

TACOS

with cilantro, lettuce, radish, sour cream, and pico de gallo two per order

CHIPOTLE CHICKEN 6
Shredded chicken, chipotle escabeche

HANGER STEAK 8
Seared hanger steak, green chimichuri

PERNIL 8
Roasted pork shoulder, citrus mojo

SALSA VERDE SHRIMP 8
Sautéed shrimp, salsa verde

MIXED VEGETABLE 6
Chef's selection of seasonal vegetables

ANTICUCHOS

dressed with piquillo sauce and green chimichuri three skewers per order

ADOBO CHICKEN 9
Spiced with cumin, paprika, adobo, garlic, turmeric

MARINATED HANGER STEAK 10
Hanger steak marinated in red wine, garlic, onions

SPICY SHRIMP 10
Skewered rock shrimp marinated in panca sauce

POSTRES \$6

VANILLA FLAN

CHOCOLATE-DULCE DE LECHE CAKE

CALIENTE

PULPO A LA PLANCHA 14
Seared octopus, chorizo, white bean-garlic puree

MOFONGUITOS 10
Crispy plantain cups with beef, shrimp, or chicken

JALEA 15
Crispy clams, shrimp calamari, lemon aioli

CAMARONES AL AJILLO 13
Grilled shrimp, garlic sauce, toasted Tuscan bread

CALAMARI 13
Fried Dominican honey glazed calamari, sesame seeds

HONGOS 10
Creminis, spicy garlic sauce, balsamic

CHORIZO A LA PLANCHA 9
Grilled sausage, caramelized onions

BUFFALO CHICHARRON 12
Crispy chicken chunks on the bone, carrots, celery

CHIMICHURI FRIES 7
Green chimichuri sauce, manchego cheese

NACHOS 10
Crispy corn tortillas, mozzarella & manchego, guacamole, sour cream, pickled jalapenos, black beans, pico de gallo
Add Chicken, Ropa Vieja or Pernil + \$3

EMPANADAS

CHIPOTLE CHICKEN 6
chipotle chicken escabache

ROPA VIEJA 7
Chipotle-paprika skirt steak

DOMINO 6
Black bean puree, queso blanco

SPINACH 6
Manchego cheese and spinach

PANECILLOS

CUBAN 9
Ham, pork, swiss cheese, pickles, and mustard

ROPA VIEJA 9
SLOPPY JOES
Braised skirt steak

PULLED PORK 8
House made guava BBQ sauce

MINI BURGERS 9
Manchego cheese, lettuce, onions, tomatoes

GRILLED CHEESE 8
Queso blanco, basil, tomato, avocado

CHICKEN 9
Manchego cheese, lettuce, chipotle mayo

FRIO

CAUSA 12
Chilled crab-potato terrine, roccoto sauce, sliced avocado

CHEESES AND MEATS 15
Chef's selection of cured meats and cheese served served with fresh fruit, nuts, pickled onion, toast points

GUACAMOLE 10
Served with corn tortillas

CAPRESE CUBANO 11
Sliced tomatos, fried queso blanco, balsamic reduction, basil vinaigrette

LUNCH SPECIAL \$9

(Monday - Friday from 11am - 4pm)

CHICKEN, BEEF, OR PORK served with white or yellow rice, red or black beans, and mixed green salad

~ or ~

CHOOSE ANY PANECILLO served with french fries or side salad

BRUNCH \$9

(Saturdays and Sundays from 11am - 4pm)

CARNE CON PAPAS
Ropa vieja, latin home fries, fried egg

FRENCH TOAST
Coconut Milk, Dulce de Leche, Fresh Berries, Coconut Flakes

POLLO RANCHERO
Chipotle Chicken, Black Beans, Scrambled Eggs, Crispy Tortilla

COCKTAILS

CUCUMBER COOLER	11
Crop Cucumber Vodka, Green Grapes, St Germain, Lime, Seltzer	
LOW RIDER	12
Espolon Silver Tequila, Avocado, Ancho Reyes, Lime, Agave, Salt	
MEZCAL & GINGER SHANDY	12
Monte Alban Mezcal, Lime, Ginger Beer, Tecate Beer	
POMEGRANATE MOJITO	12
Bacardi Silver Rum, Pomegranate Liquor, Lime, Agave, Mint	
EL TRADICIONAL	12
Knob Creek Bourbon, Cointreau, Orange Bitters	
EL JEFE	12
Michter's Rye, Cinnamon Honey, Lemon, Ginger Ale	
PISCO SOUR	12
Ocucaje Pisco, Lime, Sugar, Egg White	
CAIPIRINHA	12
Cachaca 51, Sugar, Muddled Lime	
SANGRIA	11
Red or White Wine, Brandy, Orange Liqueur, Fresh Fruit	

HAPPY HOUR

Monday - Friday
from 11am - 7pm

Half Priced
Beer, Wine,
Sangria, Mojitos,
and Well Drinks!!

BOTTLED BEER

NEGRA MODELO	7
Mexico	
MODELO ESPECIAL	7
Mexico	
IMPERIAL	6
Costa Rica	
HELL OR HIGH WATERMELON	7
California	
HEINEKEN	6
Holland	
TECATE	5
Mexico	
CORONA/CORONA LIGHT	6
Mexico	
420 EXTRA PALE ALE	7
Georgia	
BLUE MOON	6
Colorado	
MAGNERS HARD CIDER	7
Ireland	
ESTRELLA DAMM	6
Spain	
BROOKLYN LAGER	6
New York	
MERMAID PILSNER	6
New York	
PILSNER URQUEL	6
Czech Republic	
ROSA HIBISCUS ALE	7
Chicago	
FLOWER POWER IPA	7
New York	
PERONI	6
Italy	
FAT TIRE	7
Colorado	
ESPRESSWAY STOUT	7
Connecticut	
DAYBLAZER ALE	7
Colorado	

DRAUGHT BEER

COORS LIGHT	6
Colorado	
CITRADELIC IPA	7
Colorado	
CAPT. LAWRENCE	7
LIQUID GOLD	
New York	

SPARKLING

BRUT	10	40
Francesc Ricart		

RED WINE

CRianza	11	44
Senorio de Sarria 2012		
MALBEC	12	48
Mythic 2013		
PINOT NOIR	12	48
Lucatoni Reserva 2015		

WHITE WINE

CHARDONNAY	10	40
Lucatoni Reserva 2015		
RIESLING	11	44
Guerilla 2015		
ALBARINO	11	44
Castel de Fornos 2014		

ROSE'

ROSE BOBAL	10	40
Garduño 2014		

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