

BARCOCINA

WITH CHIPS

SALSA ROJA - \$6

BARCOCINA GUACAMOLE - \$11

fresh basil | roasted garlic | shallot | Oaxaca cheese | pasilla-lime-balsamic sauce

QUESO BLACK BEAN DIP - \$10

Chihuahua queso | chorizo | jalapeño

OAXACA GUACAMOLE - \$10

avocado | cilantro | jalapeño | shallot | lemon | lime

WARM SKILLET ELOTES DIP - \$10

corn | sour cream | chihuahua cheese | cilantro | mayonnaise | garlic | onion | dried chiles | jalapeno

PLATOS

FRIED CALAMARI - \$11

tomato jam | pickled fresno pepper mojo

TACO SALAD - \$16

shredded lettuce | pickled onions | guacamole | crema | jalapeño | cheddar cheese | blue corn chips | chipotle ranch dressing.

Grilled Chicken + \$6 | Grilled Steak + \$8 |

Grilled Shrimp + \$9

GREEN MANGO QUINOA SALAD - \$12

baby greens | jicama | parsley | cilantro | tomato | jalapeño | shallot | xvo | citrus

Grilled Chicken + \$6 | Grilled Steak + \$8 |

Grilled Shrimp + \$9

CAESAR SALAD - \$13

chopped romaine | brioche soldiers | cotija cheese | jalapeño Caesar dressing

Grilled Chicken + \$6 | Grilled Steak + \$8 |

Grilled Shrimp + \$9

ANCHO SHRIMP QUESADILLA - \$13

Oaxaca queso | sweet corn | corn creme | salsa verde

CHARRED STEAK - \$18

herb queso crumble | crispy potato |

fresno & sweet corn chimichurri

SHRIMP PASTA - \$18

lemon pepper shrimp | herb cotija cheese |

jalapeno cream sauce

TUNA TARTARE TOSTADOS - \$14

yellowfin tuna | fried wonton | cilantro | jalapeños | soy sauce | avocado mousse | ginger | spicy mayonnaise

TACOS

three per order

CHEESEBURGER - \$13

seasoned ground steak | lettuce | smoked cheddar | tomato | pickled shallots | chipotle mayo | mango "catsup"

PINEAPPLE PORK - \$14

pulled pork | pickled onion | crema | grilled pineapple salsa

KOREAN BEEF - \$14

spice braised short rib | shredded carrot & red cabbage | green mango & papaya "kimchi"

BLACKENED SWORDFISH - \$15

shredded lettuce | cilantro | chives | pineapple salsa

MARINATED STEAK - \$15

marinated flank steak | apple cider | garlic | cilantro | sriracha | chipotle slaw | scallion | radish | ancho powder | salsa verde

BUFFALO CHICKEN - \$13

shredded chicken | lettuce | chipotle ranch | tomato | cucumber | queso fresco | micro celery

BANG BANG CAULIFLOWER - \$13

spicy sweet chili sauce | pickled slaw | sesame seeds | scallions

SHREDDED DUCK - \$16

avocado crema | pickled red onion | oaxaca cheese | apple cranberry salsa

SMOKED MUSHROOM - \$14

smoked cremini, oyster & beech mushrooms | chipotle tomato sauce | lettuce | tomato | corn truffle sauce | sesame seeds | cilantro | salsa verde

SHRIMP A LA DIABLA - \$15

red tomato sauce | garlic | de arbol chili | onion | oregano | wild rice salsa

SIDES

BRUSSELS SPROUTS - \$7

spicy honey-citrus dressing | roasted peanuts

ANCHO FRIES - \$6

served with chipotle mayo dipping sauce

JALAPEÑO SKILLET CORNBREAD - \$7

ancho maple butter

PURPLE RICE PILAF- \$7

roasted tomato chili aioli

YUCCA FRITES - \$6

fried yucca | pickled red onion sauce | queso fresco | cilantro jalapeño mayo

POSTRES

WARM CHOCOLATE GANACHE - \$8

vanilla ice cream | chocolate crumble | blackberry coulis

MANGO BREAD PUDDING - \$10

raspberry sauce | pineapple milkshake | vanilla ice cream

COCKTAILS

Rim anything with Salt, Sugar or Tajin

HOUSE MARGARITA - \$11

Avion Tequila | Cointreau | Tres Agaves Agave Nectar | house made sour mix | lime

CUCUMBER CRUSH - \$10

Smirnoff Vodka | cucumber puree | Tres Agaves Agave Nectar | lime

JARRITOS PALOMA - \$11

Avion Tequila | Jarritos grapefruit soda | Tajin | lime

BLACK EYED RYE - \$11

Sagamore Rye | blackberries | Tres Agaves Agave Nectar | lime | mint | Goslings ginger beer

APPLE PIE MARGARITA - \$11

Avion Blanco Tequila | Cointreau | Tres Agaves Agave Nectar | house made sour mix | apple cider | cinnamon simple syrup

JULIO SMASH - \$12

charred pineapple infused Don Julio Blanco | Cointreau | Tres Agaves Agave Nectar | mint | lemon

THIS IS A PEACH DRINK - \$12

Grey Goose White Peach & Rosemary | rosemary | lemon | honey syrup | lemonade

STRAWBERRY CINNAMON MOJITO - \$11

Bacardi Rum | Tres Agaves Agave Nectar | mint | lime | watermelon | Watermelon Red Bull

BARCOCHATTA - \$11

Rum Haven Coconut Rum | Frangelico | Kahlua | Creme de Coco | coconut cream

WHITE SANGRIA - \$11

Pinot Grigio | Ketel One Grapefruit & Rose | grapefruit | triple sec | Tres Agaves Agave Nectar | sour mix | rosemary | lemon lime soda

BLACKBERRY SANGRIA - \$11

Monin blackberry syrup | Malbec | Ketel One Vodka | Licor 43 | cranberry

MEZCAL BLACKBERRY SMASH - \$11

Union Uno Mezcal | bitters | blackberry | lime | basil

TEQUILA OLD FASHIONED - \$15

Barrel Aged Don Julio Anejo Tequila | Ancho Reyes chile liqueur | Tres Agaves Agave Nectar | orange peel | luxardo cherry

SMOKY MARGARITA - \$11

Illegal Mezcal | Cointreau | Tres Agaves Agave Nectar | house made sour mix | lime

PRICKLY PEAR MULE - \$12

Patron Reposado Tequila | pear liqueur | lime | bitters | jalapeno | ginger beer

HERRA THE DOG - \$11

Herradura Silver Tequila | jalapeño simple syrup | lime | cucumber | blackberry puree | basil

MARGARITA EN FUEGO - \$11

Tanteo Jalapeño Tequila | jalapeño simple syrup | Cointreau | Tres Agaves Agave Nectar | lime | house made sour mix | topped with jalapeño foam

VINO

[Glass | Bottle]

White Wine

Sauvignon Blanc - Nobilo, New Zealand - \$11 | \$44
Pinot Grigio - Ruffino Lumina, Italy - \$11 | \$44
Chardonnay - Proverb, CA - \$11 | \$44
Albarino - Bodegas La Cana, Spain - \$11 | \$44
Reisling - Kung Fu Girl, WA - \$11 | \$44
White Blend - 2016 The Prisoner, CA - \$60

Rosé

Sparkling - Poema Cava Brut Rosada, Spain - \$11 | \$44
Portillo, Argentina - \$11 | \$44

Red Wine

Pinot Noir - Imagery, CA - \$11 | \$44
Cabernet - Robert Hall, CA - \$11 | \$44 BD
Red Blend - Prophecy, WA/CA - \$11 | \$44
Malbec - Terrazas De Los Andes, Argentina - \$11 | \$44
Tempranillo - Campo Vieja Reserva, Spain - \$11 | \$44
Garnacha - El Chaparral, Spain - \$44
Cabernet - 2016 Sequoia Grove, CA - \$60
Pinot Noir - 2015 Domaine Droughin, OR - \$60

Sparkling

Domaine Chandon Brut, CA - \$11 | \$44
Mumm Napa Blanc De Blancs, CA - \$50
Veuve Clicquot Brut Yellow Label, France - \$80
Riunart Brut Blanc De Blancs, France - \$125

CERVEZAS

Cans and Bottles

Stone Buenaveza Salt & Lime Lager - \$5
Heavy Seas Double Cannon IPA - \$8
Dogfish Head Seaquench Ale - \$6
Tecate Lager - \$4
Tecate Light Lager - \$4
Pacifico Lager - \$6
High Noon, Pineapple - \$6
White Claw, Black Cherry - \$6
Corona - \$6
Corona Light - \$6
Corona Premier - \$6
Stella Artios - \$6
Stella Artois NON ALCOHOLIC - \$5
Guinness Draught - \$6
Guinness Blonde - \$6
Red Stripe - \$6
Bud Light - \$5
Michelob Ultra - \$5
Yuengling - \$5
Angry Orchard - \$5

Draft

Golden Road Mango Cart - \$6
Dos Equis Amber - \$6
Dos Equis Lager - \$6
Modelo Especial - \$6
Flying Dog Vicious Hook Sour - \$6
Seirra Nevada Hazy Little Thing - \$6
Hoop Tea - \$6
Evolution Lot 3 IPA - \$6
Kona Big Wave - \$6
Dogfish Punkin' - \$6
Blue Moon - \$6
Sam Adams Seasonal - \$6

Non Alcoholic Beverages

Red Bull - Original, Sugar Free, Tropical, Coconut Berry, Watermelon - \$4
Saratoga Bottled Water 1 L - Still or Sparkling - \$4
Pepsi, Diet Pepsi, Dr Pepper, Lemonade, Ginger Ale, Lemon Lime Soda, Sweet Tea, Unsweet Tea - \$2

SWEET

SMOKY

SPICY