

## STARTERS

### RAW OYSTERS COAST TO COAST *M/P*

#### TRADITIONAL GUACAMOLE 16

*Avocado, onion, cilantro, tomato,  
chile serrano, tomatillos*

#### AGUACHILE 31

*Raw 7 cooked shrimp, octopus, cherry stone clams,  
fresh lime juice, blend of fresh & dry 7 chiles,  
red onions, cucumbers, avocado*

#### QUESO FUNDIDO 14

*Chihuahua & manchego cheese fondue,  
poblano rajas, flour tortillas  
Add chorizo +3*

#### SHRIMP CEVICHE 21

*Lime juice, cucumber, red onions, avocado,  
chile habanero, cilantro*

## SIDES

#### EGGS 5

#### BACON 7

#### GRILLED ASPARAGUS 9

#### RICE AND BEANS 10

#### HEIRLOOM ROASTED POTATOES 10

#### MIXED GREEN SALAD 10

WWW.CASABONDNOHO.COM

# CASA BOND

NOHO

## BOTTOMLESS

### UNLIMITED DRINKS 50

*Bond•llini, Mimosa & De la Casa Margarita  
per person for 90 minutes with a choice of an entrée\**

*\*Exclusions apply*

## COCKTAILS

#### BOND•LLINI 15

*Fresh mix of peaches purée, sparkling wine*

#### DE LA CASA MARGARITA 17

*Herradura silver tequila, Cointreau,  
fresh lime juice, agave nectar*

#### DOWNTOWN 17

*Pineapple infused pisco, fresh squeezed  
Meyer lemons, grapefruit syrup*

#### TÍA MARÍA 17

*Ketel One vodka, tomato juice, horseradish,  
fresh lemon and lime, Worcestershire sauce*

#### MIMOSA 15

*Fresh squeezed orange juice, sparkling wine*

*Consuming raw or undercooked products may increase the risk of foodborne illness.  
20% gratuity will be added to the bill for parties of 5 or more guests.*

MIXOLOGIST: LUIS VILLANUEVA

EXECUTIVE CHEF: RODRIGO ABRAJAN

## BRUNCH

### ENCHILADAS SUIZAS 26

*Green tomatillo, serrano creamy salsa, shredded  
chicken, chef's blend of melted cheeses*

### BENEDICTINOS 26

*Blue corn masa memelita, cochinita pibil xnipec,  
poached eggs, habanero hollandaise sauce*

### FRENCH TOAST 22

*Chile de árbol and piloncillo maple syrup,  
fresh fruits salsa, whipped cream  
Add bacon +3 eggs +5*

### HAMBURGUESA BLUE DEMON 22

*8 oz. Prime Sirloin, brioche bun,  
caramelized onions blue cheese, wedge fries  
Add egg +3 bacon +3*

### ENFRIJOLADAS 16

*Plátano macho purée, fresh cheese,  
morita black beans sauce, fresh sour cream  
Add eggs +5 chicken +6*

### STEAK & EGGS 32

*Prime Skirt steak, sunny side up eggs,  
mole mixteco sauce, plátano macho purée*

### CHILAQUILES VERDE 18

*Crispy corn tortilla smeared in a green tomatillo sauce,  
onions, sour cream, queso fresco  
Add eggs +5 steak +9 shrimp +9*

@CASABONDNOHO