

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

275 BAKER ST. NW. WWW.DOSBOCASATL.COM

For the Table

served with tortilla chips

Salsa Trio \$6/ guest
tomato salsa, pico de gallo, tomatillo salsa

Chili Con Queso \$7/ guest
Add chorizo \$4/ guest supplemental

Guacamole \$8/ guest
pico de gallo

Passed Hors d'oeuvres

\$4/ piece

Vegetable Empanadas ~ salsa verde

Jalapeno Cheddar Bites

Andouille en Croute

\$5/ piece

Beef and Cheese Empanadas ~ guajillo chili sauce

Blackened Chicken Skewers ~ Cajun remoulade

Mini Chicken Quesadillas

Mini Fried Shrimp or Oyster Po Boy

Jalapeño Bacon Wrapped Chicken Bite

\$6/ piece

Cilantro Lime Swordfish Skewer ~ spicy garlic mayo, tomato salsa

Blackened Shrimp Skewer ~ Cajun tarter sauce

Chili Lime Steak Skewers ~ *salsa verde*

Mini Barbacoa Rolled Taco

\$7/ piece

Shrimp and Crab Campechana Shooter ~ *avocado*

Mini Crabcake ~ *remoulade*

-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

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

\$45/ guest

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

Add:

Churros, Mexican Chocolate Sauce & Mini Pecan Pie Bites

\$5/ guest supplemental

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

\$42/ guest

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

Add:

Churros, Mexican Chocolate Sauce & Mini Pecan Pie Bites

\$5/ guest supplemental

Create Your Own Buffet

served with salsa, 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

Crawfish Etouffee

crawfish tails smothered in a rich brown gravy, white rice

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

Char-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

Red Beans and Rice

tasso & andouille

Charro Beans & Mexican Rice

tomatoes, cilantro, jalapeños

Mixed Vegetables

Cajun seasonings

Esquites, Mexican Corn

roasted corn, Texas butter, jalapeños, spices

Select:

Two Sides, Two Entrees

\$26/ guest (Lunch Only)

\$42/ guest

Select:

Two Starters, Two Entrees, Two

Sides

\$48/ guest

Select:

Two Starters, Three Entrees,

Three Sides

\$55/ guest

Add:

Churros, Mexican Chocolate Sauce & Mini Pecan Pie Bites

\$5/ guest supplemental

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, housemade flour tortillas

SIDES

~select three~

Caesar Salad
Esquites, Mexican Corn
Charro Beans
Mexican Rice
Mixed Vegetables

\$55/ guest

Add:

Churros, Mexican Chocolate Sauce
\$5/ 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

\$58/ guest

Add:

Mini Pecan Pie Bites
\$5/ guest



Legacy Ventures – 2022 Menu – 23% service charge & applicable 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

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

\$65/ guest

Add:

Churros, Mexican Chocolate Sauce

Mini Pecan Pie Bites

\$5/ guest



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 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
 *Each additional hour is
 \$8/ guest

SIGNATURE PACKAGE

Vodka -Tito's
 Gin - Bombay Dry Gin
 Rum - Ba cardí 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
 *Each additional hour is
 \$9/ 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
 \$10/ 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
 \$12/ guest

~ all bar packages include (batched) house margaritas on the rocks served with: limes, salt, sugar, tajin, jalapeños ~

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

CONSUMPTION BAR PACKAGE

\$7 – Domestic Beer

\$4 – Soft Drinks

\$8 – Premium Beer

\$9 – Wine by the Glass

\$5 –Bottle Water

Wine upgrades available

Liquor

Signature - \$12

Platinum & Legacy - \$14

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MEXICAN-CAJUN CUISINE

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DOS BOCAS**

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