

en BOCA

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

¡BIENVENIDOS PISTOLEROS!

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

corn tortilla chips, fire roasted tomato salsa, tomatillo salsa verde
(spicy grilled habanero salsa upon request)
\$5 for parties of 6 or more

GUACAMOLE (V) 8

chips + salsas

HUEVOS DIABLOS (V) 5

deviled eggs, chipotle, pequin chile, pickled fresnos + jalapeños

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 AL PASTOR 9

house made Valentina 'buffalo' sauce, pickled jalapenos + fresnos, 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, key lime

SWEET POTATO FRIES (V) 7

chipotle ketchup, Tijuana ranch

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

BOWL OR SALAD +\$1 |
SMOTHERED + SLATHERED IN WARM ARBOL SALSA
AND MELTED JACK CHEESE +\$3

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

QUESADILLAS

\$11

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

TRADITIONAL STYLE

MARINATED GRILLED CHICKEN

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

HOUSEMADE CHORIZO

tomatillo salsa verde

SLOW ROASTED CARNITAS

slow roasted citrus pork shoulder, toasted arbol salsa

YUCATAN PORK PIBIL

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

BRAISED CHICKEN TINGA

tomato + chipotle, slow braised

CARNE ASADA

citrus marinated grilled steak, served with tomatillo salsa verde

NEW SCHOOL STYLE

SOUTHERN FRIED FISH

pacific cod, chipotle crema, cabbage slaw

LOCALLY SOURCED TWIN OAKS SOY CHORIZO (V)

fire roasted tomato salsa

BLACK BEAN (V)

drunken black beans, jack cheese, fire roasted tomato salsa

SLOPPY JOSÉ

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

RAJAS (V)

fire roasted poblano peppers, grilled red peppers, caramelized onions, fire roasted tomato salsa

SIDES y NIÑOS

EXTRA THINGS 1

salsa, sour cream, shredded lettuce, cheese, or pickled jalapenos + fresnos

EXTRA GUAC 3

EXTRA MEAT 3

KIDS QUESADILLA 7

with rice + beans

KIDS TACOS 7

two chicken, cheese, mild salsa tacos, with rice + beans

RICE OR BEANS (V) 3

or half + half

NON-ALCOHOLIC BEBIDAS

SWEET HIBISCUS ICED TEA 3

JARRITOS + MEXICAN COKE 3

changes often

FRESH SQUEEZED LEMONADE OR LIMEADE 4

* (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, especially if you have medical conditions

AQUA FRESCA 3

changes often
(Russian adult style)

CASA HORCHATA 3

cinnamon, condensed milk,

Dulces

TIRA MI SU abuelito chocolate, Kahlua, secret ingredient 6

TIJUANA DOUGHNUT CHURRITOS bourbon caramel, powdered sugar 5



Tequila

WHITE

LITTLE TO NO OAK

TWO FINGERS blanco	6
1800 silver	7
CORRALEJO blanco	7
ARTA blanco	7
LUNAZUL blanco	7
ESPOLÓN blanco	8
CORAZÓN blanco	8
PATRÓN XO CAFE coffee bean	8
TANTEO Jalapeno blanco	9
PATRÓN silver	10
TRES AGAVES blanco	10
CASAMIGOS blanco	10
HERRADURA silver	11
KAH blanco	11



REPOSADO

UP TO 11 MONTHS IN OAK

TWO FINGERS gold	6
JOSE CUERVO ESPECIAL gold	7
SAUZA HORNETOS reposado	7
ESPOLÓN reposado	8
CAZADORES reposado	8
CORRALEJO reposado	9
CABO WABO reposado	10
HUSSONG'S reposado	11
KAH reposado	12
TRES AGAVES reposado	12
CORZO reposado	14



ANEJO

MINIMUM 1 YEAR IN OAK

CORRALEJO anejo	11
TRES GENERACIONES anejo	12
HERRADURA anejo	13
TRES AGAVES anejo	13
CORZO anejo	14



MEZCAL

MONTE ALBAN	7
DEL MAGUEY VIDA	10
DEL MAGUEY CREMA DE MEZCAL	10
DEL MAGUEY MINERO	18

COCTELES

HOUSE MARGARITA on the rocks or frozen, house tequila, triple sec, housemade margarita mix, fresh lime	8
BEER-RITA Half frozen house margarita, half Pacifico pilsner	9
BANDOLARO Two Fingers tequila, chili pepper vinegar, lime, soda water, fresh sliced jalapeños	9
JALISCO COFFEE Horchata, Patrón XO Cafe	9
MEZCALITO Del Maguey Vida Mezcal, agave, fresh lemon juice, orange peel	9
RUSSIAN AGUA FRESCA Stolichnaya vodka, house made agua fresca, agave, lime	9
THE VOYEUR Espolon Reposado tequila, basil, blackberry simple syrup, soda water	9
PEPE'S CUP Tanteo Jalapeño tequila, agave, house made margarita mix, salted rim, pickled jalapeno	9
HIBISCUS TEA Two Fingers tequila, hibiscus tea, lemon, lime	9
BROAD STREET OLD FASHIONED Espolon Reposado tequila, mole bitters, serano honey, orange wedge, cherry	9
THE CHIHUAHUA Hendricks gin, serrano pepper honey, lemon juice, lemon wedge	9
THE STRANGER IN THE FAN Two fingers tequila, Vida Mezcal, St. Germaine, agave, grapefruit juice, orange peel	9
MICHELADA Pacifico draft, lime salt rim Available Mexico City style with worcestershire and chili sauce	8

VINO

blanco

AVELEDA 7 / 21 vinho verde / Portugal
BARONE FINI 7 / 21 pinot grigio / Italy
WILLIAM HILL 7 / 21 chardonnay / California
ANDERRA 7 / 21 sauvignon blanc / Chile

tinto

TRAPICHE 6 / 18 pinot noir / Argentina
RIOJA VEGA 7 / 21 rioja / Spain
RENACER PUNTO FINAL 8 / 24 malbec / Argentina
VERAMONTE 8 / 24 cabernet sauvignon / Chile

sparkles

CODORNIU CAVA 8 / 24 Spain

sangria

SANGRIA ROJA 9 red wine, Macchu Pisco, Combiar green apple, cinnamon, citrus

CERVEZA de BARRIL

SEASONAL TAP X3 *	LAGUNITAS IPA	6
PACIFICO PILSNER 5	HARDWOOD SELECTION	6
DOS EQUIS AMBER LAGER 5	BLUE MOUNTAIN	6
O'CONNOR EL GUAPO IPA 5		

BOTELLAS

PBR (CAN) 2	BROOKLYN BROWN ALE	5
BUDWEISER 4	LEFT HAND MILK STOUT	5
BUD LIGHT 4	TECATE (CAN)	3
MILLER LITE 4	CORONA EXTRA	5
COORS LIGHT 4	CARTA BLANCA	5
AMSTEL LIGHT 4	SOL	5
HEINEKEN 5	NEGRA MODELO	5
CRISPIN DRY CIDER 6	MODELO ESPECIAL	5
CRABBIE'S GINGER BEER 6	N/A	5



MONDAY THROUGH FRIDAY
3-6 PM / DINE-IN ONLY

DRINKS

CHECK US OUT AT
EN SU BOCA TO LEARN
MORE ABOUT OUR
HAPPY HOUR
DRINK SPECIALS

FOOD

50¢ \$2
WINGS (MINIMUM OF 4) TACOS

\$2^{OFF} \$6
ANY BURRITO NACHOS TOTOPOS

-THE-
HAPPIEST
OF ALL HOURS

5-6^{PM}

M	\$1 FISH TACOS
Tu	\$1 CHORIZO TACOS
W	ANY APERITIVO, HALF PRICE
Th	\$1 SLOPPY JOSE TACOS