



tally your order

write your order quantity on the line next to each menu item



name:

table number:

tacos mark "L" to swap tortilla for bibb lettuce +.25¢

- | | |
|---|---|
| 2.75 each | 3.75 each |
| — baja fish 150 cal. | — tuna tatako *
(lettuce taco) 140 cal. |
| — spiced chicken verde 100 cal. | — crispy oyster 130 cal. |
| — mojo pork carnitas 180 cal. | — grilled corvina 100 cal. |
| — portobello
w/ queso fresco 110 cal. | — glazed pork belly 300 cal. |
| — cauliflower** 140 cal. | — sesame ribeye 150 cal. |
| — falafel 200 cal. | — roasted duck 130 cal. |

rice bowls 8.75 each

- **spiced chicken verde** 370 cal.
- **mojo pork carnitas** 540 cal.
- **glazed pork belly** 690 cal.
- **portobello** 410 cal.
- **cauliflower**** 430 cal.
- **ahi tuna** * 510 cal.
- **sesame ribeye** 480 cal.
- **roasted duck** 460 cal.

sides 2.75 each

- **fresh pineapple** w/ lime 110 cal.
- **asian slaw** 50 cal.
- **spicy cucumber salad** 70 cal.
- **black beans** w/ sofrito 240 cal.
- **kimchi** 40 cal.
- **street corn** on the cob w/ lime, cayenne, cotija 240 cal.

not tacos

- **guac + roja + verde** 11 520 cal.
- **guac** sm. 6 lg. 9 340 cal., 570 cal.
- **salsa roja** 3 260 cal.
- **salsa verde** 3 260 cal.
- **chicken soup** 5.5 280 cal.
- **pork posole** 6 260 cal.
- **plantains** ^ 4 680 cal.
- **chopped salad** 6.75 480 cal.
 add chicken 140 cal. +4
- **ceviche** * 8.5 390 cal.
- **tuna poke** * 8.5 490 cal.
- **chicken empanadas** 7 300 cal.
- **duck birria** w/ broth 7
- **roasted half chicken** 10 w/ aji verde 440 cal.

desserts

- **churros** ^ 7 w/ chocolate sauce 630 cal.
- **key lime pie in a jar** ^ 6 680 cal.
- **tres leches** ^ 6 w/ toasted coconut + caramel 570 cal.
- **gelato** cup or cone ^ 3.5
 vanilla 250-300 cal.
 chocolate 270-320 cal.
 coconut 250-300 cal.
 mint chip 290-340 cal.
- **four cones** ^ 10 1,200-1,360 cal.

— guacamole 6 (not spicy) 300 cal.	— oaxaca cheese snack 1.5 270 cal.	— quesadilla ^ <input type="checkbox"/> cheese 300 cal. 3 <input type="checkbox"/> beans 330 cal. 4 <input type="checkbox"/> chicken 370 cal. 4 <input type="checkbox"/> steak 370 cal. 4	— sunset 2.5 pineapple juice + fresh orange juice + housemade grenadine 180 cal.	— limeade 3 lime juice + agave 160 cal.
— chicken taco 2 w/ cheese 160 cal.	— corn wheels 2 with or w/out cheese 140-150 cal.	— kid's tray 6.5 quesadilla ^, corn wheels, fruit skewer, choice of taco 630-710 cal. <input type="checkbox"/> chicken <input type="checkbox"/> steak <input type="checkbox"/> fish	— nojito 3 mint + lime juice + sugar + club soda 60 cal.	— clarico 2.5 choice of nectar (peach/pear/mango/guava) + sprite + chopped fruit 140-150 cal.
— steak taco 2 w/ cheese 150 cal.	— cucumbers 1.5 35 cal.			
— crispy fish taco 2 110 cal.	— steamed broccoli 2 110 cal.			
— roasted chicken 3.5 160 cal.	— fruit skewer 2.5 20 cal.			



tell us what you think!

please share comments about your experience w/ a manager or email us at comments@bartaco.com.

please let us know if there are any allergies we should be aware of when preparing your meal. 2,000 calories a day is used for general nutrition advice, but calorie needs vary.

* consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. ^ contains gluten ** contains almonds

cocktails

- **bartaco margarita** 10.5
libélula joven tequila + combier liqueur d'orange + agave syrup + lime juice >>want a kick? make it spicy
- **paloma fresca** 9
libélula joven + grapefruit + lime + peychaud's bitters + grapefruit bitters + sparkling water
- **oaxacan sunshine** 11.75
libélula joven + suze liqueur + tangerine + mint + lime + passionfruit syrup + chia + montelobos mezcal mist
- **caipirinha sanguina** 9
cachaça 5l + blood orange + limes + sugar
- **hibiscus mezcalita** 11
libélula joven tequila + banhez mezcal + blood orange + lime + hibiscus + ginger agave syrup
- **reviver** 9.5
hayman's gin + cucumber + mint + mango nectar + lime juice
- **old thyrer** 11.5
four roses bourbon + cocchi torino vermouthe + thyme + lemon + orange + angostura bitters

sangria

- **acoustic blanca** circle one: 7 glass / 38 bottle, 1 liter
begonia sangria wine + fresh fruit
- **acoustic tinta** circle one: 7.5 glass / 42 bottle, 1 liter
la sueca sangria wine + fresh fruit
- **begonia sangria tinta** (330mL can) 8

vinos

espumosos

- vinny new york
bubbly wines, white or
rosé 250mL can 11

rosados

- amble + chase
rosé 250mL can 11

blancos

- archer roose
sauvignon blanc
250mL can 11

- rickshaw chardonnay
10 gls / 40 btl

tintos

- monte quieto 'blend
of terroirs' malbec
10 gls / 40 btl

cervezas

bottle

- bohemia pilsner
(mexico) 6
- modelo especial
lager (mexico) 7
- sol lager (mexico)
6.25
- athletic brewing run
wild non-alc IPA (CT)
5.5
- founders all day IPA
(MI) 5.75
- new england
brewing sea hag IPA
(CT) 6.5
- black hog coffee milk
stout (CT) 6.5
- graft comes and
gose gose wit cider
(NY) 7
- tecate lager (mexico)
5
- captain lawrence
orbital tilt IPA
(NY) 6.5
- jack's abby blood
orange wheat radler
(MA) 6
- troegs perpetual
imperial IPA (PA) 6.5
- downeast cider
original (MA) 7.75
- narragansett light
lager, 16oz (RI) 5

can

non-alcoholic

aguas frescas 3

- grapefruit ginger
- pomegranate limonada
- nojito

iced tea carafe 3.5

- sweet tea
- unsweetened
- arnie palmer
- ginger mint

mexican cane sodas 3.5

- coca cola
- sprite
- fanta orange
- diet coke 2.5

boylan ginger ale 3.5

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izze sparkling juice 3.75

- blackberry
- clementine
- grapefruit

topo chico 3

fiji water 2.75

campfire coffee 5

tequila + mezcal

ask us for our full list of 100% agave tequila + mezcals

— tahona wheel flight 17

siete leguas blanco + olmeca altos reposado + 123 organic añejo
three .75oz shots, served w/ fresh oranges + tajin
these tequilas are produced by crushing agave in a pit with
a large stone wheel – one of the oldest, most labor-intensive
ways to make tequila

