

Appetizers

DIPS

All dips are served with chips.

GUACAMOLE DIP  \$9.95

BEAN, CHEESE & CHORIZO DIP  \$9.95

BEAN & CHEESE DIP  \$8.95

CHILE CON QUESO  \$9.95

BOTTOMLESS BOWL OF CHIPS Y SALSA \$3.25

Served with hot or mild salsa. Dine-in only.

Add 6oz salsa verde (not unlimited) for \$1.50.

QUESO FUNDIDO CON CHORIZO Y RAJAS  \$12.25

Oaxaca cheese, chorizo, and poblano peppers melted together and served with corn tortillas.

QUESADILLAS

A twelve-inch soft flour tortilla lightly toasted with a blend of cheddar cheese, Monterey Jack cheese, and onions. Filled with your choice of the following.

Add sour cream & guacamole for \$1.50.

SALSA CHIPOTLE  \$12.95

SALSA VERDE  \$12.95

GRILLED CHICKEN & SALSA VERDE \$14.95

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SHRIMP, KING CRAB SURIMI & SALSA VERDE ... \$15.50

QUESADILLA TRADITIONAL  \$11.95

Five bite-sized corn tortillas filled with melted queso Oaxaca, served with a selection of salsa.

Add king crab surimi for \$1.25.
No substitutions for this item.

TIO STEVE'S NACHOS \$14.50

Corn tortilla chips topped with beans, lettuce, pico de gallo, sour cream, and guacamole with your choice of tinga chicken or ground beef.

FLAUTAS BANDERA  \$13.95

Fried corn tortilla rolled and filled with shredded beef. Topped with sour cream, Mexican white cheese, tomatoes, guacamole, and cilantro.

CEVICHE DE CAMARON \$14.95

A tasty medley of shrimp, avocado, pico de gallo, and lime juice marinated to perfection. Served with a side of corn tortilla chips.

ALITAS DE POLLO \$12.95

Chicken wings with either Boca Chica's special cholula sauce or a spicy mango salsa.

NACHOS VIEJO  \$11.95

A Boca Chica original and a West Side favorite. 6-7 pieces of large fried flour tortilla chips topped with jalapeno slices and a whole lot of American cheese.

QUESABIRRIA TACOS \$12.95

Three tacos filled with Oaxaca cheese, shredded beef, onions, and cilantro. Served with our house-made consomme for dipping!

Happy Hour

MONDAY - FRIDAY 2 - 5 PM

\$3 OFF SELECT APPETIZERS 

\$4 HOUSE WINE

\$6 HOUSE MARGARITA

\$3 TAP BEER

Cocktails

TIO PEPE'S OLD FASHION

Cabo Wabo reposado, agave nectar, and bitters

MICHELADA

Tomato juice, lime juice, spices, and your choice of bottled beer

PALOMA

Jimador Tequila and grapefruit soda

BOCA CHICA'S PINA COLADA

Malibu pineapple rum, coconut cream, pineapple juice, Malibu Black floater

SPIKED MANGO LEMONADE

Absolut mango vodka, lemonade, mango puree

Margaritas

BOCA CLASICAS

BOCA CHICA

House tequila, triple sec, margarita mix

DON GUILLERMO

Cuervo Gold tequila, Grand Marnier, margarita mix

POCO LOCO

Sauza Hornitos tequila, Cointreau, margarita mix

CUCUMBER

Avion Silver infused tequila, triple sec, margarita mix

EL PATRON

Patron Silver tequila, Patron Citronge, margarita mix

LA ZONA ROSA

Altos Silver tequila, triple sec, prickly pear cactus juice, margarita mix

A FESTIVAL OF FLAVORS

Tequila blended with your choice of strawberry, peach, raspberry, or mango

Cerveza/Refrescos

Make it a Michelada for an additional \$2.

DOMESTIC BEER

Bud Light
Bud Lime
Budweiser
Coors Light
High Noon
Michelob Golden Draft Light
Miller Genuine Draft
Miller Lite
Youngs Chocolate Stout
Deschute Fresh Squeezed IPA
Stone IPA
Angry Orchard
White Claw

IMPORT BEER

Bohemia
32 oz Carta Blanca
Corona
Dos Equis Amber
Dos Equis Lager
Heineken
Modelo Especial
Negra Modelo
Pacifico
Tecate
Sol
Corona Light
Corona Familiar
Victoria

PEPITOS MOJITO

Bacardi Rum, mint leaves, agave nectar, and soda water. Kick it up with Malibu mango, passion fruit, or pineapple.

BOCA MULE

Altos Tequila, ginger ale, and lime

LA PRIMAVERA

Beefeater Pink, lemonade, and strawberry puree

AHUMADO VIEJO (SMOKEY OLD FASHION)

Montelebos mezcal, reposado tequila, mole bitters, agave

EL MODERNO

MANGONADA

Mango margarita with Chamoy and a spicy rim

JALA-PINA

Pineapple and jalapeno infused tequila, triple sec, margarita mix

EL AHUMADO

Montelebos mezcal, triple sec, margarita mix

EL SANGRE (BLOOD ORANGE)

Avion Silver, Cointreau, blood orange liqueur, margarita mix

SPICY-RITA

Avion Anejo tequila infused with chile arbol, agave nectar, Grand marnier, mint, margarita mix

POM BLOSSOM

Pomegranate liqueur, triple sec, cranberry juice, margarita mix

Wines

HOUSE WINE

Chardonnay
Pinot Grigio
Sauvignon Blanc
Red Sangria
White Zinfandel
Merlot
Cabernet
Pinot Noir

Mezcals

Fidencio
Monte Alban
Sombra
Del Maguey Vida
Casamigos Joven

N/A Beverages

MEXICAN COKE

MEXICAN FANTA

HORCHATA

A Mexican rice beverage

JARRITOS

Fresa
Limon
Mango
Pina
Tamarindo Toronja
Tuti Fruti

Tequilas

SIPPING TEQUILA

Avion 44
Patron Gran Piedras Cuervo Reserva "La Familia"
Herradura Selection
Don Julio 1942
Tesoro Paradiso Select Reserve
Milagro Reposado

TIER 1

1800 Reposado
1800 Silver
Cazadores Reposado Conmemorativo Anejo
Jose Cuervo Gold
Jose Cuervo Tradicional
El Jimador Reposado
El Jimador Silver
Hornitos Reposado
Sauza Silver
Milagro Plata
Casamigos Blanco

TIER 2

1800 Anejo
Altos Plata
Altos Reposado
Corralejo Blanco
Corralejo Reposado
Don Julio Silver
Herradura Reposado
Tesoro Platinum
Tesoro Reposado
Tres Generaciones Plata
Herradura Silver
Milagro Anejo
Milagro Reposado
Avion Silver
Casimigos Reposado

TIER 3

Avion Anejo
Cabo Wabo Anejo
Cabo Wabo Reposado
Casa Noble Crystal
Casa Noble Reposado
Corralejo Anejo
Don Julio Anejo
Don Julio Reposado
Patron Anejo
Patron Reposado
Patron Silver
Tesoro Anejo
Tres Generaciones Anejo
Avion Reposado
Casimigos Anejo