 5.6 | **GA**

Americano | ground beef, chihuahua cheese, shredded lettuce, pico de gallo, lime crema | 4.9 | **GA**

Carne Asada* | skirt steak, cotija cheese, pico de gallo | 5.6 |

Smokin' Brussels | pickled red onions, pickled jalapeño, chile aioli, peanut crumbs | 4.9 | **GA V**

Plant Lover | plant-based "chorizo", charred kale, cotija cheese, smoked corn, potato strings, guacamole, double shell | 5.6 | **GA V**



Bomba favorite



vegetarian



spicy



gluten-friendly available



gluten-friendly^[a]

^[a] many of our items are cooked in a fryer that contains gluten.

*These items may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.

TEQUILA



SELECT | 9.9

**upgrade to a long pour for 2*

- Bañez Joven Mezcal
- Cazadores Reposado
- Espolòn Reposado
- Olmecca Altos Añejo
- Milagro Silver
- Milagro Reposado
- Corralejo Reposado
- Teremana Reposado

PREMIUM | 11.9

- Cabo Wabo Blanco
- 1800 Añejo
- Montelobos Mezcal
- Corralejo Añejo
- Casa Noble Blanco
- Casamigos Blanco
- Codigo Blanco
- Casamigos Reposado

TOP SHELF | 13.3

- Patrón Silver
- Don Julio Reposado
- Casamigos Joven Mezcal
- Don Julio Añejo
- Maestro Dobel Reposado
- Maestro Dobel Añejo
- Herradura Añejo
- 123 Organic Tres Añejo

THE COPPER CUP MULES

10.3

- Bomba Mule** | Tito's Handmade Vodka, lime juice, ginger beer
- Kentucky Mule** | Four Roses Bourbon, lemon, ginger beer, bitters
- Jamaican Mule** | Smith & Cross Rum, allspice dram, lime juice, ginger beer
- Brazilian Mule** | Novo Fogo Cachaça, Espolòn Reposado, lemon, ginger beer, bitters
- Pineapple Chile Mule** | Tito's Handmade Vodka, pineapple purée, Ancho Reyes Chile Liqueur, ginger beer

SCRATCH-MADE MARGARITAS

- Bomba House | 10.3** | Blanco tequila, orange liqueur, organic agave, lemon & lime juice
- Orange Hibiscus | 10.3** | Steeped orange peel & hibiscus flower
- Charred Pineapple | 10.3** | Grilled fresh pineapple, house ginger
- Pom-Ginger | 10.3** | POM Wonderful, house ginger

Skinny Margarita | 12.3 | Espolòn Reposado, organic agave, fresh citrus

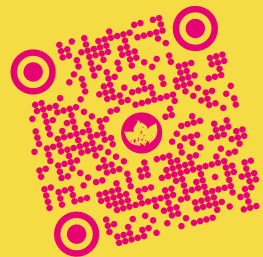
Superior Margarita | 11.3 | Cazadores Reposado, Ferrand Dry Curaçao, house margarita mix

Add a flavor (+1) Orange Hibiscus • Pom-Ginger • Charred Pineapple

THE MARGARITA TRIO | 20.9 | Try three flavors (excludes superior and skinny)

PITCHERS AVAILABLE 39.9

WHISKEY & BOURBON



SCAN FOR FULL LIST OF WHISKEY & BOURBON

(availability may vary)

CRAFT COCKTAILS

- SANGRIA**
 - Brazilian Red Sangria | 9.9 • 39.9 pitcher** | Sao Paulo Cachaça, blackberry brandy, fruit juice
 - Tropical Mango White Sangria | 9.9 • 39.9 pitcher** | mango rum, orange juice, peach schnapps
- BOURBON**
 - Jalapeño Paloma | 10.9** | El Jimador Silver, jalapeños, grapefruit juice, soda
 - Ancho Tequila Old Fashioned | 12.3** | Cazadores Reposado, Ancho Reyes Chile Liqueur, agave, blood orange & chocolate bitters
- TEQUILA**
 - Bourbon Beehive | 13.3** | Wild Turkey Longbranch Bourbon, burnt honey syrup, charred pineapple purée, Aperol
 - Lion's Tail | 11.3** | Four Roses Bourbon, allspice dram, burnt honey, blood orange bitters, lemon juice
- RUM & TIKI**
 - Bomba Draft Rum Punch | 12.3 • 43.3 pitcher** | Spiced rum, Smith & Cross Rum, Falernum, fresh juices
 - Painkiller | 12.3** | Pusser's Navy Rum, mango rum, Smith & Cross Rum, fresh juices, coconut milk

SHOT - AND A - BEER

- The Citywide** | Bulleit & Pabst Blue Ribbon
- The Departed** | Jack Daniel's & Yuengling
- El Jefe** | Cazadores Reposado & Modelo Especial

9

TALL BOY CANS (16oz.)

BEER

- 5.3** | Coors Light
- Yuengling Lager
- Pabst Blue Ribbon
- Miller Lite
- 6.3** | Guinness Draught
- Stella Artois
- Michelob Ultra
- Corona
- 7.3** | Brew Dog Hazy Jane.....Hazy IPA, 7.2% Columbus, OH
- Sly Fox Vulpulin.....IPA, 6.0% Phoenixville, PA
- Iron Hill Philly Phavorite.....IPA, 6.7% Exton, PA
- Zero Gravity Conehead.....IPA, 5.7% Burlington, VT

DRAFTS

- Pacifico | 5.9.....Lager, 4.4% Mexico
- Modelo Especial | 5.9.....Light Lager, 5.4% Mexico
- Modelo Negra | 5.9.....Dark Lager, 5.4% Mexico
- 2SP Up & Out | 6.9.....IPA, 6.0% Aston, PA
- Workhorse West Coast | 6.9.....IPA, 7.0% King of Prussia, PA
- Victory Prima Pils | 6.9.....Pilsner, 5.3% Downingtown, PA
- Golden Road Mango Cart | 6.9.....Fruit, 4.0% Los Angeles, CA
- Conshokocken Type A | 7.3.....IPA, 7.0% Conshohocken, PA
- Tröegs Seasonal | 6.9.....Hershey, PA
- Rotating Handle | 7.3.....Ask your server for details

SELTZER

- High Noon | 7.3.....Pineapple or Peach, 4.5%

WINE

- | WHITES | | REDS | |
|--|---|------------------------------------|--|
| Cava Brut12.3 NA | <i>Segura Viudas, Spain</i> | Pinot Noir11.3 43.6 | <i>Elouan, Oregon</i> |
| Rosé10.6 40.3 | <i>Santa Julia, Argentina</i> | Malbec9.9 38.3 | <i>Santa Julia, Argentina</i> |
| Pinot Grigio9.9 38.3 | <i>Hayes Ranch, California</i> | Cabernet10.6 40.3 | <i>Santa Julia "Orgánica", Argentina</i> |
| Sauvignon Blanc9.9 38.3 | <i>Doña Paula "Los Cardos," Argentina</i> | | |
| Chardonnay11.3 43.6 | <i>Santa Julia "Orgánica", Argentina</i> | | |