

not tacos

salsa verde 290 cal	✧ plantains 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 🐉 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} 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, or contain (or may contain) raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of contracting a foodborne illness, especially if you have certain medical conditions.