

# Boleo

122 W. Monroe St. Suite 1500 60603 · +13127509007 · Updated: Jan 14, 2026

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## FRIO 2

### Ceviche de Meagre

\$17.00

Salsa Criolla, Choclo, Chulpe, Rocoto Leche de Tigre

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### Tuna Tiradito

\$19.00

Ahi Tuna, Preserved Lemon, Aji Amarillo, Citrus Salt

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## EMPANADAS 4

### Vegetarian

\$12.00

Kale, Cremini Mushrooms, Provolone, Romesco

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### Pollo

\$15.00

Roasted Chicken, Aji Panca, Aji Amarillo Salsa

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### Carne

\$15.00

Beef, Potato, Poblano Peppers, Pisco-Soaked Raisins, Aji Verde Sauce

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### Empanada Trio

\$20.00

One of Each Empanada Served with Accompanying Sauces

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## ANTICUCHOS 2

### Anticuchos de Hongos

\$12.00

King Trumpet Mushrooms, Yuzu Kosho Aioli, Aji Marisol, Furikake

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### Anticuchos de Pollo

\$14.00

Chicken Thigh, Aji Verde, Scallions

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## CALIENTE 9

### Yaquitas

\$12.00

Crispy Yucca Fries, Rocoto Aioli

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### Arroz Chaufa

\$18.00

Fried Rice, Shrimp, Mushrooms, Peppers, Sweet Potato, Scallion

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### Pan con Chicharon Sliders

\$14.00

Crispy Pork Belly, Sweet Potato, Salsa Criolla, Rocoto Aioli

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### Ora King Salmon

\$32.00

Aji Panca Glaze, Maitake Mushrooms, Sunchokes, Red Quinoa

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**Vegetable Saltado** **\$22.00**

Shitake Mushrooms, Peppers, Baby Tomatoes, Scallion, Bok Choy

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**Lomo Saltado** **\$24.00**

Stir-Fried Beef, Saltado Salsa, Red Onions, Tomato, Bell Peppers, French Fries

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**Bisteca de Res**

NY Strip Steak, Anticuchera Salsa, Grilled Scallions

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**Braised Pork Shank** **\$32.00**

Parsnip Puree, Butternut Squash Hash, Green Mole Sauce

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**Roasted Pollo a la Brasa**

Black Garlic Chimichurri, Yucca Fries, Aji Amarillo Sauce

**AVAILABLE OPTIONS**

1/2 Chicken: \$24.00

Whole Roasted: \$32.00

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## POSTRE <sup>2</sup>

**Flan** **\$10.00**

Homemade flan topped with strawberries

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**Chocolate Souffle Cake** **\$10.00**

Passionfruit, Aji Panca Sauce, Puffed Quinoa

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## FOOD <sup>4</sup>

**Yaquitas** **\$8.00**

Crispy Yucca Fries, Rocoto Aioli

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**Pan con Chicharon Slider** **\$8.00**

Crispy Pork Belly, Sweet Potato, Salsa Criolla, Rocoto Aioli

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**Aniticuchos de Pollo** **\$9.00**

Chicken Thigh, Aji Verde, Scallions

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**Ceviche de Meagre** **\$9.00**

Salsa Criolla, Rocoto Leche de Tigre, Choclo, Chulpe

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## DRINKS <sup>5</sup>

**Happy Hour Beer** **\$7.00**

Rotating Selection

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**Honoro Vera Sauvignon Blanc** **\$10.00**

Sauvignon Blanc / Verdejo

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**Honoro Vera Garnacha** **\$10.00**

Garnacha

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**Frozen Pisco Sour** **\$14.00**

Quebranta Pisco, Strawberry, Yerba Mate, Lime

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**Chilcano** **\$15.00**  
House Pisco Blend, Ginger Beer, Lime

## CLASSICS 5

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**Tincho** **\$16.00**  
Argentinian Torrontes Wine, Passionfruit, Lime, Soda. A Refreshing Tropical Fruit Wine Spritz

**Division Bell** **\$18.00**  
Illegal Mezcal, Aji Aperol, Maraschino, Lime. Juicy, Spicy, Slightly Bitter - Completely Crushable

**Frozen Pog Pina Colada** **\$17.00**  
Aged Venezuelan Rum, Pineapple, Orange, Guava, Choice of Mezcal or Rum - pick one!

**Chilcano** **\$17.00**  
Albilla Pisco, Pisco Brandy, Ginger Beer, Lime, Chunchu Bitters. Drinks like a Mule - Kicks Like One Too

**Pisco Sour** **\$18.00**  
House Acholado Pisco, Lemon & Lime, Egg White, Chunchu Bitters. The Classic - Featuring a Blend of Albilla, Quebranta, & Italia Piscos

## SPIRIT FREE 1

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**Purple Mule** **\$12.00**  
Purple Chicha Morada, Ginger Beer, Lime. A refreshing purple maize mule

## CRUSHERS 3

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**Chicha Morada** **\$17.00**  
Quebranta Pisco, Brugal Blanco, Michoacán Rum, Chicha Morada, Lime, Gentian. A Nod to the Purple Corn Beverage from the Andean Regions of Peru. - With A Good Helping of Pisco

**Rio Maid** **\$18.00**  
Novo Fogo Cachaça, Coconut, Reposado Tequila, Cucumber, Saline. A savory & funky cachaça sour with a hint of cucumber and coconut

**Guanabana Lift** **\$17.00**  
El Tesoro Reposado, Huana Soursop Liqueur, Aged Venezuelan Rum, Lemon, Orange. A tropical tequila sour

## SIPPERS 3

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**Nina Fresa** **\$17.00**  
Aged Guayanese Rum, Strawberry, Amaro Lucano, Campari. A Strawberry Rum

**Dip to Rip** **\$18.00**  
Rabbit Hole Bourbon, Aged Guayanese Rum, China China Amer, Dry Vermouth. A Black Manhattan twist with hints of bitter orange

**Bien Me Sabe** **\$18.00**  
Aberlour 12, Guayanese rum, Amontillado sherry, Plantation pineapple, Banana. A tropical Scotch & Rum old fashioned

## SPARKLING 4

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**La Marca, Prosecco, Veneto, Italy**

**AVAILABLE OPTIONS**

\$14.00

\$62.00

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**Estelado Pais Brut Rose, Pais, Central Valley, Chile**

**AVAILABLE OPTIONS**

\$16.00

\$72.00

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**Chandon Brut, Chardonnay / Pinot Noir / Pinot Meunier, Napa Valley, California**

**AVAILABLE OPTIONS**

\$18.00

\$82.00

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**Veuve Cliquot Yellow Label, Pinot Noir / Pinot Meunier / Chardonnay, Champagne, France**

**\$130.00**

## **WHITE** 4

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**Ragotiere Muscadet, Melon de Bourgogne, Loire Valley, France**

**AVAILABLE OPTIONS**

\$14.00

\$62.00

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**J Villebois Touraine, Sauvignon Blanc, Loire Valley, France**

**AVAILABLE OPTIONS**

\$16.00

\$72.00

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**Schmitt Sohne Dry Reisling, Reisling, Rheinhessen, Germany**

**AVAILABLE OPTIONS**

\$14.00

\$62.00

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**Chateau Souverain Chardonnay, Chardonnay, North Coast, California**

**AVAILABLE OPTIONS**

\$16.00

\$72.00

## **ROSE / ORANGE** 2

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**Pink Flamingo, Grenache, Garnacha, Cannonau Vin de Pays, France**

**AVAILABLE OPTIONS**

\$16.00

\$72.00

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**Rogue Vine Jamon, Moscatel, Itata Valley, Chile**

**AVAILABLE OPTIONS**

\$15.00

\$68.00

## **RED** 4

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**Cono Sur, Pinot Noir, Colchagua Valley, Chile**

**AVAILABLE OPTIONS**

\$15.00

\$68.00

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**Escudo Rojo Carmenere, Carmenere, Colcagua Valley, Chile**

**AVAILABLE OPTIONS**

\$15.00

\$68.00

**Crios, Malbec, Uco Valley, Argentina**

**AVAILABLE OPTIONS**

\$16.00

\$72.00

**El Esteco, Cabernet Sauvignon, Salta, Argentina**

**AVAILABLE OPTIONS**

\$18.00

\$82.00

## **DRAFT** 6

**Marz Room Service Lager | American Lager (Chicago, IL | 4.8%)**

**\$10.00**

**Pislner Urquell | Czech Pilsner (Plzeň, CZ | 4.4%)**

**\$10.00**

**Dovetail Vienna Lager | Vienna Lager (Chicago, IL | 5.1%)**

**\$10.00**

**Half Acre Daisy Cutter | Pale Ale (Chicago, IL | 5.2%)**

**\$10.00**

**Goose Island Neon Beer Hug | American IPA (Chicago, IL | 7%)**

**\$10.00**

**Dovetail Hefeweizen | Hefeweizen (Chicago, IL | 4.8%)**

**\$10.00**

## **BOTTLED** 9

**Michelob Ultra / Light Lager (MO / 4.2%)**

**\$9.00**

**Bud Light / Light Lager (MO / 4.2%)**

**\$9.00**

**Modelo Especial / Mexican Lager (MX / 4.4%)**

**\$9.00**

**Stella Artois / Belgium Lager (BEL / 5%)**

**\$9.00**

**New Belgium Fat Tire / American Amber Ale (CO / 5.2%)**

**\$9.00**

**Lagunitas IPA American IPA (CA / 6.2%)**

**\$9.00**

**Bell's Two-Hearted Ale / American IPA (MI / 7%)**

**\$9.00**

**Northman Pub Cider / Hard Cider (MI / 6.4%)**

**\$9.00**

**athletic Brewing Upside Dawn NA Golden Ale (CT / 0.0%)**

**\$9.00**

## **APERTIVO** 2

### **Empanadas**

beef or chicken served with aji verde or aji amarillo

### **Salad**

mixed greens, hearts of palm, butternut squash, apple, quinoa chips, curry vinaigrette (V) (GF)

## SECOND 3

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### Grilled Mahi Mahi

salsa criolla, amarillo butter sauce

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### Vegetable Saltado

saute of bok choy, mushroom, peppers, onions, edamame, sauce saltado

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### Grilled Flank Steak

charred green onion agrodulce, crispy purple potatoes, aji jus

## DESSERT 2

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### Flan

dulce de leche, fresh fruit

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### Chocolate Cake

with panca spiced chocolate sauce and berries