

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 <sup>GL</sup> 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	taco teaser guac + chips + esquites + plantains <sup>GL</sup> + cucumber salad 1,410 cal
chicken tortilla soup 🐉 560 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  
  
<sup>GL</sup> contains gluten  
\*\* contains pistachios  
  
\* These items may be served raw or undercooked.  
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 <sup>GL</sup> vanilla 160-210 cal chocolate 180-230 cal coconut 180-230 cal mint chip 220-270 cal	✳️churros <sup>GL</sup> 510 cal
	key lime pie <sup>GL</sup> 400 cal
	tres leches <sup>GL</sup> 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

<b>kids trays</b>  2 quesadillas <sup>GL</sup> + corn wheels + fruit bowl 1,250-1,430 cal  1 quesadilla <sup>GL</sup> + 1 taco + corn wheels + fruit bowl (taco choices: chicken, steak, fish) 860-1,020 cal  2 tacos + corn wheels + fruit bowl (taco choices: chicken, steak, fish) 470-610 cal	chicken taco w/ cheese 160 cal  steak taco w/ cheese 180 cal  crispy fish taco 110 cal  quesadilla <sup>GL</sup> 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
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drinks

sodas + sparkling drinks >

mexican sodas coca cola 150 cal  sprite 160 cal  fanta orange 160 cal	boyilan ginger ale 140 cal  izze sparkling juice blackberry 130 cal clementine 160 cal grapefruit 120 cal
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iced tea carafe >

sweet tea 510 cal  unsweetened 10 cal  arnie palmer 430 cal  ginger mint 240 cal	water >  topo chico 0 cal  open water 0 cal
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flip for aguas frescas,  
cocktails, wine + beer >>