

# tacos

☞ pork belly 230 cal	☞ baja fish 190 cal
chicken verde 160 cal	mushroom 120 cal
sesame ribeye <sup>♣</sup> 140 cal	cauliflower ** 140 cal
seared chorizo 140 cal	falafel <sup>♣</sup> 200 cal
ahi tuna tatako * (bibb lettuce taco) 120 cal	crispy oyster 150 cal
roasted duck 160 cal	grilled adobo pineapple (contains pork)
chile-lime shrimp <sup>♣</sup> 90 cal	

# not tacos

## taco teaser

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

☞ guac + verde + roja <sup>♣</sup> sm / lg 580 cal / 700 cal	kale chips 15 cal
guac + chips sm / lg 390 cal / 650 cal	☞ plantains 650 cal
salsa verde 290 cal	ceviche * <sup>♣</sup> 390 cal
salsa roja <sup>♣</sup> 290 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
chicken tortilla soup <sup>♣</sup> 560 cal	

# rice bowls

pork belly + crispy rice sesame bean sprout salad + pickled red onions 710 cal	cauliflower ** hummus + chimichurri + honey- harissa carrots + pomegranate 430 cal
chicken verde roasted corn + tortilla chips 480 cal	☞ ahi tuna + crispy rice * asian slaw + sesame seeds + thai basil vinaigrette 590 cal
☞ sesame ribeye <sup>♣</sup> sesame-soy sauce + kimchi + spinach + shallots 440 cal	

# sides

esquites street corn off cob 290 cal	cucumber salad <sup>♣</sup> sm / lg 80 cal / 160 cal
☞ street corn 230 cal	kimchi <sup>♣</sup> sm / lg 35 cal / 70 cal
brown rice 230 cal	tajin pineapple sm / lg 100 cal / 200 cal
black beans 360 cal	

# desserts

☞ churros <sup>GL</sup> 510 cal	gelato cup or cone <sup>GL</sup> vanilla 160-210 cal chocolate 180-230 cal coconut 180-230 cal mint chip 220-270 cal
key lime pie <sup>GL</sup> 410 cal	
tres leches <sup>GL</sup> 450 cal	

☞ bartaco favorites are marked with a dragonfly

♣ these items may be spicy, for more details please ask a service leader

GL contains gluten

\*\* contains pistachios

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. additional nutrition  
information available upon request.

\* 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.