

MENU CLASICO

PRIX FIXE 65 PP

TUNA CON COCO 22

young coconut, nouc cham, pickled fresnos, coconut leche de tigre

TOSTONES RELLENOS 18

smashed green plantain cups, sofrito rojo, Bang Island mussels escabeche, parsley

BACALAITOS 21

codfish fritters, crab-horseradish salad, chives, lime

SORULLITOS 16

cornmeal fritters, 7 sisters cheese, mayoketchup

VACA FRITA 45

braised skirt steak, fried in tallow, served with rice, Cuban black beans, avocado and tomato escabeche

TIERNAS 18

warm green bean salad, sherry vinaigrette, oranges, Marcona almonds, blood sausage

MADUROS 11

Sweet plantains



MENU TEMPORADA

LATIN ASIAN SUMMER

PRIX FIXE 85 PP

SNAPPER NIKKEI 23

"citrus salt" cured Caribbean red snapper, lemongrass-ponzu, chile serrano, sesame oil, garlic chips

YAKITORI GAMBAS 20

head on prawn and chorizo Bilbao skewers, tare sauce, scallion, lemon aioli, parsley

DUCK AREPA 33

duck confit, swiss chard, seared foie gras, guava-gogujang

BLACK BEAN DUMPLINGS 19

steamed dumplings, recao dashi, chili crunch, sesame seeds

CHILEAN SEABASS 55

pickled radish salad, avocado purée

COCO-GINGER PITIPUAS 19

English peas, ginger beurre-monte, coconut, mint

ARROZ MAMPOSTEAO 23

Puerto Rican fried rice, kimchi
add egg 5



LECHON ASADO 55 PP

Achiote, oregano and sour orange marinated pork, slow roasted, served with garlic-orange mojo and traditional accompaniments:

RICE | BEANS | MADUROS | MOFONGO | ENSALADA VERDE



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

MOJITO 17
Don Q Silver, lime, mint, guarapo, soda
Add a flavor +3

PIÑA COLADA 18
Don Q Gold, pineapple juice, coconut cream
Add overproof rum for +3 | Blue Colada +3

RUM FASHIONED 20
Tenango rum, platano Demerara, bitters

LA FLORIDITA 16
Bounty Silver, lime, simple

AVENTURA 17
Rhum JM Silver, chinola, red aperitivo,
lime, hibiscus

COCO BOLO 17
Monkey Shoulder scotch, Coco Rico soda,
young coconut

CANCUN 18
Libelula tequila, Banhez mezcal, orange
liqueur, pineapple pique

FLAMENCO 19
Mijenta tequila, combier blue, salted lime
Cordial, sourpop

NO JITO 16
Lyre's White Cane Spirit, lime, mint, soda

HIBISCUS LEMONADE 15
Lyre's Dry London, Lemon, hibiscus syrup

N/AMARO AND COKE 16
Pathfinder NA Amaro, guarapo, coke

FRESH CUBAN 15
Lyre's Dark Cane Spirit, N/A sparkling
wine, lime, mint

Must be at least 21 years old with photo I.D. to order alcohol.
Please drink responsibly.

RONGRONI 19
Brugal 1888, Campari, sweet vermouth

CAFECITO 18
Pa'lante coffee rum, amaro, panela

Legend has it; in 1898 after a long day under
the Cuban sun, American engineer Jennings
Cox combined local rum, lime, sugar, and ice in
a cocktail shaker and the Daiquiri was born.



OLD CUBAN 18
Bacardi 8, lime, simple, mint, cava

HEMINGWAY 17
Plantation 3 Star, lime, grapefruit, Luxardo

LAS CROABAS 18
gin, chili oil, washed dry vermouth, aji
passion ceviche brine

MOSQUITO BAY 17
Stateside vodka, faccia brutto
centerbe, lemon, parsley, rosemary
and lavender bitters

BEERS

DRAFTS

Bolo Light 9

Bolo Dark 9

Seasonal 8

IPA 8

BOTTLES/CANS

Medalla Light 5

IPA 7

Cider 8

Sour

Pilsner

N/A Beer

WINES

BLANCO 15

TINTO 15

CASCARA 15

BUBBLES 16

BOTTLES >



CAFE

CAFÉ COLAO 5
drip coffee

DECAF 8
dontecarlo dark roast

POCILLO 7
double espresso

CAFÉ CUBANO 9
double espresso with whipped sugar

**CAFÉ CUBANO CON
LECHE** 12
Café Cubano with steamed milk

AMERICANO 12
quadruple espresso, hot water

CORTADADITO 14
quadruple espresso with a shot of steamed milk

TEA 7
ask about our availability

◀ FROM BOLO RUM BAR ▶

CARAJILLO 18
espresso, 43 Liqueur, DonQ 7 on the rocks

ESPRESSO MARTINI 18
espresso, Stateside vodka, Pa'Lante coffee rum

POSTRES

FLAN CON QUESO 10
cream cheese custard, candied papaya, mint

BIZCOCHO COCO PIÑA 12
coconut cake, piña marmalade, vanilla gelato

BUÑUELOS 10
Spanish beignets, cinnamon-sugar, dulce de leche

Owner

Tommy Joyner
Jamie Lokoff

Chef/Partner

Yun Fuentes

Chef de Cuisine

Michael DeJesus

Sous Chef

Sandra Santos

Beverage Director

Antonio "Tony" Jimenez

Floor Captain

Peyton Crenshaw

Cooks

Angelica Lorenzo
Jessica Alin Jimenez Hernandez
Santos Mario Lemus Hernandez
Darwin Perez
Juan Sanchez Huerta
Alexis Bibiano Ortiz

Dishwashers

León Chinaea
Carlos Manuel Perez Vasquez
Cain Espino
Miguel Sanchez Macias

Servers

Jeffrey Gaynor
Lucina Doren
Aiden Berton
Raquel Rodriguez
Adam Rocabaldo

Bartenders

Patrick O'Brein
Carlos Daniel Echevarria
Imogen Roth
Julia Rivera

Support

Karla Yadira Hernandez Cortez
Gustavo Martinez Chavez
Jose Maria Perez Jeronimo
Mamata A. Pangerkar

Hosts

Devon Howard
Osiris Ramirez Lopez
Jonathan Hernandez

Architectural Designer

Alexandra Zahn