

BOLO RUM BAR

MOJITO 16
don q cristal, guarapo, mint, lime, club soda
Passion +2 / Coconut +2 / Mango +2 / Hibiscus +2 / Piña +2

TI PUNCH 15
rum jm, muddled lime, piloncillo

HOTEL NACIONAL 18
bacardi 8, apricot combier, pineapple, lime

RUM FASHIONED 20
Diplomatico Selection de Familia, plantain almibar, banana bitters

DARK & STORMY 14
gosling's black seal, ginger beer, lime

BESITO 18
coco fat washed mount gay eclipse, dry vermouth, amaretto

CARAJILLO "SHAKEADO" 17
cold brew, don q 7, licor 43, rock

CAFECITO 18
espresso, pa'lante rum, amaro gorini, panela

COCO BOLO 15
monkey shoulder scotch, coco rico soda, young coconut

PIN PIN 18
granja mezcal, aperol, passion fruit, pique-piña

RUMBA ROSA 16
suyo pisco, frambuesa syrup, lemon

PAMELA 17
gray whale gin, pomelo cordial, tonic, lime

PIÑA COLADA 18



don q gold, pineapple juice, coconut cream, luxardo maraschino cherries

- *Pink Colada +2*
- *Blue Colada +2*
- *Over Proof float +3*

In 1954, two important events happened in Puerto Rico. The invention of Coco Lopez, and the subsequent creation of the Piña Colada. The cocktail took over the world so quickly that it became the national drink of Puerto Rico. Thank you Professor Ramon Lopez Izarray for Coco Lopez and "Monchito" for the Piña Colada.

DRAFTS

BOLO LIGHT 9

pre-prohibition cream ale, ABV 5.2%

BOLO DARK 9

American brown ale, ABV 5.8%

PLAYA BRAVA IPA 9

West coast IPA 6.3%

SEASONAL 8



Our house draft beer is brewed locally in Philly by **MY LOCAL BREW WORKS**

BEER

BOTTLES & CANS

MEDALLA LIGHT 6

10oz | Puerto Rico

PRESIDENTE PILSNER 6

12oz | Dominican Republic

TRÖEGS PERPETUAL IPA 8

12oz | Hershey, PA

YARDS PALE ALE 7

12oz | Philadelphia, PA

DOMINGA PALOMA SOUR 9

12oz | Colorado

N/A BEER 8

MOCKTAILS

VIRGIN COLADA 12
pineapple juice, coconut cream

NO JITO 12
lime, mint, guarapo, soda

HIBISCUS LEMONADE 12
ginger, lemon, hibiscus, club

PICA PIÑA 12
lime, pineapple pique, tajin Rim

ST. AGRESTIS PHONY NEGRONI 12

N/A BEVERAGE

AQUA PANNA 10
spring water

S.PELLEGRINO 10
sparkling mineral water

COCA-COLA 7

SPRITE 7

DIET COKE 7

GINGER BEER 6

CLUB SODA 5

Celebrate Your Fiesta With Us!

For all booking inquiries, email us at: events@bolophl.com

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

WINE

	GLASS	BOTTLE
GULP HABLO (1L) Verdejo, Castilla-La Mancha, Spain	15	65
EL JEFE (1L) Rose, Tempranillo, Spain	16	65
GULP HABLO (1L) Tempranillo Monastrel Garnacha, Spain	15	65
CAVA YA! (750ml) Cuvée, Brut, Spain	16	65



For more wine options, scan the QR Code or ask your server for a copy of the wine list

A MilkBoy PRODUCTION

OWNER
Tommy Joyner
Jamie Lokoff

CHEF/PARTNER
Yun Josué Fuentes

SOUS CHEF
Sandra Santos
Leonardo Barrios

HOSPITALITY MANAGER
KiKi Shanks

COOKS
Angelica Lorenzo
Juana Gutierrez
Norma Carcamo
Jessica Alin Jimenez Hernandez
Santos Mario Lemus Hernandez
Melissa Tellez Hernandez
Mario Hernandez Mendez
Ismael Huerta

DISHWASHERS
Carlos Manuel Perez Vasquez
Cain Espino
Miguel Sanchez Macias
Ka Abdoulaye

SERVERS
Imogen Roth
Devon Howard
Talia Bronson
Stephanie Chambers

HEAD BARTENDER
Matthew Perkins

BARTENDERS
Kevin Rocha-Martinez
Angelina Crawford
Idalys Samuels

R&M
León Chinaea

SUPPORT
Yasmin Vazquez
Jose Maria Perez Jeronimo
Janet Ortiz
Guillermo Mauricio
Natalie Muñoz Rosas

HOSTS
Brooke DeAngelis
Calum Mitchell
Andrea Pineda

EVENTS COORDINATOR
Renee Blitman Maffiore

STAFF