

# BOLO'S

## Starters

**Chips & Salsa 6**  
roasted ranchero, sweet habanero & grilled tomatillo salsas  
add housemade guacamole 3  
add queso 2

**Roasted Tomato Tortilla Soup 7**  
guacamole, monterey cheese, tortilla strips

**Texas Meat & Cheese Board 13**  
local cheeses, cured meats, olives, garlic spiced pickle,  
fig jam, cracker bread

**Hill Country Chili 8**  
slow braised beef shoulder, brazos valley redneck cheddar,  
jalapeño cornbread

**Cochinita Pebil Quesadilla 12**  
slowly braised pork, monterey cheese, house-pickled  
jalapeños, sour cream, guacamole

## Burgers & Tacos

served with hand-cut fries or fresh fruit

**Bolo's Burger 15**  
angus beef, applewood smoked bacon, aged cheddar,  
onion, lettuce, tomato, toasted brioche bun

**Bison Blue Burger 16**  
tobacco onions, bleu cheese, horseradish cream,  
toasted brioche bun

**Garden Chili Burger 15**  
vegetarian patty, caramelized onions, arugula,  
horseradish cream, piri piri sauce, toasted brioche bun

**Street Tacos 4 (each)**  
served with corn tortillas, salsa trio, fresh lime, pico

**Cochinita Pebil**  
slow-roasted achiote pork, pickled red onion & cabbage,  
jalapeño mayo, queso blanco

**Rotisserie Chicken**  
fire-roasted corn & poblano, mexican crema, cilantro

**Barbacoa Style Beef**  
roasted poblano, jalapeño mayo, pickled red onion, queso blanco

**Crispy Shrimp**  
pickled red onion & cabbage, chipotle mayo, cilantro

## Salads

**Grilled Caesar 10**  
charred romaine, croutons, roasted poblano  
caesar dressing

**Kale Salad 10**  
dried cranberries, toasted pepitas, candied pecans,  
rooftop honey-grapefruit vinaigrette

**Bolo's Mixed Greens 10**  
mesclun greens, garden vegetables,  
queso fresco, chipotle ranch dressing

**Top Any Salad With:**  
rooftop herb rotisserie pulled chicken 6  
ancho chili lime shrimp 8  
rooftop honey glazed salmon 10

## Entrées

choice of rotisserie hash potatoes, golden mashed potatoes or  
hand-cut fries & market vegetables

**8 oz. Center Cut Filet Mignon 35**

**12 oz. Ribeye 32**  
chimichurri

**Texas Fried Steak 22**  
golden mashed potatoes, market vegetables

**Rotisserie Chicken 22**  
natural jus

**Chili Crusted Salmon 28**  
ancho chili, herb crusted

**Pan-Seared Redfish 27**  
rooftop herbs, fresh lime

**Texas Veal Bolognese 20**  
pappardelle, rooftop tomatoes, smoked gouda,  
veal & chorizo bolognese

## Dessert

**Pan de Elote 7**  
mexican style corn bread pudding

**Churros Bowl 7**  
mexican hot chocolate sauce, dulce de leche ice cream

**Sinsational Chocolate Fudge Cake 6**

**Caramel Flan Cheesecake 6**  
cajeta sauce

**Häagen-Dazs Ice Cream 6**  
vanilla, chocolate, strawberry, dulce de leche

## Bolo's Specialty Cocktails

- Ponche 12  
tito's handmade vodka, mixed berry honeydew punch
- Bolorita 12  
patrón añejo tequila, pineapple, cucumber, jalapeño
- Rumchata 10  
our housemade horchata with bacardí superior rum

## Hand Crafted Cocktails

stirred & shaken

- Unfiltered Martini 14  
the original martini created in the 1860s was crafted with equal parts of gin and sweet vermouth; belvedere unfiltered, made with dankowskie diamond rye is combined with dry vermouth to create one of our most popular cocktails
- Cosmopolitan 25 13  
in honor of the cosmopolitan's 25<sup>th</sup> anniversary; celebrate with grey goose vodka shaken with muddled limes, cointreau and a splash of chandon rosé
- Negroni 13  
created in the early 1900s in florence; the botanist gin, campari and sweet vermouth; a classic blend of bitter and sweet—the perfect aperitif
- Botanical Crush 12  
a classic smash; hendrick's gin muddled with fresh lemon, mint and a touch of sugar

## With or Without Salt

- Elevated Organic Margarita 14  
classic noble crystal organic tequila from the lowlands of mexico has notes of earthiness and tropical fruit, shaken and stirred with cointreau and agave nectar
- Añejo Honey Margarita 13  
patrón añejo has a bouquet of vanilla, caramel and oak with subtle ocean salt notes, shaken with grand marnier, fresh lime and honey
- Reposado Paloma 13  
one of the most popular and oldest cocktails in mexico, tres generaciones reposado tequila, fresh grapefruit, lime and club soda, shaken and served with a touch of salt
- Grapefruit Jalapeño Margarita 12  
a sweet heat margarita, avión silver tequila and svedka grapefruit, jalapeño vodka, shaken and served on the rocks

## In The Barrel

- Rye Manhattan 13  
bulleit rye has notes of cherry, tobacco and cinnamon and is paired with carpano antica sweet vermouth, stirred with fee brothers cherry bitters
- Craft Manhattan 14  
woodford reserve bourbon has a bouquet of banana bread, orange and vanilla and is paired with dolin rouge, a lighter sweet vermouth, stirred with orange bitters
- Añejo Old Fashioned 13  
a tequila variation of the classic old fashioned; hornitos black barrel añejo tequila, simple syrup and angostura bitters
- Tennessee Old Fashioned 12  
a classic old fashioned made with george dickel tennessee rye, simple syrup and angostura bitters, served with an orange twist and cherry

## Time Honored

- Moscow Mule 12  
ketel one vodka and ginger beer
- Texas Greyhound 13  
tito's handmade vodka, fresh squeezed grapefruit, lime and simple syrup with a touch of salt
- Champagne Cobbler 12  
svedka raspberry vodka, fresh lemon and strawberry purée, topped with chandon rosé
- Queen's Park Swizzle 11  
a twist on a mojito made with bacardí superior rum, fresh lime, mint and bitters

## Homegrown

- Agave Honeybee Smash 14  
patrón añejo tequila, muddled lemon, mint and honey water, shaken and served on the rocks
- Citrus Collins 13  
tito's handmade vodka, fresh lemon and lime juice and club soda
- Peach Tea Lemonade 12  
deep eddy sweet tea vodka, fresh lemon, peach purée and iced tea
- Maple Whiskey Sour 12  
maker's 46, maple syrup and fresh lemon juice

## Wines By The Glass

The wines-by-the glass list is in a progressive order. Wines with similar flavors are listed in a simple sequence starting with those that are sweeter and very mild in taste and progressing to wines that are drier and stronger in taste.

Sparkling	187ml	
domaine chandon, rose, california, nv	15	
marquis de la tour, brut sparkling, loire valley, france, nv	14	
maschio, prosecco, brut doc, treviso, veneto, italy	12	
White Wine	Glass	Bottle
kris, pinot grigio, "artist cuvée", delle venezie, italy	9	36
joel gott, sauvignon blanc, california	11	46
wente vineyards "estate grown", chardonnay, livermore valley, california	10	40
kendall-jackson, chardonnay, "vintner's reserve", california	11	43
franciscan, chardonnay, napa valley, california	12	50
Red Wine		
parker station, pinot noir, by fess parker, central coast, california	10	42
estancia, pinot noir, "pinnacles ranches" monterey county, california	10	42
meiomi, pinot noir, monterey, sonoma, santa barbara, california	12	50
m-a-n family wines, merlot, south africa	8	35
terrazas altos del plata, malbec, mendoza, argentina	10	44
franciscan, cabernet sauvignon, napa valley, california	16	60
highway 12 cabernet sauvignon, sonoma county, california		52

## Beer

- Domestic 5  
budweiser, bud light, coors light, michelob ultra, miller lite
- Regional 6  
shiner bock *shiner tx*, alamo ale *san antonio tx*, lobo lager *fredericksburg tx*, samuel adams, samuel adams seasonal
- Import 6  
modelo especial, amstel light, pacifico clara, newcastle brown ale, modelo negra, st. pauli girl *na*, stella artois