



## RUM DRINKS

-  **MOJITO** 16 Don Q Silver, Lime, Mint, Guarapo, Soda
-  **PIÑA COLADA** 17 Don Q Gold, Pineapple juice, Coconut cream  
*Add overproof rum for +3 | Blue Colada +3*
-  **RUM FASHIONED** 19 Tenango Rum, Platano Demerara, Bitters
-  **RONGRONI** 18 Brugal 1888, Campari, Sweet Vermouth
-  **CAFECITO** 17 Pa'lante Coffee Rum, Amaro, Panela





## DAIQUIRIS

Legend has it; in 1898 after a long day under the Cuban sun, American engineer Jennings Cox combined local rum, lime, sugar, and ice in a cocktail shaker and the Daiquiri was born.



- LA FLORIDITA** 16 Bounty Silver, Lime, Simple
- OLD CUBAN** 17 Bacardi 8, Lime, Simple, Mint, Cava
- HEMINGWAY** 16 Plantation 3 star, Lime, Grapefruit, Luxardo
- AVENTURA** 17 Rhum JM Silver, Chinola, Red Aperitivo, Lime, Hibiscus

## COCKTAILS

-  **COCO BOLO** 16 Monkey Shoulder Scotch, Coco Rico Soda, Young Coconut
-  **CANCUN** 17 Libelula Tequila, Banhez Mezcal, Orange liqueur, Pineapple Pique
-  **FLAMENCO** 19 Mijenta Tequila, Combier Blue, Salted Lime Cordial, Soursop
-  **LAS CROABAS** 18 Gin, Chilli oil washed Dry Vermouth, Aji Passion Ceviche Brine
-  **MOSQUITO BAY** 17 Stateside Vodka, Faccia Brutto Centerbe, Lemon, Parsley, Rosemary and Lavander bitters

## MOCKTAILS

-  **PUNCH IT** 12 Lyre's Dark Cane Spirit, Mango, Coconut, Ginger Beer
-  **NO JITO** 12 Lyre's White Cane Spirit, Lime, Mint, Soda
-  **HIBISCUS LEMONADE** 12 Lyre's dry London, Lemon, Hibiscus Syrup
-  **N/AMARO AND COKE** 12 Pathfinder NA Amaro, Guarapo, Coke
-  **FRESH CUBAN** 13 Lyre's Dark Cane Spirit, N/A Sparkling Wine, Lime, Mint

## BEER

### DRAFTS

- Bolo Light** 9
- Bolo Dark** 9
- Seasonal** 8
- IPA** 8

Our in-house draft beers are brought to you by



### BOTTLES/CANS

- Medalla Light** 5
- IPA** 7
- Cider** 8
- Sour**
- Pilsner**
- N/A Beer**

## WINE

- BLANCO** 15
- TINTO** 15
- CASCARA** 15
- BUBBLES** 16
- BOTTLES** >



## BOLO A MilkBoy PRODUCTION

### Owner

Tommy Joiner  
Jamie Lokoff

### Chef/Partner

Yun Fuentes

### Chef de Cuisine

Michael DeJesus

### Sous Chef

Sandra Santos

### Head Bartender

Antonio "Tony" Jimenez

### Floor Captain

Peyton Crenshaw

### Cooks

Angelica Lorenzo  
Anly Lisbeth Diaz alvarado  
Jessica Alin Jimenez Hernandez  
Santos Mario Lemus Hernandez  
Erika Pena  
Darwin Perez  
Juan Sanchez Huerta

### Dishwashers

León China  
Carlos Manuel Perez Vasquez  
Cain Espino  
Miguel Sanchez Macias

### Servers

Leslie Ventura Soto  
Jeffrey Gaynor  
Lucina Doren  
Serena Caveda  
Aiden Berton  
Diuto Anyanwu  
Adam Rocabaldo

### Bartenders

Patrick O'brein  
Carlos Daniel Echevarria  
Imogen Roth

### Support

Karla Yadira Hernandez Cortez  
Gustavo Martinez Chavez  
Devon Michalski  
Trevor Gennadie  
Milton Hernandez

### Hosts

Devon Howard  
Osiris Ramirez Lopez

### Architectural Designer

Alexandra Zahn

# STAFF

*Celebrate Your Fiesta With Us!*

For all booking inquiries, email us at:  
[events@bolophl.com](mailto:events@bolophl.com)

(267) 639-2741

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@bolo\_phl

Must be at least 21 year old with photo I.D. to order alcohol. Please drink responsibly.