

# not tacos

salsa verde 290 cal	pork tamale 180 cal
salsa roja* 290 cal	pork posole 310 cal
*guac + verde + roja* sm / lg 580 cal / 700 cal	*plantains GL 650 cal
guac + chips sm / lg 390 cal / 650 cal	duck birria 330 cal
chopped salad add chicken 520-620 cal	ceviche* 390 cal
kale caesar* sm / lg add chicken 190-380 cal	*tuna poke* 530 cal
chicken tortilla soup* 560 cal	taco teaser guac + chips + esquites + plantains GL + cucumber salad 1,410 cal
	roasted half chicken 790 cal

# tacos

tips: tacos are about 3 bites each, we recommend 3-5 per person you can swap tortilla for bibb lettuce +.25	
retro chicken tinga 110 cal	carne asada 150 cal
mojo pork carnitas 140 cal	seared chorizo 140 cal
*chicken verde 160 cal	mushroom 120 cal
yucatán shrimp 120 cal	*baja fish 190 cal
pork belly 230 cal	cauliflower ** 140 cal
sesame ribeye* 140 cal	crispy oyster 150 cal
ahi tuna tatako* (bibb lettuce taco) 120 cal	roasted brussels sprouts 130 cal
roasted duck 160 cal	

\* bartaco favorites are marked with a dragonfly  
\* these items may be spicy, for more details please ask a team member  
GL contains gluten \* These items may be served raw or undercooked.  
\*\* contains pistachios Thoroughly cooking meats, poultry, seafood, shellfish, or eggs reduces the risk of foodborne illness.

# rice bowls

* mediterranean cauliflower ** hummus + chimichurri + honey-harissa carrots + pomegranate 680 cal	chicken verde roasted corn + tortilla chips 520 cal
pork belly + crispy rice sesame bean sprout salad + pickled red onions 750 cal	korean bbq ribeye* sesame-soy sauce + kimchi + spinach + shallots 440 cal
* ahi tuna + crispy rice* asian slaw + sesame seeds + thai basil vinaigrette 490 cal	

# sides

* street corn 230 cal	cucumber salad* sm / lg 80 cal / 160 cal
esquites street corn off cob 290 cal	kimchi* sm / lg 35 cal / 70 cal
brown rice 230 cal	seasonal fruit + tajin sm / lg 100 cal / 200 cal
seasonal rustic beans w/ queso fresco 350 cal	

# desserts

gelato cup or cone GL vanilla 160-210 cal chocolate 180-230 cal coconut 180-230 cal mint chip 220-270 cal	*churros GL 510 cal
	key lime pie GL 400 cal
	tres leches GL 450 cal

please let us know if there are any allergies we should be aware of when preparing your meal. ask your server about potential cross-contamination with allergens.  
2,000 calories a day is used for general nutrition advice, but calorie needs vary. additional nutrition information available upon request.

# kids menu

kids trays	chicken taco w/ cheese 160 cal
2 quesadillas GL + corn wheels + fruit bowl 1,250-1,430 cal	steak taco w/ cheese 180 cal
1 quesadilla GL + 1 taco + corn wheels + fruit bowl (taco choices: chicken, steak, fish) 860-1,020 cal	crispy fish taco 110 cal
2 tacos + corn wheels + fruit bowl (taco choices: chicken, steak, fish) 470-610 cal	quesadilla GL cheese 500 cal
	beans 560 cal
	chicken 550 cal
	steak 590 cal
	steamed broccoli 130 cal
	cucumbers 50 cal
	fruit bowl 100 cal
	oaxaca cheese snack 270 cal

# drinks

sodas + sparkling drinks >	boylan ginger ale 140 cal
mexican sodas	izzé sparkling juice blackberry 130 cal
coca cola 150 cal	clementine 160 cal
sprite 160 cal	grapefruit 120 cal
fanta orange 160 cal	
diet coke 0 cal	
iced tea carafe >	water >
sweet tea 510 cal	topo chico 0 cal
unsweetened 10 cal	open water 0 cal
arnie palmer 430 cal	
ginger mint 240 cal	

flip for aguas frescas, cocktails, wine + beer >>