

en BOCA

¡BIENVENIDOS PISTOLEROS!

1001 N. BOULEVARD | (804) 359-0768 | ENSUBOCA.COM

Welcome to En Su Boca, our tequila and beer-centric, taco-slinging, late night honky-tonk in the heart of Richmond's Boulevard neighborhood. Not your average tex-mex, we're inspired from the Mission streets of San Francisco, with authentic Mexican ingredients in our kitchen, and a uniquely Richmond point-of-view on our dishes. Everything is local here, from our handmade corn tortillas, to our craft beers, and our abundant Ed Trask artwork. Housed in the former Triangle Adult Bookstore, En Su Boca is the place for many happy endings with a warm taco, a cold margarita, and a little slice of Richmond. Thanks for being here, we're glad you came.

APERITIVOS

BOTTOMLESS CHIPS + HOUSEMADE SALSAS (v) 3
fire roasted tomato salsa, tomatillo salsa verde, (grilled habanero salsa upon request)
*\$5 for parties of 6 or more

GUACAMOLE (v) 10
chips + salsas

HUEVOS DIABLOS (v) 5
deviled eggs, chipotle, pequin chile, pickled jalapeños + onions

QUESO FUNDIDO CASSEROLITO 8
li'l casserole of melted chihuahua cheese, housemade chorizo, fire roasted poblano peppers, warm tortillas
(available vegetarian without chorizo)

NACHOS TOTOPOS (v) 8
tortilla chips tossed with arbol chile salsa, jack + cotija cheeses, cilantro, lime crema, lime zest (add meat \$3)

SALT BRINED CHICKEN WINGS 9
house made Valentina 'buffalo' sauce, pickled jalapeños + onions, lime crema

6 CHILE CHILI 8
chorizo, beef and bacon, served with warm tortillas, lime crema

GRILLED STREET CORN (v) 6
lime mayonnaise, cotija cheese, pequin chile

SWEET POTATO FRIES (v) 7
Tijuana ranch, chipotle ketchup

TAQUERIA CAESAR SALAD (v) 11
romaine, cotija cheese, pickled red onions, grilled lemon Caesar dressing
(add meat \$3)

TACOS

1 POR \$3 ~ 4 POR \$11 ~ 10 POR \$25

choice of style
served with taqueria onions, cilantro

FORK Y KNIFE BURRITOS \$10

choice of style
dirty rice, drunken beans, jack cheese, avocado, sour cream

BOWL +\$1 OR SALAD +\$2
SMOTHERED AND SLATHERED +\$3
warm arbol salsa and melted jack cheese

QUESADILLAS

\$11

choice of style
jack cheese, sour cream, pickled red onions

TRADITIONAL STYLES

MARINATED GRILLED CHICKEN
marinated in lemon, lime, + six spices, served with fire roasted tomato salsa

YUCATAN PORK PIBIL
banana leaf slow-roasted pork, served with habanero salsa, pickled red onions

HOUSEMADE CHORIZO
tomatillo salsa verde

BRAISED CHICKEN TINGA
tomato + chipotle, slow braised

SLOW ROASTED CARNITAS
slow roasted citrus pork shoulder, toasted arbol salsa

CARNE ASADA
citrus marinated grilled steak, served with tomatillo salsa verde

NEW SCHOOL STYLES

SOUTHERN FRIED FISH
pacific cod, chipotle crema, cabbage slaw

SLOPPY JOSÉ
sweet + spicy Mexican sloppy joe, shredded jack, shredded lettuce, fire roasted tomato salsa

TWIN OAKS SOY CHORIZO (v)
fire roasted tomato salsa

RAJAS (v)
fire roasted poblano peppers, grilled red peppers, caramelized onions, fire roasted tomato salsa

BLACK BEAN (v)
drunken black beans, jack cheese, fire roasted tomato salsa

SIDES Y NIÑOS

EXTRA THINGS 1
salsa, sour cream, cheese, shredded lettuce, pickled jalapeños + onions

KIDS QUESADILLA 7
with rice + beans
(10 and younger)

EXTRA GUAC 5

KIDS TACOS 7
two chicken tacos, cheese, mild salsa, rice + beans
(10 and younger)

EXTRA MEAT 3

RICE OR BEANS 3

Dulces

TIRA MI SU abuelito chocolate, Kahlua, secret ingredient 6

TRES LECHES DOUGHNUT CHURRITOS 5

GOODS

TO GO →

one pint mason jars - ask your server

FIREROASTED TOMATO SALSA 8

TOASTED ARBOL SALSA 10

TOMATILLO SALSA VERDE 8

SPICY PICKLED GREEN BEANS 9

GRILLED HABANERO SALSA 10

PICKLED JALAPEÑOS & ONIONS 10

EN SU BOCA HELLA PEÑO HOT SAUCE 5

~ (v) vegetarian options ~ 20% gratuity may be added to parties of 6 or more ~ split checks are not available for parties of 6 or more
~ consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

MARGARITAS

HOUSE MARGARITA 8
on the rocks or frozen,
house tequila, triple sec, sour

BEST MARGARITA 11
Sauza Hornitos, Cointreau, sour

BESTEST MARGARITA 15
Herradura reposado, Grand Marnier, sour

SMOKED MARG 11
Del Maguey Vida mezcal, triple sec, sour

JALAPEÑO MARGARITA 11
Tanteo Jalapeño, triple sec, sour

SKINNY MARGARITA 11
Lunazul blanco, fresh orange and lime, agave

AGUA FRESCA MARGARITA 10
Lunazul Blanco, agave, agua fresca

CERVEZA-RITA 8
half frozen margarita, half Modelo Especial

TOP IT WITH CHAMPAGNE +2

ADD FRESH FRUIT PUREE +2

Tequila

MAKE IT A MARG FOR \$3 MORE

WHITE

1800 silver 7	PATRÓN XO coffee 8
CAMARENA silver 7	TANTEO jalapeño 9
LUNAZUL blanco 7	TRES AGAVES blanco 10
CORAZÓN blanco 7	PATRÓN silver 11
OLMECA ALTOS plata 7	HERRADURA silver 11
CORRALEJO silver 8	AVION silver 12
ESPOLÓN blanco 8	CASAMIGOS blanco 12
MILAGRO silver 8	

REPOSADO

1800 7	CABO WABO 10
JOSE CUERVO 7	HUSSONG'S 11
SAUZA HORNITOS 7	TRES AGAVES 12
CAZADORES 8	HERRADURA 13
ESPOLÓN 8	KAH 14
LUNAZUL 8	CASAMIGOS 15
CORRALEJO 9	AVION 15
MILAGRO 9	

AÑEJO

LUNAZUL 10	TRES AGAVES 13
TRES GENERACIONES 12	HERRADURA 14
LUNAZUL PRIMERO 12	AVION 17
MILAGRO 12	CASAMIGOS 18
ESPOLÓN 13	KAH 20

MEZCAL

MONTE ALBAN 7	LOS AMANTES reposado 16
DEL MAGUEY vida 10	DEL MAGUEY minero 19
LOS AMANTES joven 12	DEL MAGUEY chichicapa 22
CREYENTE joven 12	

COCTELES

MEZCALITO Vida mezcal, lemon, agave 9

RUSSIAN AGUA FRESCA Stolichnaya vodka, housemade agua fresca, lime, agave 9

FULL SUN Old Overholt Rye whiskey, St. Elizabeth Allspice Dram 9
Combiar, lemon, grenadine

PISTOLERO Vida mezcal, Cherry Heering, sweet vermouth, orange 9

SNOW DAY Knob Creek bourbon, maple syrup, orange bitters 9

FOREVER SUMMER Hornitos Black Barrell anejo tequila, strawberry, lemon, mint 9

TEQUILA GRANADA Olmea Altos Plata tequila, pomegranete, honey, lime, mint 9

BLUE RIDGE GIN Continental gin, Cynar, apple cider, lemon, honey 9

SOMETHING TO RYE HOME ABOUT Bulliet Rye whiskey, Vida mezcal 11
Cynar, lavender, lemon, grapefruit

YOUNG BUCK Belle Isle Cold Brew Coffee moonshine, Cynar, Combiar 9
lemon, tonic, rosemary

MEXICO CITY MICHELADA Modelo Especial lager, lime, Worcestershire, hot sauce 8

DE BARRIL C BOTELLAS

MODELO ESPECIAL pilsner 5
mexico / 4.4%

DOS EQUIS amber lager 5
mexico / 4.7%

BALLAST POINT 8
sour wench blackberry ale
san diego, ca / 7.0%

BALLAST POINT sculpin ipa (r/p/g) 7
san diego, ca / 7.0%

O'CONNOR el guapo agave ipa 6
norfolk, va / 7.5%

GREEN FLASH west coast dipa 7
san diego, ca / 8.1%

PALE FIRE salad days saison 6
harrisonburg, va / 7.0%

ARDENT selection *
rva / %

LATAS

PBR 3 TECATE 4

blanco

VINHO VERDE 7 / 21
Aveleda / Portugal

PINOT GRIGIO 7 / 21
Gabiella / Italy

CHARDONNAY 7 / 21
Dry Canyon / France

SAUVIGNON BLANC 7 / 21
La Galope / France

CERVEZA

BROOKLYN winter lager 6

BUDWEISER 4

BUD LIGHT 4

COORS LIGHT 4

CORONA extra 5

CRABBIE'S ginger beer 6

HEAVY SEAS tropicannon citrus ipa 6

LEGEND brown 5

MILLER lite 4

MILLER highlife 4

NEGRA MODELO 5

PACIFICO 5

PRESIDENTE 4

SOL 5

TRAPEZIUM white ale 6

IMPERIAL 4
lager

ANDERSON VALLEY 5
blood orange gose

BUSKEY 6
rva cider

AUSTIN EASTCIDERS 5
pineapple cider

VINO

tinto

PINOT NOIR 6 / 18
Trapiche / Argentina

TEMPRANILLO 7 / 21
Bodegas Aragonesas / Spain

MALBEC 8 / 24
Diseño / Argentina

CABERNET SAUVIGNON 8 / 24
Las Mulas / Chile

NON-ALCOHOLIC BEBIDAS

JARRITOS NATURAL SODA 3

MEXICAN COKE + SPRITE 3

SWEET HIBISCUS ICED TEA 3

RED BULL 4
original, tropical

**FRESH SQUEEZED
LEMONADE OR LIMEADE** 4

AGUA FRESCA 3
rotating fruit, sugar, water

CASA HORCHATA 3
cinnamon, condensed milk, rice milk



MONDAY THRU FRIDAY
3-6 PM
(DINE-IN ONLY)

DRINKS

\$1^{OFF} ANY CERVEZA OR
GLASS OF VINO

\$4 RAIL
HIGHBALLS

\$6 HOUSE
MARGARITAS

FOOD

75¢ WINGS
(MINIMUM OF 4)

\$2 TACOS

\$2^{OFF} ANY BURRITO

\$6 NACHOS
TOTOPOS

-THE-
HAPPIEST
OF ALL HOURS

5-6
PM

M
\$1 FISH TACOS

TU
\$1 CHORIZO TACOS

W
HALF PRICE APERITIVOS
(EXCLUDING 6 CHILE CHILI
+ SEAFOOD CEVICHE TOSTADA)

TH
\$1 SLOPPY JOSE TACOS