not tacos

dips

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

street plates

chopped salad
pickled carrots + avocado + queso fresco + tortilla chips + cilantro-lime vinaigrette
add chicken
520-620 cal

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

chicken tortilla soup
560 cal

ceviche *
390 cal

macha tuna crudo * GL
400 cal

red chorizo arayes GL
570 cal

duck birria quesadilla
330 cal

roasted half chicken
790 cal

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

sides

brown rice
230 cal

street corn
230 cal

esquites
street corn off cob
290 cal

sweet plantains
650 cal

black beans
sofrito 60 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

tacos

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

chicken tinga
110 cal

chicken verde
160 cal

pork belly
230 cal

mojo pork carnitas
140 cal

carne asada
150 cal

sesame ribeye
140 cal

roasted duck
160 cal

falafel
210 cal

roasted cauliflower
110 cal

red chorizo
160 cal

mushroom
90 cal

ahi tuna tatako *
(bibb lettuce taco)
120 cal

baja fish
90 cal

grilled shrimp
130 cal

crispy oyster
150 cal

can't decide? try the whole lineup. one of each taco - no swaps, no overthinking.

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

bartaco favorites are marked with a dragonfly GL contains gluten
these items may be spicy, for more details please ask a team member

* These items are cooked to order and may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

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.

cocktails

freshly juiced to order

bartaco margarita single / carafe
libélula joven tequila + combier 230 cal / 1,150 cal
>>*want a kick? make it spicy*

pineapple pisco punch
pineapple-infused pisco + lime + grapefruit + lemon
200 cal

reposado margarita
libélula reposado tequila + combier 230 cal

mezcal margarita
banhez mezcal + combier 180 cal

bartaco "green" margarita single / carafe
libélula joven tequila + combier + fresh green juice
210 cal / 1,050 cal

passionfruit oaxacan margarita
libélula joven + passionfruit + citrus + mint + chia
350 cal

old thymer
bourbon + vermouth + thyme + lemon + orange + bitters
180 cal

paloma fresca
libélula joven tequila + grapefruit + lime + bitters + sparkling water 190 cal

cazuela
libélula joven tequila + grapefruit + lime + sprite
150 cal

mojito
rum + lime + mint + sugar 200 cal

red sangria single / carafe
elderflower + rum 210 cal / 1,230 cal

spirit-free sips

or add a full or half shot

aguas frescas ›

freshly juiced to order

pomegranate limonada
170 cal

honeydew
honeydew + coconut + rosemary + lime 90 cal

berry colada
raspberry + coconut + pineapple + orange + lime 180 cal

cucumber cooler
cucumber + cilantro + lime + jalapeño + tonic 70 cal

grapefruit ginger
90 cal

nojito
60 cal

zero proof marg
tilden lacewing + lime + orange + tajin 90 cal

tilden lacewing
cucumber + basil + lychee + juniper 70 cal

lemonade + iced teas ›

lemonade
70 cal

limeade
160 cal

sweet tea carafe
510 cal

unsweetened tea carafe
10 cal

arnie palmer carafe
430 cal