

## not tacos

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

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

🐉 <b>kids tray</b> quesadilla <sup>GL</sup> + corn wheels + fruit bowl + taco taco choice: chicken, steak, fish 760-870 cal	
chicken taco w/ cheese 160 cal	steak taco w/ cheese 180 cal
guac + chips 6 (not spicy) 340 cal	crispy fish taco 110 cal
roasted chicken 140 cal	quesadilla <sup>GL</sup> 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	izze sparkling juice blackberry 130 cal
sprite 160 cal	clementine 160 cal
fanta orange 160 cal	grapefruit 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 >>**