not tacos

salsa verde
290 cal

salsa roja
290 cal

guac + chips
sm / lg
390 cal / 650 cal

guac + verde + roja
sm / lg
580 cal / 700 cal

cotija corn dip
210 cal

chopped salad
add chicken
520-620 cal

kale caesar *
sm / lg
add chicken
190-380 cal

plantains GL
650 cal

chicken tortilla soup
560 cal

red chorizo arayes GL
570 cal

duck birria quesadilla
330 cal

ceviche *
390 cal

macha tuna crudo * GL
400 cal

roasted half chicken
790 cal

taco teaser
guac + chips + esquites + plantains GL + cucumber salad
1,410 cal

tacos

tips: tacos are about 3 bites each, we recommend 3-5 per person
you can swap tortilla for bibb lettuce +.25

chicken tinga
110 cal

carne asada
150 cal

chicken verde
160 cal

pork belly
230 cal

sesame ribeye
140 cal

ahi tuna tatako *
(bibb lettuce taco) 120 cal

red chorizo
160 cal

roasted duck
160 cal

mojo pork carnitas
140 cal

mushroom
90 cal

baja fish
190 cal

roasted cauliflower
110 cal

grilled shrimp
130 cal

falafel GL
210 cal

crispy oyster
150 cal

bartaco favorites are marked with a dragonfly
these items may be spicy, for more details please ask a team member
GL contains gluten
* These items may be served raw or undercooked. Thoroughly cooking meats, poultry, seafood, shellfish, or eggs reduces the risk of foodborne illness.

rice bowls

roasted cauliflower
habanero yogurt + honey-harissa carrots + pickled golden raisins 460 cal

pork belly
sesame bean sprout salad + pickled red onions
740 cal

chicken + black bean
black bean corn salad + avocado salsa + tortilla chips 504 cal

korean bbq ribeye
sesame-soy sauce + kimchi + spinach + shallots
420 cal

ahi tuna + crispy rice *
asian slaw + sesame seeds + thai basil vinaigrette
490 cal

sides

street corn
230 cal

esquites
street corn off cob
290 cal

brown rice
230 cal

black beans
360 cal

cucumber salad
sm / lg
80 cal / 160 cal

kimchi
sm / lg
35 cal / 70 cal

seasonal fruit + tajin
sm / lg
100 cal / 200 cal

desserts

gelato cup or cone GL 4

vanilla	160-210 cal
chocolate	180-230 cal
coconut	180-230 cal
mint chip	220-270 cal

churros GL
510 cal

key lime pie GL
400 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 trays

GL 2 cheese quesadillas + corn wheels + fruit bowl
1,430-1,610 cal

GL 1 cheese quesadilla + 1 taco + corn wheels + fruit bowl (taco choices: chicken, steak, fish)
950-1,110 cal

2 tacos + corn wheels + fruit bowl
(taco choices: chicken, steak, fish) 470-610 cal

guac + chips
(not spicy) 340 cal

roasted chicken
140 cal

corn wheels
with or w/out cheese
150 cal / 140 cal

chicken taco
w/ cheese 160 cal

steak taco
w/ cheese 180 cal

crispy fish taco
110 cal

cheese quesadilla GL
590 cal
add for +1:
beans 650 cal
chicken 640 cal
steak 680 cal

steamed broccoli
130 cal

cucumbers
50 cal

fruit bowl
100 cal

oaxaca cheese snack
270 cal

drinks

sodas + sparkling drinks ›

mexican sodas
coca cola
150 cal
sprite
160 cal
fanta orange
160 cal

diet coke
0 cal

bartaco sparkling water
pineapple passionfruit
80 cal
toasted coconut
80 cal
watermelon mint
80 cal

water ›

topo chico
0 cal

open water
0 cal