not tacos

salsa verde 3.60
290 cal

salsa roja 3.60
290 cal

guac + chips
sm 6.65 / lg 10.65
390 cal / 650 cal

guac + verde + roja
sm 11.75 / lg 14
580 cal / 700 cal

cotija corn dip 6.95
210 cal

chopped salad 7.25
add chicken +4
520-620 cal

kale caesar *
sm 3 / lg 7.25
add chicken +4
190-380 cal

plantains 4.95
650 cal

chicken tortilla soup 7.55
560 cal

gazpacho 6.80
360 cal

red chorizo arayes GL
8.55
570 cal

duck birria quesadilla
8.15
330 cal

ceviche * 9.50
390 cal

tuna poke * 9.65
530 cal

roasted half chicken
11.50
790 cal

taco teaser 15
guac + chips + esquites + plantains + 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 2.75
110 cal

carne asada 3.95
150 cal

chicken verde 3.50
160 cal

pork belly 3.95
230 cal

sesame ribeye 3.95
140 cal

ahi tuna tatako * 4.30
(bibb lettuce taco) 120 cal

roasted duck 3.95
160 cal

mojo pork carnitas 2.95
140 cal

campechano 2.95
150 cal

enoki mushroom 3.95
130 cal

baja fish 3.95
190 cal

cauliflower •• 3.50
140 cal

crispy shrimp 4.90
150 cal

falafel 2.95
210 cal

rice bowls

mediterranean cauliflower •• 12.55
hummus + chimichurri + honey-harissa carrots + pomegranate 610 cal

pork belly 13.50
sesame bean sprout salad + pickled red onions
740 cal

chicken + black bean
11.50
black bean corn salad + avocado salsa + tortilla chips 504 cal

korean bbq ribeye
13.95
sesame-soy sauce + kimchi + spinach + shallots
420 cal

ahi tuna + crispy rice * 12.25
asian slaw + sesame seeds + thai basil vinaigrette
490 cal

sides

street corn 3.85
230 cal

esquites 5.55
street corn off cob
290 cal

brown rice 3.55
230 cal

black beans 3.55
360 cal

cucumber salad
sm 3.55 / lg 6.90
80 cal / 160 cal

kimchi
sm 3.50 / lg 6.80
35 cal / 70 cal

seasonal fruit + tajin
sm 3.55 / lg 6.90
100 cal / 200 cal

desserts

gelato cup or cone GL 3.95
vanilla 160-210 cal
chocolate 180-230 cal
coconut 180-230 cal
mint chip 220-270 cal

seasonal soft serve
cup or cone GL 3

churros GL 7.25
510 cal

key lime pie GL 7
400 cal

tres leches GL 7
450 cal

kids menu

kids trays 7.75

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 6
(not spicy) 340 cal

roasted chicken 3.95
140 cal

corn wheels 2.25
with or w/out cheese
150 cal / 140 cal

chicken taco 2.10
w/ cheese 160 cal

steak taco 2.10
w/ cheese 180 cal

crispy fish taco 2.10
110 cal

cheese quesadilla GL 4.25
590 cal
add for +1:
beans 650 cal
chicken 640 cal
steak 680 cal

steamed broccoli 2.50
130 cal

cucumbers 2.50
50 cal

fruit bowl 2.50
100 cal

oaxaca cheese snack
2.95
270 cal

drinks

sodas + sparkling drinks ›

mexican sodas 3.85
coca cola
150 cal
sprite
160 cal
fanta orange
160 cal

diet coke 2.85
0 cal

bartaco sparkling water 4.25
pineapple passionfruit
80 cal
toasted coconut
80 cal
watermelon mint
80 cal

water ›

topo chico 3.85
0 cal

open water 3
0 cal

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

GL contains gluten
•• contains pistachios

2,000 calories a day is used for general nutrition advice, but calorie needs vary. additional nutrition information available upon request.

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.