

bomberos

café & wine bar

A South American Experience

Bienvenidos

Bomberos, Spanish for *firemen*, is perfectly suited for the old Sunnyslope fire station complex in which it resides. We have infused this historical culture with the exotic South American flavors that together create a unique ambience and experience exclusive to this café and wine bar.

Whether you prefer to stop by for an early-morning latte or wind down after a long day, we hope you find the experience like no other in the Valley. In the morning, the café offers South American specialty coffees and teas with assorted breakfast items. From afternoon hours well into the night, we feature a wide array of eclectic foods that are perfectly complimented with South American wines and Latin American beers.

No matter when you choose to enjoy the Bomberos experience, our indoor café and patio afford a quaint and trendy environment. Inside, kick back in our lounge or find a seat at the bar. On the patio, nestle into cushy couches and enjoy the company of friends and family around the glowing fire pit. On weekends, ignite your sultry senses with live musical performances by South American musicians.

The owners of Bomberos, Oscar and Kristi, are Sunnyslope residents who recognized the need for a local hangout mixing old-world style with a hip, modern touch. Born in Uruguay and raised in New York, Oscar managed a bodega with his father and knew he would always want to run his own business. Often parked in front of Bomberos or on the patio, you will notice our red 1974 Vespa, Oscar's transportation while living in Uruguay. The Vespa has become the symbol of Bomberos, representing the importance of preserving our history while heading into the future.

Sit back, relax, and enjoy the South American ambience at Bomberos. We hope to entice you with a truly exotic and unique experience that will leave you wanting more.

Saludos

Hours

Mon–Thur ~ 7am–Midnight

Fri–Sat ~ 7am–1am

Sunday ~ 7am–3pm

www.bomberoswinebar.com

602-687-8466

Comida (Food)

Morning Delectables *(Prices Vary)*

Omelettes, breakfast wraps, fresh pastries by “Tammie Coe”, yogurt & granola

Ensaladas – \$10 *Fresh salads*

Punta del Este	Prosciutto, figs, gorgonzola, pecans, red onions and tomatoes with a fig balsamic vinaigrette
Sol y Mar	Atún Escabechado (marinated flaked tuna) served on bed of mixed greens and fresh tomatoes
Ensalada del día	Please ask for the salad of the day

Panini – \$10 *Grilled, pressed sandwiches served with chips*

Spanish Chorizo	Chorizo, roasted red peppers, tomatoes, Manchego, pesto
Mozzarella & Tomato	Fresh mozzarella & vine-ripened tomatoes with basil
Salami & Manchego	Salami & Manchego with pesto
Brie & Apple	Warmed brie with apples
Atún Escabechado	Flaked tuna marinated in capers and vinegar
Brie & Prosciutto	Brie & prosciutto with dried figs
Veggie	Artichoke hearts, roasted red peppers, tomatoes, basil, Manchego
Panini/Ensalada	Combo of your choice featuring half panini and half salad

Artisan Cheeses – \$16 *(Choice of 3) Served with dried fruit, nuts and fresh bread*

Manchego	1-year aged, hard texture cheese made with sheep milk
Brie	Soft cheese made with cow milk
Gorgonzola	Soft, sharp cheese made with cow milk
Ibérico	Mild, hard cheese made with sheep, goat and cow milk
Drunken Goat	Queso de Murcia al Vino– soft goat cheese marinated in wine

Specialty Meats – \$14 *Presentation of prosciutto, Spanish chorizo & salami* *Served with assorted house-marinated olives, roasted red peppers and fresh bread*

Bruschetta – \$10 *(Choice of 3)*

Warm Gorgonzola & Fig
Tapenade <i>(House recipe with olives, artichokes, tomatoes, roasted red peppers, basil)</i>
Warm Brie & Prosciutto with Dried Figs
Salami & Manchego with Pesto
Fresh Mozzarella & vine-ripened tomatoes with Basil
Atún Escabechado (marinated flaked tuna)
Warm Atún Escabechado & Manchego
Warm Brie with Apples

Olives – \$7 *Assorted house-marinated olives*

Postre – \$8 *Please ask for the dessert of the day by “Tammie Coe”*

Vino Tinto (Red Wine)

Name	Type	Country	Bottle	Glass	Retail
Susana Balbo 'Crios' 04	Rose	Argentina	\$35	\$10	\$27
Flavors of strawberries and cherries rush to the palate accompanied by some spice notes.					
La Playa	Carmenere	Chile	\$31	\$9	\$23
Notes of ripe red fruits, spices, tobacco, pepper and cedar.					
Casa Silva Reserva 04	Carmenere	Chile	\$38	\$11	\$30
Blackberry and plum with distinctive dried herbal and white pepper spice character.					
Pinot Black*	Pinot Noir	Chile	\$42	\$12	\$34
Rich, spicy flavors marry with cassis leading to a cola finish.					
Alamos 'Seleccion'	Pinot Noir	Argentina	\$47	\$14	\$39
Candied fruit and spice aromas, crisp cherry and strawberry flavors interwoven with subtle vanilla.					
Cousino Macul	Merlot	Chile	\$35	\$10	\$27
The taste has a blackberry basis assembled with laurel and tobacco leaves.					
Miolo Reserva	Cabernet	Brazil	\$42	\$12	\$34
Full-bodied. Balanced evolution in oak. Intense cherry red wine, soft and generous.					
Monte de Luz	Cabernet	Uruguay	\$47	\$14	\$39
Intense nose of red fruit with vivid black currant, lovely raspberry and notes of flesh plums.					
Cousino Macul	Cabernet	Chile	\$49	\$14	\$41
Aromas of berries & delicate cocoa with notes of ripened plum and blackberry.					
Viña Progreso Gran Reserva*	Cabernet	Uruguay	\$60	\$18	\$52
One of the owner's favorites, after all, it IS from Uruguay...					
2 Brothers Big Tattoo	Cab/Syrah	Chile	\$31	\$9	\$23
Blackberries, black cherries and cocoa come together and are followed by a rich and lingering finish. <i>For every bottle sold, 50 cents is donated to charities benefiting breast cancer research.</i>					
Monte de Luz	Syrah	Uruguay	\$45	\$13	\$37
Nose of black currant and boysenberry caressed by peppery and other fresh spicy notes.					
Tikal Patriota	Bonarda/Malbec	Argentina	\$52	\$15	\$44
Big body yet very balanced. Luscious layer of raspberry, cherry and cocoa.					
Ique	Malbec	Argentina	\$35	\$10	\$27
Ique is a wine without oak, fresh, young with fruity characteristics. Intense ruby-red with violet hints in color. Aromas of fresh red fruits and white pepper. Soft lush tannins and satisfying end.					
Martino Old Vine	Malbec	Argentina	\$52	\$15	\$44
Impenetrably dark and blue-red in color. Aromas of plum, vanilla and chocolate with a hint of spice. Sweet tannins, characteristic of true Malbecs. Long and persistent in taste.					
Catena	Malbec	Argentina	\$60	\$18	\$52
Sweet black cherry fruits, layers of chocolate, spicy black pepper.					
Susana Balbo 05	Malbec	Argentina	\$65	--	\$57
Aromas of blackberry, black cherry, and violets joined by ripe plum fruit and toasty vanilla, chocolate, and a hint of mint on the finish.					
Monte de Luz	Tannat	Uruguay	\$45	\$13	\$37
Intense, ripe nose with hints of black currant, raspberry and plum. Elegant with berry flavors, silky tannins and a long, fruit-driven finish.					

* Bomberos Exclusive

Vino Blanco (White Wine)

Name	Type	Country	Bottle / Glass	Retail
Cousino Macul Estate Aromas of apple blossom, citrus and mango. Flavors of apple, apricot and Meyer lemon.	Riesling	Chile	\$35 \$10	\$27
La Playa Intense and floral nose, with aromas of lime and pineapple. Long pleasant finish on the palate.	Sauvignon Blanc	Chile	\$30 \$8	\$22
Sauv White* Creamy kumquat flavors, leading to exotic tropical fruit.	Sauvignon Blanc	Chile	\$42 \$12	\$34
Viniterra Delightful white wine. Fresh citrus overtones complimented by harmonious sweet floral notes.	Pinot Grigio	Argentina	\$35 \$10	\$27
La Yunta Hints of green melon and white peach balanced with a touch of French oak. Crisp finish.	Torrontes	Argentina	\$30 \$8	\$22
Alamos Delicate layers of jasmine, gardenia and honeysuckle. Flavors of citrus and peach.	Torrontes	Argentina	\$35 \$10	\$27
Susana Balbo Crios Hints of peach, white pear, flowers, and orange citrus fruit. Fruity, floral and yet still quite dry.	Torrontes	Argentina	\$38 \$11	\$30
Alamos Ripe tropical and citrus fruits layered with floral notes and a touch of vanilla and oak.	Chardonnay	Argentina	\$35 \$10	\$27
Miolo Reserva Intense aroma, complex and harmonious to the palate. Classic, round and very elegant.	Chardonnay	Brazil	\$42 \$12	\$34
Catena 'High Altitude Blend' Tropical fruit flavors with touches of apple and pear with hints of cinnamon.	Chardonnay	Argentina	\$49 \$14	\$41
Catena 'Alta' 'Adrianna Vineyard' Ripe pear aromas with vanilla and touches of citrus and flowers. Flavors of apple, fig and sweet spice. At 5,000 ft, this is the highest vineyard in all of Mendoza.	Chardonnay	Argentina	\$70 --	\$64
Pascual Toso Gentle, soft lemon with hints of ginger. Creamy bubbles with green apple and floral hints.	Brut	Argentina	\$25 \$9	\$17
Miolo Complex and pleasant range of fruity and aging aromas. Limited production.	Brut	Brazil	\$52 \$--	\$44
Celestina Rose of Malbec. Light berry flavors, hint of tannin structure and amazing elegance.	Sparkling Wine	Argentina	\$40 \$--	\$32

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Cerveza (Beer)

Quilmes	Pilsner	Argentina	\$ 6
Palma	Pilsner	Brazil	\$ 6
Paceña	Pilsner	Bolivia	\$ 6
Famosa	Lager	Guatemala	\$ 6
Pilsener 100	Lager	El Salvador	\$ 6
Xingu	Dark Beer	Brazil	\$ 6
Malta (non-alcoholic)	Dark Beer	Venezuela	\$ 4

Bebidas (Beverages)

Voss Sparkling or Still Water	\$ 3
Hot Teas, Yerba Mate, Hot Chocolate, Apple Juice, Orange Juice	\$ 2
Coca Cola & Coca Cola Light	\$ 2
@evolution Iced Tea	\$ 3
Traditional Yerba Mate	\$ 10
Traditional Yerba Mate Kit (includes bag of yerba, mate, and bombilla)	\$ 55
Illy Coffee ☞	

A 20% gratuity will be added to parties of 6 or more.