

not tacos

salsa verde	kale chips
290 cal	50 cal
salsa roja 🍌	🍌 plantains
290 cal	650 cal
🍌 guac + verde + roja 🍌	chicken soup
sm / lg	380 cal
580 cal / 700 cal	ceviche * 🍌
guac + chips	390 cal
sm / lg	🍌 tuna poke *
390 cal / 650 cal	530 cal
duck birria	chopped salad
330 cal	add chicken
roasted half chicken	520-620 cal
790 cal	kale caesar *
gazpacho	sm / lg
360 cal	add chicken
	190-380 cal

taco teaser

guac + chips + esquites + plantains
+ cucumber salad 1,410 cal

tacos

tip: swap tortilla for bibb lettuce

chicken verde 160 cal	seared chorizo 140 cal
chile-lime shrimp 🍤 90 cal	mushroom 120 cal
pork belly 230 cal	baja fish 190 cal
sesame ribeye 🍖 140 cal	cauliflower ** 140 cal
ahi tuna tatako * (bibb lettuce taco) 120 cal	falafel 🍷 200 cal
roasted duck 160 cal	crispy shrimp 150 cal



ask about our #givingtaco
\$1 from each taco sold is donated
to a charitable partner

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

GL contains gluten 2,000 calories a day is used for general nutrition
 • contains pistachios advice, but calorie needs vary. additional
 nutrition information available upon request.

rice bowls

pork belly +
crispy rice
sesame bean sprout salad +
pickled red onions
710 cal

✧ mediterranean
cauliflower **
hummus + chimichurri +
honey-harissa carrots +
pomegranate 430 cal

chicken verde
roasted corn + tortilla
chips 480 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	cucumber salad 🥒
230 cal	sm / lg
	80 cal / 160 cal
esquites	
street corn off cob	kimchi 🥒
290 cal	sm / lg
	35 cal / 70 cal
brown rice	
230 cal	seasonal fruit + tajin
	sm / lg
black beans	100 cal / 200 cal
360 cal	

desserts

* churros ^{GL}	gelato cup or cone ^{GL}
510 cal	vanilla 160-210 cal
	chocolate 180-230 cal
key lime pie ^{GL}	coconut 180-230 cal
410 cal	mint chip 220-270 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.

* CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

kids menu

kids tray

quesadilla^{GL} + corn wheels + fruit bowl + taco
taco choice: chicken, steak, fish 760-870 cal

chicken taco	steak taco
w/ cheese 160 cal	w/ cheese 180 cal
guac + chips 6	crispy fish taco
(not spicy) 340 cal	110 cal
roasted chicken	quesadilla ^{GL}
140 cal	cheese
	500 cal
corn wheels	beans
with or w/out cheese	560 cal
150 cal / 140 cal	chicken
	550 cal
steamed broccoli	steak
130 cal	590 cal
cucumbers	
50 cal	
fruit bowl	oaxaca cheese snack
	270 cal

drinks

sodas + sparkling drinks ›

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