



### tally your order

write your order quantity on the line next to each menu item



name:

\_\_\_\_\_

table number:

\_\_\_\_\_

### tell us what you think!

please share comments about your experience w/ a manager or email us at [comments@bartaco.com](mailto:comments@bartaco.com)

## tacos mark "L" to swap tortilla for bibb lettuce

- seared chorizo 120 cal.
- spiced chicken verde 160 cal.
- mushroom w/ queso fresco 110 cal.
- (new) pistachio cauliflower \*\* 260 cal.
- falafel 210 cal.
- baja fish 100 cal.

## not tacos

- guac + roja + verde sm. lg. 580 cal., 700 cal.
- guac sm. lg. 390 cal., 650 cal.
- salsa roja 290 cal.
- salsa verde 290 cal.
- ceviche\* 390 cal.
- tuna poke \* 520 cal.
- duck birria 330 cal.
- chopped salad 290 cal.
  - add chicken 390 cal.
- kale caesar sm. lg. 190 cal., 380 cal.
  - add chicken 290-480 cal.


## rice bowls

- seared chorizo 420 cal.
- spiced chicken verde 500 cal.
- mushroom w/ queso fresco 390 cal.
- (new) pistachio cauliflower \*\* 690 cal.
- glazed pork belly 820 cal.

- tuna tatako \* (lettuce taco) 120 cal.
- slow-roasted pork 180 cal.
- chile-lime shrimp 90 cal.
- glazed pork belly 320 cal.
- sesame ribeye 130 cal.
- roasted duck 170 cal.
- #givingtaco \$1 from each taco sold donated to local charitable organization

- roasted half chicken 790 cal.
- spicy cucumber salad 80 cal.
- esquites street corn off cob 290 cal.
- street corn 230 cal.
- plantains 650 cal.
- black beans 480 cal.
- kimchi 35 cal.
- tajin pineapple 100 cal.
- chicken tortilla soup 560 cal.
- pork posole 700 cal.

- ahi tuna \* 590 cal.
- slow-roasted pork 570 cal.
- chile-lime shrimp 360 cal.
- sesame ribeye 440 cal.
- roasted duck 460 cal.

 **hot or not?** if you have any questions about what's spicy, please ask a service leader. 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.

## desserts

- churros ^ 670 cal.
- key lime pie in a jar ^ 410 cal.
- tres leches ^ 390 cal.
- gelato cup or cone ^
  - vanilla 160-210 cal.
  - chocolate 180-230 cal.
  - coconut 180-230 cal.
  - mint chip 220-270 cal.
- four cones ^ 840-1,080 cal.

## kids menu

- guacamole (not spicy) 340 cal.
- chicken taco w/ cheese 150 cal.
- steak taco w/ cheese 170 cal.
- crispy fish taco 60 cal.
- roasted chicken 140 cal.
- corn wheels with or w/out cheese 150-140 cal.
- cucumbers 50 cal.
- sunset pineapple juice + fresh orange juice + housemade grenadine 180 cal.
- nojito mint + lime juice + sugar + club soda 60 cal.
- oaxaca cheese snack 270 cal.
- steamed broccoli 130 cal.
- fruit skewer 100 cal.
- quesadilla ^
  - cheese 500 cal.
  - beans 580 cal.
  - chicken 550 cal.
  - steak 590 cal.
- kid's tray quesadilla ^, corn wheels, fruit skewer, choice of taco 810-920 cal.
  - chicken
  - steak
  - fish
- limeade lime juice + agave 160 cal.
- clarico choice of nectar (peach/pear/mango/guava) + sprite + chopped fruit 140-150 cal.

\* consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. ^ contains gluten \*\* contains pistachios