

MENU



TACO
~~TUESDAY~~
ALL DAYS.



**CHEF-INSPIRED TACOS. REAL. FRESH. MIXOLOGY.
GREAT TIMES.**



◆◆ BEEF TACOS ◆◆

WEST COUNTY HOUSE WIFE - Adobo-grilled beef tenderloin, grilled portobello mushrooms, candied peppered bacon, Gorgonzola cheese & fresh radish in a corn tortilla **\$6.50**

FROM OUR SEOUL - Korean-grilled short rib with house-made kimchi, toasted sesame seeds & green onions in a corn tortilla **\$5.75**

TRADITIONAL BISTECA - Traditional bisteca street taco (marinated, grilled flank steak with minced onion, cilantro & lime) in a corn tortilla **\$4.00**

FAJITA STEAK - Marinated flank steak, in a flour tortilla with sautéed peppers and onion; topped with aged white cheddar, crisp romaine lettuce, sour cream and diced tomatoes **\$5.25**

THE CHURRASCO - chimichurri marinated skirt steak, grilled and stuffed in a flour tortilla, crisp romaine, with tomato and fresh mozzarella salad with red onion; topped with parmesan cheese crunchies **\$5.50**

THE PHILLY CHEESE STEAK - marinated steak, sautéed peppers and onion, creamy queso, shredded lettuce, freshly diced tomatoes and pepperoncini in a flour tortilla **\$5.75**

◆◆ PORK TACOS ◆◆

B.L.T.A. - crispy pork belly, crisp romaine, heirloom tomato, fried avocado & herbed crema in a corn tortilla **\$5.75**

TRADITIONAL CARNITAS - traditional carnitas street taco with caramelized onion, carrot, cilantro & lime in a corn tortilla **\$5.25**

PORK STEAK DINNER - tender marinated pork steak, beer braised with BBQ sauce over buttery mashed potatoes, served in a corn tortilla and topped with creamy slaw and fried onion straws **\$5.50**

CHORIZO CON PAPAS - corn tortilla, house-made chorizo, diced potatoes, roasted garlic herb crema, queso fresco, freshly roasted corn, red onion and cilantro **\$5.00**



◆◆ KIDS' EATS ◆◆

Available in your choice of Soft Taco or Quesadilla (add \$.50)

BLACK BEANS & CHEESE	\$3
FRIED CHICKEN & CHEESE	\$3
STEAK & CHEESE	\$3
SIDE O' TOTS & CHEESE	\$3

◆◆ CLUB LUNCH ◆◆

TUESDAY-FRIDAY FROM 11 AM - 2 PM / \$14.00

2 TACOS OF YOUR CHOICE (UP TO \$5 VALUE) / 1 SIDE ITEM / A FOUNTAIN DRINK

WANT TO SUB IN A DIFFERENT TACO? NO PROBLEM! (WE'LL JUST INCLUDE THE ADDITIONAL AMOUNT ON YOUR BILL.)

◆◆ SIDES & SWEETS ◆◆

ROASTED STREET CORN CASSEROLE - Freshly roasted corn, lime crema, cayenne & queso fresco **\$4.00**

CLUB TOTS - Fried tots, queso cheese dip, roasted green chiles, chipotle crema & a freshly fried egg topped with radish **\$5.50**

BORRACHO BEANS - Black beans, local stout beer, toasted cumin crema with fresh radish & cilantro **\$3.50**

BUNUELO STICKS - fried flour tortilla strips in a cinnamon sugar simple syrup **\$2.50**

◆◆ HAPPY HOUR ◆◆

TUE-FRI 3 - 6 PM + TUE

GREAT FOOD SPECIALS / \$2 OFF ALL BEER & WINE

B.O.G.O. HOUSE 'RITA AND SANGRIAS



◇◇◇ HAPPY HOUR ◇◇◇

TUE-FRI 3 - 6 PM + TUE

GREAT FOOD SPECIALS / \$2 OFF ALL BEER & WINE / B.O.G.O. HOUSE 'RITA AND SANGRIAS



◇◇◇ SIGNATURE COCKTAILS ◇◇◇

We only use the highest quality spirits and fresh ingredients in our cocktails to ensure the best drinks every time.

FRESHEST MARGARITA | \$10 Milagro Blanco, Lime Juice, Agave Nectar and a Salted Rim

FRESHEST SHAKER | \$35 32oz of our Freshest Margarita served in a reusable shaker

STRAWBERRY MINT MARGARITA | \$9 Silver Tequila, Fresh Strawberry, Fresh Mint, Fresh Lime and a Sugar Rim

CLUB MARGARITA | \$12 Milagro Reposado, Grand Marnier, Lime Juice and a Salted Rim

SEASONAL MARGARITA | \$9 Silver Tequila, Seasonal Fruit, Lime Juice and a Sugar Rim

SPICY PALOMA | \$10 Classic Paloma with a Kick of Ancho Spice. Milagro Blanco, Ancho Verde, Fresh Citrus and San Pellegrino Grapefruit

CUCUMBER MINT CRUSH | \$9 A Refreshing, Cucumber Cocktail with a hint of Mint, Hendrick's Gin, Cucumber, Mint and Fresh Citrus

CLUB SEASONAL MOJITO | \$9 Refreshing, Seasonally Picked Fruit, and a touch of Sparkling, Bacardi Silver, mint and lime juice

ICELANDIC MULE | \$9 Your Favorite Classic Vodka Drink, Made with the Cleanest Vodka From the Springs of Iceland, Reyka Vodka, Fresh Citrus, Ginger and Mint, Served in a Copper Mug

MONKEY BUSINESS | \$9 A Delicious Whiskey Sour with a Kick of Cinnamon and Spice, Monkey Shoulder Whiskey, Ancho Reyes, Lemon Juice, Cinnamon and Angostura Bitters, Served with a Cocoa Dusted Lemon

SUNORA COLADA | \$9 Sunora Bacanora, Malibu Coconut Rum, Coconut Cream and Pineapple Juice

◇◇◇ SEASONAL SANGRIAS \$8 ◇◇◇

The freshest fruit makes the best sangria.

RED SANGRIA Ask your Server about Today's Red Wine and Seasonal Fruit Mixture. Always Fresh and Refreshing.

WHITE SANGRIA Ask your Server about Today's White Wine and Seasonal Fruit Mixture. Always Fresh and Refreshing.

◇◇◇ WINES ◇◇◇

\$8 per glass | \$30 per bottle

PINOT GRIGIO
CHARDONNAY
PINOT NOIR
CABERNET SAUVIGNON

◇◇◇ BEER ◇◇◇

Seasonal Draft Beers Available your server can tell you what's on tap

CRAFT	4 HANDS CITY WIDE APA 16 OZ CAN	\$7.00
	4 HANDS SINGLE SPEED ABA 12 OZ CAN	\$5.00
	UCBC SCHNICKELFRITZ 16 OZ CAN	\$7.50
	UCBC FANTASYLAND IPA 16 OZ CAN	\$7.50
	UCBC URBAN DOG AM. LAGER 16 OZ CAN	\$7.00
	UCBC ZWICKEL 16 OZ CAN	\$7.50
	SCHLAFLY PALE ALE 12 OZ BOTTLE	\$4.50
	SCHLAFLY OATMEAL STOUT 12 OZ BOTTLE	\$4.50
IMPORT	GOOSE ISLAND 312 URBAN WHEAT 16 OZ CAN	\$4.50
	O'FALLON 5 DAYS IPA 12 OZ BOTTLE	\$4.50
	SHOCK TOP BELGIUM WHEAT 16 OZ CAN	\$4.50
	CORONA 12 OZ BOTTLE	\$5.00
	CORONA LIGHT 12 OZ BOTTLE	\$5.00
	DOS XX 12 OZ BOTTLE	\$5.00
	DOS XX AMBER 12 OZ BOTTLE	\$5.00
	MODELO ESPECIAL 12 OZ BOTTLE	\$5.00
MODELO NEGRA 12 OZ BOTTLE	\$5.00	
DOMESTIC	BUD LIGHT 16 OZ ALUMINUM	\$4.50
	BUDWEISER 16 OZ ALUMINUM	\$4.50
	BUD SELECT 16 OZ BOTTLE	\$4.50
	MICHELOB ULTRA 16 OZ ALUMINUM	\$5.50
	MILLER LITE 16 OZ ALUMINUM	\$4.50
	BLUE MOON 16 OZ CAN	\$4.75
OTHER	BECK'S NON ALCOHOLIC BEER 12 OZ BOTTLE	\$5.00
	TRULY SEASONAL FLAVORS 12 OZ CAN	\$5.00
	CORONA REFRESCA SEASONAL FLAVORS 12 OZ CAN	\$5.00
	WHITE CLAW SELTZERS 12 OZ CAN	\$5.00
	HIGH NOON SUN SIPS 12 OZ CAN	\$7.00