

## not tacos

salsa verde 290 cal	pork tamale 180 cal
salsa roja 🐉 290 cal	* plantains <sup>GL</sup> 650 cal
guac + chips sm / lg 390 cal / 650 cal	duck birria 330 cal
* guac + verde + roja 🐉 sm / lg 580 cal / 700 cal	ceviche * 🐉 390 cal
chopped salad add chicken 520-620 cal	* tuna poke * 530 cal
kale caesar * sm / lg add chicken 190-380 cal	roasted half chicken 790 cal
chicken tortilla soup 🐉 560 cal	taco teaser guac + chips + esquites + plantains <sup>GL</sup> + 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

chicken tinga 110 cal	mojo pork carnitas 140 cal
carne asada 150 cal	seared chorizo 140 cal
* chicken verde 160 cal	mushroom 120 cal
yucatán shrimp 🐉 120 cal	* baja fish 190 cal
* pork belly 230 cal	cauliflower ** 140 cal
sesame ribeye 🐉 140 cal	crispy oyster 150 cal
ahi tuna tatako * (bibb lettuce taco) 120 cal	falafel 🐉 <sup>GL</sup> 210 cal
roasted duck 160 cal	

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

<sup>GL</sup> 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.

## rice bowls

* mediterranean cauliflower ** hummus + chimichurri + honey-harissa carrots + pomegranate 610 cal	chicken verde roasted corn + tortilla chips 520 cal
pork belly + crispy rice sesame bean sprout salad + pickled red onions 750 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	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 <sup>GL</sup> vanilla 160-210 cal chocolate 180-230 cal coconut 180-230 cal mint chip 220-270 cal	* churros <sup>GL</sup> 510 cal
	key lime pie <sup>GL</sup> 400 cal
	tres leches <sup>GL</sup> 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.

\* 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.

## kids menu

### kids trays

<sup>GL</sup> 2 quesadillas + corn wheels + fruit bowl 1,250-1,430 cal	chicken taco w/ cheese 160 cal
<sup>GL</sup> 1 quesadilla + 1 taco + corn wheels + fruit bowl (taco choices: chicken, steak, fish) 860-1,020 cal	steak taco w/ cheese 180 cal
2 tacos + corn wheels + fruit bowl (taco choices: chicken, steak, fish) 470-610 cal	crispy fish taco 110 cal

quesadilla <sup>GL</sup>  
cheese  
500 cal

beans  
560 cal

chicken  
550 cal

steak  
590 cal

steamed broccoli  
130 cal

cucumbers  
50 cal

fruit bowl  
100 cal

oaxaca cheese snack  
270 cal

guac + chips  
(not spicy) 340 cal

roasted chicken  
140 cal

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

boylan ginger ale  
140 cal

### iced tea carafe >

sweet tea  
510 cal

unsweetened  
10 cal

arnie palmer  
430 cal

ginger mint  
240 cal

### water >

topo chico  
0 cal

open water  
0 cal