

not tacos

salsa verde 290 cal	✧ plantains ^{GL} 650 cal
salsa roja 🍂 290 cal	chicken soup 380 cal
✧ guac + verde + roja 🍂 sm / lg 580 cal / 700 cal	ceviche * 🍂 390 cal
guac + chips sm / lg 390 cal / 650 cal	✧ tuna poke * 530 cal
duck birria 330 cal	chopped salad add chicken 520-620 cal
roasted half chicken 790 cal	kale caesar * sm / lg add chicken 190-380 cal
gazpacho 360 cal	lobster esquites tray w/ tortillas 590 cal

✧ taco teaser guac + chips + esquites + plantains + cucumber salad 1,410 cal

tacos

✧ tip: swap tortilla for bibb lettuce

retro pork pastor	seared chorizo 140 cal
mojo pork carnitas 140 cal	mushroom 120 cal
chicken verde 160 cal	✧ baja fish 190 cal
chile-lime shrimp 🍂 90 cal	cauliflower .. 140 cal
✧ pork belly 230 cal	falafel 🍂 ^{GL} 200 cal
sesame ribeye 🍂 140 cal	crispy shrimp 150 cal
ahi tuna tatako * (bibb lettuce taco) 120 cal	summer duo 1 chimichurri ribeye + 1 lobster 320 cal
roasted duck 160 cal	

rice bowls

pork belly + crispy rice sesame bean sprout salad + pickled red onions 710 cal	chicken verde roasted corn + tortilla chips 480 cal
✧ mediterranean cauliflower .. hummus + chimichurri + honey-harissa carrots + pomegranate 430 cal	korean bbq ribeye 🍂 sesame-soy sauce + kimchi + spinach + shallots 440 cal
	✧ ahi tuna + crispy rice * asian slaw + sesame seeds + thai basil vinaigrette 590 cal

sides

✧ street corn 230 cal	black beans 360 cal
esquites street corn off cob 290 cal	cucumber salad 🍂 sm / lg 80 cal / 160 cal
lobster esquites 345 cal	kimchi 🍂 sm / lg 35 cal / 70 cal
brown rice 230 cal	seasonal fruit + tajin sm / lg 100 cal / 200 cal

desserts

✧ churros ^{GL} 510 cal	gelato cup or cone ^{GL} 4 vanilla 160-210 cal chocolate 180-230 cal coconut 180-230 cal mint chip 220-270 cal
key lime pie ^{GL} 410 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 tray 1 quesadilla ^{GL} + corn wheels + fruit bowl + 1 taco (taco choices: chicken, steak, fish) 760-870 cal	
chicken taco w/ cheese 160 cal	steak taco w/ cheese 180 cal
guac + chips (not spicy) 340 cal	crispy fish taco 110 cal
roasted chicken 140 cal	quesadilla ^{GL} cheese 500 cal
corn wheels with or w/out cheese 150 cal / 140 cal	beans 560 cal
steamed broccoli 130 cal	chicken 550 cal
cucumbers 50 cal	steak 590 cal
fruit bowl 100 cal	oaxaca cheese snack 270 cal

drinks

sodas + sparkling drinks >

mexican sodas coca cola 150 cal	boylan ginger ale 140 cal
sprite 160 cal	izze sparkling juice blackberry 130 cal
fanta orange 160 cal	clementine 160 cal
diet coke 0 cal	grapefruit 120 cal

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

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

✧ bartaco favorites are marked with a dragonfly
🍂 these items may be spicy, for more details please ask a team member

^{GL} 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.