

la bo food & drinks menu 2020

how to visit or order to-go...

outdoor dining: we're serving dinner here too! hours & outdoor seating has expanded. we are only taking a few reservations each tonight, the majority of our seating is allocated for walk-ups.

ordering #labotogo? call between 4:00 – 9:00 ish pm (pick-up is on the back patio, park in the lot behind la bo - menus post by 2 pm @ website, t-sat) 650.326.7762 (x0)* best guess, allow 15-20 min before 5:00, 30min-ish later *

thanks for your continued support/patience as we take these baby steps back into hospitality.

we fully respect that many guests are only comfortable with to-go at this point... pick-ups will now be from the back patio. the avenue is temporarily closed to vehicles. reminder, please arrive with a mask on... must order food to order booze!

...specials...

j.s.p.m.: jessica's spicy pineapple margarita... riazul blanco tequila, magdala orange liqueur, citrus, pina-habanero syrup, shaken, on the rocks with a maldon salt rim 14.2

panhattan: don pancho 8 year old panamanian rum, nonino amaro, served up with a luxardo cherry and orange zest 14.2

spiked fresh limeade (serves 2): havana club blanco rum, fresh limeade, soda water & lime zest, served in a slick green glass, reusable hip flask, just pour over ice 22

starters... **crispy calamari:**

papaya tartar sauce 14.8

plantain crusted goat cheese salad #listneing:

baby arugula, roasted peptias, warm goat cheese 'pelotas' rolled in plantain dust, aged sherry vinaigrette 14.8

'date night':

medjool dates, stuffed with pt reyes blue cheese, wrapped in crispy serrano ham, on a bed of frisee, tossed with an aged sherry vinaigrette 15.2

entrée... ahi tuna salad:

spice dusted sashimi grade tuna, lightly seared, thinly sliced, served over a generous salad of mixed greens & shredded carrots, finished with a wasabi creama... share as a 1st course or great for a light & healthy entrée 23.8

family style packages (family salads: choose either mixed greens or raw slaw, no substitutions or half orders)

paella cubana (serves 2-3): shrimp, chicken, chorizo, mussels, yellow rice, shellfish stock, petit pois, olives, piquillo peppers, family salad 56.40

seafood ajiaco (serves 2-3): lobster tails, black mussels, shrimp, yuca, plantain, spicy tomato cream stock, laurel rice & family style salad on the side 69.2

'winner winner' chicken dinner: aka 'el alijibe' (serves 3-4): cuban style grilled chicken, black beans, laurel rice, sauteed veggies, sour orange mojo sauce, family salad 68.4

'short person' pasta: plain side of plain pasta, plain cheese (no green garnish, no veggies) 8

salads, sandwiches, starters, sides & stuff 6/5/20 = our first day back with seated outdoor service... baby steps...

yesica salad: mixed greens, tossed with roasted shaved corn & pepper salsa, black beans, carrots, radish, citrus-cumin vinaigrette (vegan) 9.40

palmitos salad: frisee, radicchio, hearts of palm, supremed ruby red grapefruit, sugar cane walnuts, avocado, lime vinaigrette (vegan) 12.80

raw slaw (amazing): shaved green cabbage, carrots, cilantro, smoked paprika vinaigrette (vegan) 8.00 (sliced jalapenos are on the side, you control the spice/heat, ask for non-vegan 'MHS aioli' if you want to take up the heat!)

chicharrones de pollo sandwich: crispy fried chicken, spicy 'mhs' aioli, brioche bun, side salad (hint: order aioli on side for kids, has a kick! have you ever tried this? we dare you, if you like chx sands, satisfaction guaranteed per la) 15.60

cubano sandwich: (big enough to share, sorry cannot do the 'no mustard' @ this time) butter grilled acme sourdough, roasted pork, ham, dill pickle, swiss, spicy dijon, side salad 15.60

pork empanadas: housemade pork picadillo turnovers, filled with chilis & cheese, w/ black bean salsa, cabbage slaw, coconut/jalapeno sauce (so NOT vegan) 15.80

pan roasted PEI mussels: sour orange, soy sauce, garlic, CTO 15.20

cuban black bean soup: spanish onion, parsley (vegan) 8.20

crab cakes: roasted corn salsa, avocado-cilantro pesto, sofrito sauce 16.4

potato croquetas: kid/adult friendly, manchego cheese, tamarind bbq (v) 13.20

marinated olives: orange zest (vegan) 6.80

shrimp ceviche: black beans, habanero, red onion, coconut milk, lime juice & cilantro 16.20

platanos maduros: sweet plantains (vegetarian) 7.00

'mariquitas' plantain chips: black bean salsa (vegan) 8.20

crispy yuca: house ketchup (vegan) 7.00 (pronounce you-kah... nothing 'yucky' about it! 🤗)

'cto' cuban table oil for home : 250 ml bottle 12.50 (remember the orange oil that we serve?, so multi-purpose, ask for ideas)

entrees labo trivia: el alijibe is a well-known family style chicken joint in havana 

1 pound bundle of bbq ribs: with guava bbq sauce, fried yuca with spicy ketchup, raw slaw with 'mhs' aioli, (limited quantity, no pre-orders, order/pick-up early) 24.80

tierra y mar: (special guest appearance #listening) grilled marinated skirt steak, coconut crusted shrimp, sofrito mashed potatoes, grilled asparagus. avocado-cilantro pesto (no nuts, no raw garlic) 29.4

pork masitas (staff favorite! if you can't finish, makes great leftovers for tacos or breakfast scrambles!) chunks of traditional slow braised pork shoulder, white rice, black beans, pickled red onions, spicy pork demi-glace 24.60

ropa vieja: shredded skirt steak stewed with peppers, tomatoes and chilis, spiced yellow rice, sofrito sauce, maduros 24.80 (leftovers? great option for breakfast hash, do you have eggs?)

caribbean curry: turmeric curry (mild, yellow, NOT gluten free), spinach, carrots, yuca, red sweet peppers, coconut milk, chilis, veggies (v) 22.80 (add shrimp? add 6)

pasta verde: (vegan upon request) pasta (noodle type changes daily), spinach, squash, aged manchego cheese, petit pois, avocado-cilantro butter sauce, pimenton de la vera oil 19.97 (add shrimp? add 6)

arroz con pollo: (a favorite with kids, not spice-y) oven roasted chicken, spiced yellow rice, maduros, pollo braising sauce, roasted sofrito sauce 22.20

'impossible'™ savory cuban picadillo hash: with roasted tomatoes, chilis, sultanas, capers & olives, served with black beans, laurel scented rice, braised purple cabbage ('plant based') 25.20

desserts (share-able)

cuban flan: traditional housemade 8

mr. johnson's chocolate rum cake: rich, dark, chocolate sauce 10

key lime tart: guava berry coulis 9

cocktails: (we can make whatever we have the supplies for... but these have been the most popular!)

mojito: bacardi limon, mint, sugar, fresh lemon and lime juice, with a splash of soda & crushed ice 12.4
paloma: tito's vodka, ruby red grapefruit juice, sugar cane syrup, lime juice, soda water, rocks 13.2
sangria: today's recipe of wine, rum and fresh fruit – ask server for details 13.2
cuban sidecar: aged dark rum, triple sec with a splash of citrus, on the rocks with a sugared rim 13.2
dark n' stormy: gosling's dark rum, ginger beer, served tall with lime 12.6
rum rickey: mt gay eclipse rum, pressed key lime juice, served tall with tonic 11.2
cuba libre: plantation 5 year rum, coca-cola, with a hint of citrus 11.6
santiago cooler: bacardi tangerine infused rum, pineapple & orange juices, float of dark rum 12.4
hemingway: limon rum, maraschino liqueur, fresh citrus juice, served up, sugar rim 12
zacapa manhattan: zacapa '23' rum, carpano antica sweet vermouth, bitters, rocks, a luxardo cherry 14.8

wines btg: by the glass

nv	mercat cava: brut	spain	11	44
2017	père anselme: white blend	france	8.5	34
2017	pazo das bruxas: albariño	rias baixas	10	40
2018	tarrica: sauvignon blanc (staff fav!)	central coast	10	40
2018	imagery: chardonnay	sonoma	11	44
2018	caraccioli: rosé	sta lucia highlands	12	48
2016	mindego ridge: chardonnay	santa cruz mts	16	62
2017	reserve de l'aube: syrah blend	languedoc	10	40
2015	altos ibericos: tempranillo	rioja	10.5	42
2018	alta vista: malbec	argentina	10.5	42
2018	imagery: pinot noir	california	11	44
2018	imagery: cabernet	california	12.5	50
2016	camp: zinfandel	mendocino	12.5	50

beers

beer: bottle	hatuey: original cuban ale 5.4 orval pale ale or westmalle dubbel 11.6	chimay trappist : blue (750 ml) 27
beer: draught	stiegl: grapefruit radler 7.4 benediktiner: hefeweizen 8.2 anderson valley: boont amber ale 7.4 lost abbey: judgment day - quadruple 9.2	bitburger: pilsner 7.4 chimay trappist: white 11.4 stone tangerine express: ipa 9.2 rogue: batsquatch hazy ipa 9.2

wines btb: by the bottle

nv	gloria ferrer: blanc de noir	26 * (1/2)
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2019	gomes carboniste: sparkling albariño	54
2016	schramsberg: blanc de blanc	60
nv	beaumont des crayeres: grand rosé	74
2009	moët & chandon: dom pérignon	250
2018	navarro: dry gewurztraminer	48
2017	domaine ostertag: dry riesling	54
2018	thirot-fournier: sauvignon blanc	28* (1/2)
2016	lavantureux: old vines chablis	60
2016	stuhlmuller: chardonnay	60
2018	navarro: pinot noir	48
nv	thackrey pleiades xxv: pinot blend	48
2016	mindego ridge: pinot noir	62 (staff fav!)
2015	michel gros: pinot noir	62
2016	ridge: pagani ranch zinfandel	66
2017	turnbull: cabernet sauvignon	66
2016	drew the ornbaun: syrah	68
2016	hale mary: pinot noir	68 (staff fav!)
2015	twomey silver oak: merlot	82
2015	roda reserve: tempranillo blend	94 (staff fav!)
2014	numanthia: tinta de toro	98
2015	silver oak: cabernet sauvignon	122
2016	flor de pingus: tinto fino	132
2014	benziger: tribute bordeaux style	140
2013	silver oak: bordeaux style blend	175
2012	martin estate: reserve cabernet	180
2011	vega sicilia valbuena 5: tinto fino	230
2006	vega sicilia unico: tinto fino blend	420



No corkage fee if you are drinking your own wine at home...
Be safe, kind and patient... Thanks for the support... #goldenrule