

# BEVERAGES

## FRESH FRUIT WATER

WATERMELON & LIME	480 ML	\$44
CUCUMBER & LIME	480 ML	\$44
HIBISCUS & ROSEMARY	480 ML	\$44
MANGO & GUAVA	480 ML	\$44



## JUICES & SMOOTHIES

**SAYULITA** 370 ML \$69  
Strawberry, mango, pineapple, orange juice, almonds, and, honey, made 100% out of natural fruits.

**ORANGE JUICE** 370 ML \$46  
100% Natural and fresh.

## SOFT DRINKS

BOTTLED WATER	600 ML	\$29
SPARKLING WATER	340 ML	\$29
LYCHEE SODA	275 ML	\$44
COCA-COLA	335 ML	\$29
DIET COKE	335 ML	\$29
APPLE SODA	335 ML	\$29




## TEA

*whole leaf*

VANILLA CHAI	DAVID RIO, 9 OZ	\$58
KASHMIR CHAI	BLACK TEA	\$42
PINK SAKURA	GREEN TEA	\$42

*Always Fresh*





BOQUIACHES & CUSTOM COFFEE WORKS BRING A SPECIALTY COFFEE SELECTION FOR YOU. 100% MEXICAN COFFEE BEANS, FROM THE REGION OF XICOTEPEC DE JUÁREZ, PUEBLA. BLENDING GARNICA, CATURRA AND BOURBON BEANS. THE BEAN'S PULP IS REMOVED BY WET PROCESS. EACH BEAN IS CAREFULLY HAND PICKED AND TAKEN TO A LOCAL ROASTERY WHERE IT IS GIVEN A MEDIUM ROAST. IT RESULTS IN A LIGHT BODY, CLEAN CUP, WITH FLORAL AROMAS THAT REMIND US OF COCA, AND FRUITS.



*Sweet*



# COFFEE

*house blend*

## CLASSIC

COFFEE (AMERICANO) 1 REFILL	\$36
OLLA COFFE MEXICAN SPICE MIX 9 OZ	\$42
ESPRESSO AMERICANO 9 OZ	\$40
CAPPUCCINO 6.4 OZ	\$49
ESPRESSO 1.5 OZ	\$32
CORTADO 4 OZ	\$38

## LATTES

COFFEE LATTE 9 OZ	\$49
OLLA COFFEE LATTE 9 OZ	\$49
ICED COFFEE LATTE 12 OZ	\$49
MOCHA LATTE 9 OZ	\$56
XOCO-LATTE HOUSE BLEND MILK CHOCOLATE 9 OZ	\$56
VANILLA CHAI TEA DAVID RIO, 9 OZ	\$58

MILK	WHOLE, LIGHT, LACTOSE FREE, *ALMOND
ESENCIAS	HAZELNUT, VANILLA, OLLA +\$14

\*ALMOND MILK +\$12 | FRAPPÉ +\$14

# DESSERTS

**CORN BREAD** \$49  
House favorite, freshly baked.

ADD	CAJETA (DULCE DE LECHE)+ \$14
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**BANANA - CHOCOLATE MUFFIN** \$44  
Made with ripe bananas to get full flavor, mixed with semi-sweet chocolate chips, and a sweet sesame crumble.

**CARROT & CRANBERRY MUFFIN** \$44  
Made with fresh carrots, cranberries, and pecan nuts.

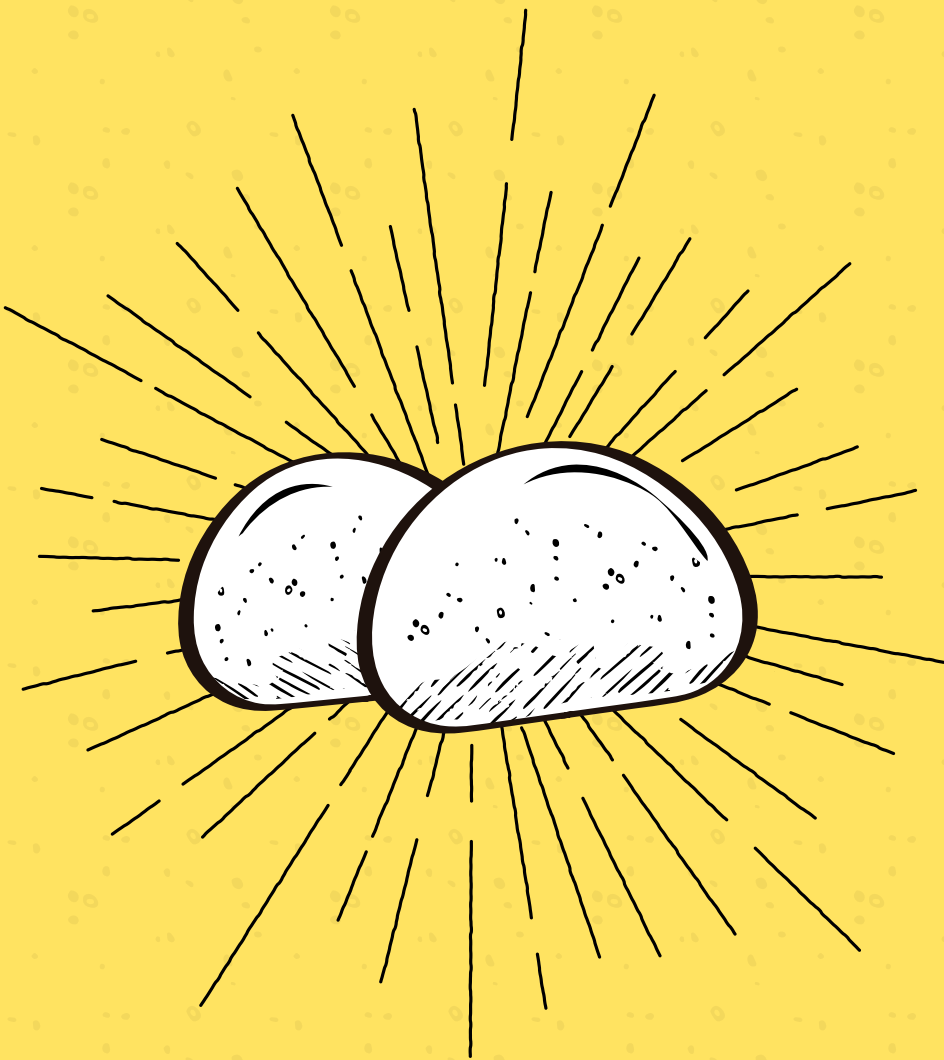
**CHOCOLATE CHIP COOKIE** \$28  
Made 100% with real butter and semi-sweet chocolate chips.

**OATMEAL COOKIE** \$28  
Made with natural oats and raisins.

DELICIOSOS DESDE ADENTRO

**Boquiaches**

DESDE 2011



*English Menu*

WWW.BOQUIACHES.COM.MX

# BREAKFAST

8 AM - 12 PM

**CHORIZO** <sup>\$44</sup>

Cage free scrambled eggs with chorizo and beans.

**BEICON** <sup>\$44</sup>

Cage free scrambled eggs with bacon and cheddar cheese.

**DESHEBRADA** <sup>\$44</sup>

Shredded beef with diced potatoes in guajillo sauce.

**MOCHO** <sup>\$44</sup>

Chorizo with refried beans and asadero cheese.

*Late Breakfast*

Saturdays and Sundays available until 1:00 P.M.

# ALL DAY

TODO EL DÍA

**BARBACOA** <sup>\$44</sup>

Classic Mexican Barbecue Beef.

**SÓSASH** <sup>\$44</sup>

Polish Sausage and cheddar cheese.

**CHICHARRÓN** <sup>\$44</sup>



NEW

Fried pork rind sauteed in tomatillo sauce and beans.

**CHORIQUESO** <sup>\$44</sup>

NEW

Fried chorizo with asadero cheese.

VEGGIE FRIENDLY

**PAPITA** <sup>\$44</sup>

Delicious diced potatoes sauteed in guajillo and tomato sauce.

**RAJAS** <sup>\$44</sup>

Poblano chili slices with panela cheese, corn and onions.

# LUNCH

11 AM - CIERRE

**PIZZA** <sup>\$44</sup>

Pepperoni and cheese with Parmesan bread.

**PESTO** <sup>\$44</sup>

Chicken breast, cream cheese and homemade pesto.

**ALBAÑIL** <sup>\$44</sup>

For meatlovers. Rib Eye and New York steak ends with bacon, asadero cheese, chorizo, onions and poblano chili.

**PHILLY** <sup>\$44</sup>

Thinly sliced top sirloin with caramelized onions and cheddar cheese.

DELICIOSOS  
DESDE  
ADENTRO

# CHILAQUILES

**BIG** <sup>\$94</sup> | **SIDE** <sup>\$64</sup>

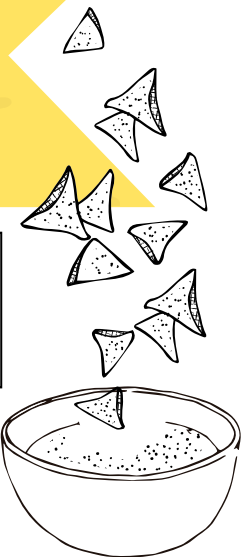
Fried tortilla chips served with our famous red salsa, melted asadero cheese, sour cream, red onions, and cilantro, with a side of beans.

ADD

CHICKEN BREAST	70 G	\$29
CHICKEN AND EGG	1 EGG + 70 G	\$48
FRIED EGGS	1 EGG	\$19   2 EGGS \$29
SCRAMBLED EGGS	1 EGG	\$19   2 EGGS \$29

\*We use cage free eggs.

*The secret is in our red salsa.*



# FRIES

*crispy,  
crunchy, fries*

**POMMES FRITES**

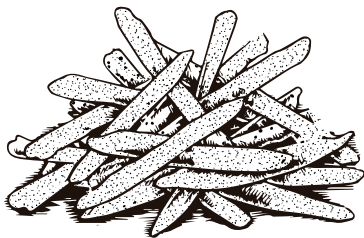
Seasoned with garlic, salt and pepper.

**BUFFALO**

Tossed with our homemade buffalo-lime sauce.

**BUTTER PARMESANO**

Tossed in melted butter, seasoned with garlic, and parsley, sprinkled with grated Parmesan cheese.



**BIG** <sup>\$64</sup> | **SIDE** <sup>\$46</sup>

**BIG** <sup>\$84</sup> | **SIDE** <sup>\$66</sup>

**BIG** <sup>\$84</sup> | **SIDE** <sup>\$66</sup>

SIZES **BIG** 350 G | **SIDE** 200 G

# SALADS

**BUFFALO SALAD** <sup>\$119</sup>



Mixed greens, carrots, celery, jicama, cheddar cheese, real bacon bits, and tortilla chips, with buffalo chicken tenders and house dressing.

**HOUSE SALAD**

**BIG** <sup>\$79</sup> | **SIDE** <sup>\$59</sup>

Mixed greens, carrots, cucumber, cherry tomatoes, grated Parmesan cheese, and tortilla chips with house dressing.

ADD **CHICKEN BREAST** 70 G <sup>\$29</sup>

# SOUP



**ROASTED TOMATO SOUP** <sup>\$59</sup>

Made with roasted tomatoes, served with grated Parmesan cheese and homemade pesto.