

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

|                      |                               |
|----------------------|-------------------------------|
| <b>* street corn</b> | <b>cucumber salad 🥒</b>       |
| 230 cal              | sm / lg                       |
|                      | 80 cal / 160 cal              |
| <b>esquites</b>      |                               |
| street corn off cob  | <b>kimchi 🥒</b>               |
| 290 cal              | sm / lg                       |
|                      | 35 cal / 70 cal               |
| <b>brown rice</b>    |                               |
| 230 cal              | <b>seasonal fruit + tajin</b> |
|                      | sm / lg                       |
| <b>black beans</b>   | 100 cal / 200 cal             |
| 360 cal              |                               |

## desserts

|                            |                                  |
|----------------------------|----------------------------------|
| ✦ churros <sup>GL</sup>    | gelato cup or cone <sup>GL</sup> |
| 510 cal                    | vanilla 160-210 cal              |
| key lime pie <sup>GL</sup> | chocolate 180-230 cal            |
| 410 cal                    | coconut 180-230 cal              |
|                            | mint chip 220-270 cal            |
| tres leches <sup>GL</sup>  | pineapple soft serve             |
| 450 cal                    | cup or cone <sup>GL</sup> 3      |

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 <sup>GL</sup> + 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 <sup>GL</sup> |
| 140 cal              | cheese                   |
| corn wheels          | 500 cal                  |
| with or w/out cheese | beans                    |
| 150 cal / 140 cal    | 560 cal                  |
| steamed broccoli     | chicken                  |
| 130 cal              | 550 cal                  |
| cucumbers            | steak                    |
| 50 cal               | 590 cal                  |
| fruit bowl           | oaxaca cheese snack      |
| 100 cal              | 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 >>