



APERITIVOS

SALSA TRIO GF/V \$6
Corn tortilla chips with house-made fire-roasted, tomatillo verde, & grilled habanero salsas

FIRECRACKER BRUSSELS GF/V \$8
Crispy brussels sprouts tossed in hot honey with corn & black bean salsa, pickled red onion, lime-chipotle crema & cotija cheese

FIRECRACKER CHICHARRONES \$8
Crispy porks rinds tossed in chili-lime seasoning with hot honey, pickled red onion, jalapeños, & cilantro
Served with a side of lime crema

DIRTY FRIES GF/V \$9
Sweet potato fries with jalapeño queso, pico, pickled onions, lime-chipotle cream, & cilantro

GRILLED STREET CORN GF/V \$9
Two ears with lime aioli, cotija cheese, ground pequín chile, & cilantro

JALAPEÑO QUESO GF/V \$10
Served with corn tortilla chips

GUACAMOLE GF/V \$12
Fresh avocado, lime, pico, & cilantro served with corn tortilla chips

CHICKEN WINGS GF \$15
Crispy chicken wings tossed in your choice of Boca sauce, habanero sauce, or hot honey with lime crema & pickled peppers

NACHOS TOTOPOS GF/V \$15
Corn tortilla chips tossed in arbol chile salsa with shredded jack cheese, cotija cheese, lime crema, & cilantro

*Add Marinated Grilled Chicken, Chicken Tinga, or Pork Al Pastor +\$4
Add Sloppy Joe, or Fried Fish +\$5
Add Beef Barbacoa or Cajun Shrimp (fried or grilled) +\$6*

CARIBBEAN CEVICHE \$15
Fresh fish & shrimp marinated in lime & orange juice with pineapple, cucumber, red onion, habanero vinaigrette, & cilantro
Served with 4 house-made tostadas

ACOMPANAMIENTOS

HOUSE-MADE PICO GF/V \$4
CORN & BLACK BEAN SALSA GF/V \$4
RICE GF/V \$4
BLACK BEANS GF/V \$4
HALF RICE HALF BEANS GF/V \$5
SWEET POTATO FRIES GF/V \$5
GUACAMOLE GF/V \$5
JALAPEÑO QUESO GF/V \$5
STREET CORN CUP GF/V \$5

TACOS

All tacos are served on crispy corn tortillas unless otherwise noted & topped with cilantro

\$4.50 each X 4 for \$18 X 10 for \$42

MARINATED GRILLED CHICKEN GF
Grilled chicken marinated in lemon, lime, & spices with fire-roasted salsa & taquería onions

BRAISED CHICKEN TINGA GF
Slow-braised chicken in tomato & chipotle with rajas, & tomatillo verde salsa

PORK AL PASTOR GF
Achiote marinated pork al pastor with charred pineapple chimichurri & taquería onions

SLOPPY JOE
Ground beef with fire-roasted salsa, shredded lettuce, & jack cheese

BEEF BARBACOA GF
Slow-braised beef barbacoa brisket with pickled red onion, chipotle crema, & cotija cheese

FRIED FISH
Fried grouper with citrus cabbage slaw, pico, & Cajun remoulade served on flour tortillas

CAJUN SHRIMP GFO
Your choice of fried or grilled shrimp with citrus cabbage slaw & Cajun remoulade served on flour tortillas

BRUSSELS SPROUTS GFO/V
Crispy brussels sprouts tossed in hot honey with corn & black bean salsa, rajas, & poblano aioli

MEATLESS CHORIZO GFO/V
Vegan sausage with pickled red onion & tomatillo verde salsa

EMPANADAS (2)

POLLO \$10
Fried masa filled with marinated grilled chicken, grilled peppers & onions, & jack cheese
Served with sides of aji amarillo & lime crema

RAJAS & BLACK BEAN \$10
Fried masa filled with rajas, black beans, & jack cheese
Served with sides of aji amarillo & poblano aioli

PORK AL PASTOR & PINEAPPLE \$11
Fried masa filled with achiote marinated pork al pastor, grilled pineapple, & onion
Served with sides of fire-roasted & arbol salsas

BEEF BARBACOA \$11
Fried masa filled with slow-braised beef barbacoa brisket & jack cheese
Served with sides of chipotle aioli & lime crema

ENSALADAS

*Add Marinated Grilled Chicken, Chicken Tinga, or Pork Al Pastor +\$4
Add Sloppy Joe, or Fried Fish +\$5
Add Beef Barbacoa or Cajun Shrimp (fried or grilled) +\$6*

SOUTHWEST CAESAR GF \$13
Romaine with crispy tortilla strips, & cotija cheese tossed in a chipotle-avocado Caesar dressing
Make it a wrap +\$2

BOCA ENSALADA V \$16
Chopped romaine served in a crispy flour tortilla taco bowl with crispy tortilla strips, corn & black bean salsa, avocado, pickled red onion, pineapple salsa, & cotija cheese

Cilantro-lime Vinaigrette, Poblano Aioli, or Avocado Caesar



PLATOS PRINCIPALES

BIRRIA TORTA \$15
Slow-braised beef brisket barbacoa with jack cheese & pickled red onion served on a torta roll with a side of birria jus

AL PASTOR TORTA \$16
Slow-braised pork al pastor with charred pineapple chimichurri & poblano aioli served on a torta roll

MOJO PORK BOWL \$16
Citrus-marinated pork with dirty rice, black beans, avocado, pickled red onion, & chimichurri
Served with a side of poblano aioli

QUESADILLA VO \$16
Your choice of protein served in a flour tortilla with jack cheese, drizzled with sour cream, cilantro, & sides of pickled red onion & fire-roasted salsa
Plain cheese quesadilla \$10

BURRITO GFO/VO \$16
Your choice of protein wrapped in a flour tortilla with rice, black beans, jalapeño queso, avocado, & cilantro

+\$2 as a bowl X **+\$2** as a salad
+\$4 extra meat X **+\$3** queso covered
+\$6 smothered & covered with fire-roasted, tomatillo verde, or arbol salsa & melted jack cheese

PROTEIN OPTIONS
MARINATED GRILLED CHICKEN (GF)
CHICKEN TINGA (GF)
PORK AL PASTOR (GF)
SLOPPY JOE
BEEF BARBACOA (GF)
FRIED FISH
GRILLED CAJUN SHRIMP (GFO)
FRIED CAJUN SHRIMP
BRUSSELS SPROUTS (GFO/V)
MEATLESS CHORIZO (GFO/V)