

not tacos

salsa verde 290 cal	* plantains 650 cal
salsa roja 🍃 290 cal	chicken tortilla soup 🍃 560 cal
guac + chips sm / lg 390 cal / 650 cal	red chorizo arayos ^{GL} 570 cal
* guac + verde + roja 🍃 sm / lg 580 cal / 700 cal	* duck birria quesadilla 330 cal
cotija corn dip 210 cal	ceviche * 🍃 390 cal
chopped salad add chicken 520-620 cal	macha tuna crudo * ^{GL} 400 cal
kale caesar * sm / lg add chicken 190-380 cal	taco teaser 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 110 cal	mojo pork carnitas 140 cal
carne asada 150 cal	oyster mushroom 90 cal
chicken verde 160 cal	* baja fish 190 cal
* pork belly 230 cal	roasted cauliflower 🍃 110 cal
sesame ribeye 🍃 140 cal	grilled shrimp 130 cal
ahi tuna tatako * (bibb lettuce taco) 120 cal	falafel 🍃 210 cal
red chorizo 🍃 160 cal	crispy oyster 150 cal
* roasted duck 160 cal	

rice bowls

roasted cauliflower 🍃 habanero yogurt + honey- harissa carrots + pickled golden raisins 460 cal	korean bbq ribeye 🍃 sesame-soy sauce + kimchi + spinach + shallots 420 cal
pork belly sesame bean sprout salad + pickled red onions 740 cal	* ahi tuna + crispy rice * asian slaw + sesame seeds + thai basil vinaigrette 490 cal
chicken + black bean black bean corn salad + avocado salsa + tortilla chips 504 cal	

sides

street corn 230 cal	cucumber salad 🍃 sm / lg 80 cal / 160 cal
esquites street corn off cob 290 cal	kimchi 🍃 sm / lg 35 cal / 70 cal
brown rice 230 cal	seasonal fruit + tatin sm / lg 100 cal / 200 cal
black beans 360 cal	

desserts

gelato cup or cone ^{GL} 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	chicken taco w/ cheese 160 cal
^{GL} 2 cheese quesadillas + corn wheels + fruit bowl 1,430-1,610 cal	steak taco w/ cheese 180 cal
^{GL} 1 cheese quesadilla + 1 taco + corn wheels + fruit bowl (taco choices: chicken, steak, fish) 950-1,110 cal	crispy fish taco 110 cal
2 tacos + corn wheels + fruit bowl (taco choices: chicken, steak, fish) 470-610 cal	cheese quesadilla ^{GL} 590 cal add for +1: beans 650 cal chicken 640 cal steak 680 cal

guac + chips (not spicy) 340 cal	steamed broccoli 130 cal
roasted chicken 140 cal	cucumbers 50 cal
corn wheels with or w/out cheese 150 cal / 140 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	bartaco sparkling water pineapple passionfruit 80 cal toasted coconut 80 cal watermelon mint 80 cal
diet coke 0 cal	cheerwine 150 cal

water >

topo chico 0 cal
open water 0 cal

* bartaco favorites are marked with a dragonfly ^{GL} contains gluten
🍃 these items may be spicy, for more details please ask a team member
some items served at this establishment contain foreign and imported shrimp.
ask for more information.
* 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.