

# 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.

\* 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.