

## TACOS

Warm corn tortillas with crisp lettuce, pickled jalapenos, radish, sour cream, pico de gallo and guacamole

CHIPOTLE CHICKEN 7  
Shredded chicken, chipotle escabeche

HANGER STEAK 9  
Seared hanger steak, green chimichuri

PERNIL 8  
Roasted pork shoulder, citrus mojo

SALSA VERDE SHRIMP 10  
Sautéed shrimp, salsa verde

MIXED VEGETABLE 6  
Chef's selection of seasonal vegetables

## FRIO

GREEN SALAD 10  
Mixed greens with carrot, onion, cucumber, tomato and a balsamic vinaigrette  
Add chicken, steak or shrimp +3

GUACAMOLE 10  
Traditional avocado hash, tortilla and plantain chips

SALMON POKE BOWL 15  
Classic salmon shoyu, soy sauce, sweet and green onions, ginger, sesame, wakame seaweed salad

## SIDES

PICKLE AND AVOCADO 9  
TEMPURA FRIES  
Roasted chipotle aioli

NEGRA MODELO 8  
BATTERED ONION RINGS  
Chipotle ketchup

CHIMICHURI FRIES 8  
Green chimichuri sauce, manchego cheese

## POSTRES

TRADITIONAL FLAN 7

GUAVA CREAM CHEESE 7  
EMPADADAS

## CALIENTE

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

EMPANADAS 9  
Chipotle chicken, ropa vieja, or spinach/manchego cheese (3 per order)

MOFONGUITOS 12  
Crispy plantain cups with chicken, beef, pork or shrimp

PERRO CALIENTE 8  
Crispy ballpark frank, creamy chipotle slaw, fried onions

CAMARONES AL AJILLO 14  
Grilled shrimp, spicy garlic sauce, toasted bread

WARM SOFT PRETZELS 8  
Aged Vermont white cheddar

NACHOS 11  
Crispy corn tortillas, cheese, black beans, pickled jalapenos, pico de gallo, guacamole and sour cream  
Add chicken, ropa vieja or pernil +\$3

CALAMARI 13  
Fried Dominican honey glazed calamari, sesame seeds

CHORIZO A 10  
LA PLANCHA  
Grilled sausage, caramelized onions, toasted bread

ANTICUCHOS 10  
Adobo chicken, marinated hanger steak or spicy shrimp (3 per order)

CREAM SPINACH DIP 10  
Pan de agua toast

QUESADILLAS 12  
Flour tortillas, cheese, sour cream, pico de gallo, pickled jalapenos and guacamole  
Add chicken, ropa vieja, pernil or salsa verde shrimp +\$3

MAC & CHEESE 10  
chorizo, onions, pico de gallo

## WINGS

Spicy Honey BBQ

~ ~ ~  
Soy-Garlic

~ ~ ~  
Scallion Bleu Cheese

~ ~ ~  
Classic Buffalo

6 pieces 10

12 pieces 15

24 pieces 25

## THE BODEGA BURGER 16

Latin spiced beef patty, toasted 7-grain bun, arugula, caramelized onions, Vermont white cheddar, chimi fries

## VEGETARIANO 13

Black bean and quinoa veggie burger, goat cheese, mushrooms, arugula, cranberry aioli

## PANECILLOS

CUBAN 10  
Ham, pork, Swiss cheese, pickles, and mustard

PULLED PORK 8  
House made guava BBQ sauce

GRILLED CHEESE 8  
Queso blanco, green chimi, tomato, avocado

CHICKEN 9  
Manchego cheese, lettuce, chipotle mayo

## LUNCH SPECIAL

(Monday - Friday from 11am - 4pm)

CHICKEN, BEEF, OR PORK 9  
served with white or yellow rice, red or black beans, and mixed green salad

~ or ~  
CHOOSE ANY PANECILLO 9  
served with French fries or side salad

## COCKTAILS

CUCUMBER COOLER	11
Crop Cucumber Vodka, Green Grapes, St Germain, Agave, Lemon, Seltzer	
LOW RIDER	12
Espolon Silver Tequila, Homemade Avocado Puree, Ancho Reyes	
MEZCAL & GINGER SHANDY	12
Illegal Joven Mezcal, Lime, Agave, Ginger Beer, Tecate	
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	

## BOTTLED BEER

MODELO (NEGRA/ESPECIAL)	7
Mexico	
PERONI	7
Italy	
IMPERIAL	6
Costa Rica	
MADURO BROWN ALE	7
Florida	
HEINEKEN	6
Holland	
TECATE	5
Mexico	
CORONA/CORONA LIGHT	6
Mexico	
420 EXTRA PALE ALE	7
Georgia	
BLUE MOON	6
Colorado	
COORS LIGHT	6
Colorado	
BROOKLYN LAGER	6
Brooklyn, NY	
MERMAID PILSNER	6
Brooklyn, NY	
WATERMELON ALE	8
Montauk, NY	
FLOWER POWER IPA	7
Ithaca, NY	
PROHIBITION ALE	7
San Francisco	
FAT TIRE	7
Colorado	
JAI ALAI IPA	8
Florida	
BUSHWICK PILSNER	7
Brooklyn, NY	
ESTRELLA GALICIA	7
Spain	
MAGNERS CIDER	7
Ireland	

## DRAUGHT BEER

BRONX	
SUMMER PALE ALE	7
Bronx, NY	
SIX POINT OCTOBERFEST	7
Red Hook, NY	
FOUNDERS ALL DAY IPA	7
Grand Rapids, MI	

## SPARKLING

BRUT	10	40
Francesc Ricart		

## RED WINE

CABERNET SAUV	12	48
Garduno 2015		
MALBEC	12	48
Mythic 2015		
PINOT NOIR	12	48
Lucatoni Reserva 2015		

## WHITE WINE

CHARDONNAY	11	44
Lucatoni Reserva 2015		
Pinot Grigio	10	40
La Giaretta 2015		
ALBARINO	11	44
Castel de Fornos 2014		

## ROSE'

BOBAL	10	40
Garduno 2017		

## HAPPY HOUR

Monday - Friday  
from 11am - 7pm

\$4 Beer

\$5 Wine

\$6 Sangria

\$7 Well Drinks, Mojitos,  
Margaritas,  
and Caipirinahs

Looking for a space to host  
your next party?

Need a delivery for lunch or  
dinner for your home or office?

Please contact us at  
[info@bodega88nyc.com](mailto:info@bodega88nyc.com)