

# DOS BOCAS



A TASTE OF  
**TEXAS**  
A TASTE OF  
**LOUISIANA**

After traveling through Louisiana and Texas, our founders gathered their favorite local recipes and are bringing them together at Dos Bocas. The people they met and the flavor they experienced became the foundation of Dos Bocas. From the French Quarter to the Alamo, **authentic flavor has arrived!**





ATLANTA, GA  
**DOS BOCAS**  
MEXICAN-CAJUN CUISINE

Enjoy a taste of Texas and a taste of Louisiana at Dos Bocas. It's not fusion, but a collection of the best recipes, flavors and drinks from the French Quarter to the Alamo - and all the stops in between.

### *Location*

Located in the heart of downtown Atlanta, within walking distance to: CNN Center, State Farm Arena, Georgia Aquarium, World of Coca-Cola, College Football Hall of Fame, Centennial Olympic Park, Mercedes-Benz Stadium, Georgia World Congress Center

### *Food & Beverage*

No matter what kind of event you have in mind, our menu has something for everyone. From po' boys to tacos, margaritas to hurricanes, your guests will enjoy tasting the best flavors found on this side of the Gulf.

### *Types of Events*

Corporate Events, Cocktail Receptions, Social Groups, Holiday Parties, Sporting Events, Birthday Parties, Alumni Groups, Networking, Happy Hours

### *Private Event Space*

Bar: up to 60 guests  
Semi-Private Dining Room: up to 20 guests  
Full Buyout: up to 350 guests

AVAILABLE FOR PRIVATE AND SEMI-PRIVATE EVENTS  
AS OF SEPTEMBER 15, 2019.

FOR PRIVATE PARTIES PLEASE CONTACT CIARA JOHNSON  
AT 404-312-2171 OR CJOHNSON@LVMGT.COM

275 BAKER ST. NW. WWW.DOSBOCASATL.COM

**For the Table**

served with tortilla chips

\$4/ guest

Salsa Trio

*tomato salsa, pico de gallo, tomatillo salsa*

\$7/ guest

Chili Con Queso

*Add chorizo \$4/ guest supplemental*

\$8/ guest

Guacamole

*pico de gallo*

**Passed Hors d'oeuvres**

\$4/ piece

Vegetable Empanadas

*salsa verde*

Mini Chili Relleno Bites

Cumin Potato and Green Chili Taquito

\$5/ piece

Beef and Cheese Empanadas

*guajillo chili sauce*

Blackened Chicken Skewers

*cajun remoulade*

Mini Chicken Quesadillas

Mini Fried Shrimp Po Boy

\$6/ piece

Blackened Shrimp Empanadas

*cajun tartar sauce*

Cilantro Lime Swordfish Skewer

*spicy garlic mayo, tomato salsa*

Mini Muffulettas

Chili Lime Steak Skewers

*salsa verde*

\$7/ piece

Shrimp and Crab Campechana Shooter

*avocado*

Mini Cajun Seafood Burrito

*-minimum of 50 pieces per selection-*



**Family Style**

served with salsa, tortilla chips, sweet and unsweet iced tea

**STARTERS**

*select two*

House Salad

Caesar Salad

Chili Con Queso

*Texas-Style with jalapeños, tomatoes  
add chorizo \$4/ guest supplemental*

Guacamole

*avocado, lime, jalapeños, sea salt*

Crawfish Etouffee

*crawfish tails smothered in a rich brown gravy served with white rice*

Veggie OR Chicken Quesadillas

**ENTREES**

*select two*

Enchilada Verde

*chicken enchiladas, salsa verde, sour cream, queso cotija, pico de gallo*

Beef Picadillo or Chicken Enchilada De La Casa  
*enchiladas, chili gravy, pico de gallo*

Chicken Zydeco

*sautéed chicken breast, lemon pepper sauce, white rice*

Chicken Toluca

*grilled chicken breast with chorizo and salsa verde*

Cast Iron Chicken or Catfish

**SIDES**

*select two*

Jambalaya

*andouille, shrimp, chicken*

Red Beans and Rice

*tasso and andouille*

Esquites - Mexican Corn

*roasted corn, Texas butter, jalapeños, spices*

Mixed Vegetables

*cajun seasonings*

**\$39/ guest**

*\$5/ guest supplemental per additional selection(s)*

**Appetizer Buffet**

served with salsa, tortilla chips, sweet and unsweet iced tea

**SELECT FOUR**

Bayou Shrimp

*crispy gulf shrimp, tabasco aioli*

Chili Con Queso

*Texas-Style with jalapeños, tomatoes*

*add chorizo \$4/ guest supplemental*

Gulf Coast Oysters

*fried oysters with remoulade*

Crawfish Etouffee

*crawfish tails smothered in a rich brown gravy served with white rice*

Nachos Picadillo

*seasoned ground beef, beans, queso, sour cream, pico de gallo*

*add guacamole \$4/ guest supplemental*

Shrimp & Crab Campechana

*seafood cocktail with tomatoes, green chili, avocado, lime*

Guacamole

*avocado, lime, jalapeños, sea salt*

Napoleon Ave. Shrimp

*new orleans style, butter, worcestershire sauce, lemon, french bread*

Shrimp Remoulade

*iced jumbo gulf shrimp, shredded lettuce, classic remoulade*

Quesadilla Supreme

*flour tortilla stuffed with chicken tinga*

*served with peppers, onions, cheese blend, guacamole,*

*sour cream, pico de gallo, lettuce*

Jambalaya

*andouille, shrimp, chicken*

**\$33/ guest**

*\$5/ guest supplemental per additional selection(s)*

Add:

Churros, Mexican Chocolate Sauce & Mini Pecan Pie Bites

\$5/ guest supplemental

ATLANTA, GA  
**DOS BOGAS**  
MEXICAN-CAJUN CUISINE

**Create Your Own Buffet**

served with salsa, guacamole, tortilla chips, sweet and unsweet iced tea

**STARTERS**

House Salad

Caesar Salad

Bayou Shrimp

*fried gulf shrimp, tabasco aioli*

Chili Con Queso

*Texas-Style with jalapeños, tomatoes*

*add chorizo \$4/ guest supplemental*

Chicken and Andouille Gumbo

Shrimp Remoulade

*iced jumbo gulf shrimp, shredded lettuce, classic remoulade*

**ENTREES**

Enchilada Verde

*chicken enchiladas, salsa verde, sour cream, queso cotija, pico de gallo*

Beef Picadillo or Chicken Enchilada De La Casa

*enchiladas, chili gravy, pico de gallo*

Chicken Zydeco

*sautéed chicken breast, lemon pepper sauce, white rice*

Cast Iron Catfish or Chicken

*our blackened favorites made on our custom cast iron skillet*

Grilled Beef and Chicken Fajitas

*\$6/ guest supplemental*

*housemade flour tortillas, onions, peppers, cheese blend,*

*pico de gallo, sour cream*

**SIDES**

Jambalaya

*andouille, shrimp, chicken*

Charro Beans & Mexican Rice

*tomatoes, cilantro, jalapeños*

Red Beans and Rice

*tasso & andouille*

Mixed Vegetables

*cajun seasonings*

Esquites - Mexican Corn

*roasted corn, Texas butter, jalapeños, spices*

Select:

Two Sides, Two Entrees

**\$26/ guest (Lunch Only)**

**\$33/ guest**

Select:

Two Starters, Two Entrees,

Two Sides

**\$39/ guest**

Select:

Two Starters, Three Entrees,

Three Sides

**\$49/ guest**

Add:

Churros, Mexican Chocolate Sauce & Mini Pecan Pie Bites

**\$5/ guest supplemental**

Legacy Ventures – 2022 Menu – 23% service charge & 8.9% tax is applied to all menu items

\*pricing and menu items are subject to change – gluten free and vegetarian options are available upon request

\*groups under 25 guests will be assessed a \$150 supplemental service charge

ATLANTA, GA  
**DOS BOGAS**  
MEXICAN-CAJUN CUISINE

**Tex-Mex Buffet**

**STARTERS**

Crispy Corn Chips  
*salsa, guacamole*

Nacho Station  
*build your own*  
*shredded chicken, beans, queso, lettuce*

**ENTREES**

Queso Enchiladas  
*chili gravy, pico de gallo*

*select two*  
Chicken, Shrimp OR Beef Fajitas  
*onions, peppers, three cheese blend, pico de gallo,*  
*sour cream, house made flour tortillas*

**SIDES**

*select three*  
Caesar Salad  
Esquites, Mexican Corn  
Charro Beans  
Mexican Rice  
Mixed Vegetables

**\$45/ guest**

Add:  
Churros, Mexican Chocolate Sauce  
\$49/ guest

**Cajun Buffet**

**STARTERS**

Shrimp Remoulade  
*jumbo gulf shrimp, shredded lettuce*

Crawfish Etouffee  
*crawfish tails smothered in rich brown gravy*  
*served on white rice*

**ENTREES**

Chicken Zydeco  
*crispy chicken breast, lemon pepper sauce*

Cajun Catfish  
*blackened catfish, spicy butter*

**SIDES**

*select three*  
House Salad  
Jambalaya  
Red Beans and Rice  
Mixed Vegetables

**\$45/ guest**

Add:  
Mini Pecan Pie Bites  
\$49/ guest





ATLANTA, GA  
**DOS BOGAS**  
MEXICAN-CAJUN CUISINE

**Texas – Louisiana Buffet**

**STARTERS**

Nacho Station

*build your own*

*shredded chicken, beans, queso, lettuce*

Bayou Shrimp

*crispy gulf shrimp, tabasco aioli*

Crawfish Etouffee

*crawfish tails smothered in rich brown gravy  
served on white rice*

**ENTREES**

Chicken or Beef Fajitas

*\$3/ guest supplemental for both*

*onions, peppers, three cheese blend, pico de gallo,  
sour cream, house made flour tortillas*

Chicken Zydeco

*crispy chicken breast, lemon pepper sauce*

Cajun Catfish

*blackened catfish, spicy butter*

**SIDES**

Charro Beans

Mexican Rice

Mixed Vegetables

**\$55/ guest**

Add:

Churros, Mexican Chocolate Sauce

Mini Pecan Pie Bites

**\$59/ guest**





ATLANTA, GA  
**DOS BOGAS**  
 MEXICAN-CAJUN CUISINE

**BEER & WINE ONLY**

DOMESTIC BEER  
 Bud Light  
 Michelob Ultra  
 Yuengling

PREMIUM BEER  
 Dos Equis  
 Stella Artois  
 Heineken

CANYON ROAD WINE  
 Chardonnay  
 Sauvignon Blanc  
 Cabernet Sauvignon  
 Pinot Noir

FLAT RATE PRICES:  
 \$32/ guest (Based on 3 hours)

\*Each additional hour is \$7/ guest

**SIGNATURE PACKAGE**

Vodka – Tito's  
 Gin – Bombay Dry Gin  
 Rum – Bacardi Superior  
 Tequila – El Jimador Silver  
 Scotch – Dewar's  
 Whiskey – Jack Daniels

BOTTLED BEER  
 Premium & Domestic

CANYON ROAD WINE  
 Chardonnay  
 Sauvignon Blanc  
 Cabernet Sauvignon  
 Pinot Noir

FLAT RATE PRICES:  
 \$41/ guest (Based on 3 hours)

\*Each additional hour is \$8/ guest

**PLATINUM PACKAGE**

Vodka – Ketel One  
 Gin – Bombay Sapphire  
 Rum – Bacardi Superior  
 Tequila – Herradura  
 Scotch – Johnnie Walker Black  
 Bourbon – Woodford Reserve

BOTTLED BEER  
 Premium & Domestic

CANYON ROAD WINE  
 Chardonnay  
 Sauvignon Blanc  
 Cabernet Sauvignon  
 Pinot Noir

FLAT RATE PRICES:  
 \$49/ guest (Based on 3 hours)

\*Each additional hour is \$9/ guest

**LEGACY PACKAGE**

Vodka – Ketel One  
 Gin – Bombay Sapphire  
 Rum – Bacardi Superior  
 Tequila – Herradura  
 Scotch – Johnnie Walker Black  
 Bourbon – Woodford Reserve

BOTTLED BEER  
 Premium & Domestic

UPGRADED WINE SELECTIONS\*  
 Bravium Chardonnay  
 Maso Canali Pinot Grigio  
 75 Wine Company Cabernet  
 Sauvignon

Bloodroot Pinot Noir  
 \*or similar options

FLAT RATE PRICES:  
 \$59/ guest (Based on 3 hours)

\*Each additional hour is \$11/ guest

~ all bars include soft drinks, mixers, ice and necessary bar essentials ~

~ Champagne Toast is available on any package for \$6/ guest ~

**CONSUMPTION BAR PACKAGE**

\$7 – Domestic Beer  
 \$8 – Premium Beer  
 \$9 – House Wine by the Glass  
 \$14 – Premium Wine by the Glass

\$4 – Soft Drinks  
 \$5 – Bottle Water

\$12 – Signature Liquor  
 \$14 – Platinum & Legacy Liquor