

# BARCOCINA

## WITH CHIPS

### SALSA ROJA - \$6

### OAXACA GUACAMOLE - \$10

avocado | cilantro | jalapeño | shallot | lemon | lime

### QUESO BLACK BEAN DIP - \$10

Chihuahua queso | chorizo | jalapeño

### WARM SKILLET ELOTES DIP - \$10

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

### BARCOCINA GUACAMOLE - \$11

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

## TACOS

three per order

### BUFFALO CHICKEN - \$13

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

### PINEAPPLE PORK - \$14

pulled pork | pickled onion | crema | pineapple salsa

### SHRIMP A LA DIABLA - \$15

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

### KOREAN BEEF - \$14

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

### SMOKED MUSHROOM - \$14

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

### CHEESEBURGER - \$13

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

### BANG BANG CAULIFLOWER - \$13

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

### 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

### SHREDDED DUCK - \$16

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

## BRUNCH

### ANCHO CINNAMON FRENCH TOAST - \$11

banana rum caramel

### BRUNCH ENCHILADAS - \$14

spicy chicken and cheddar filling | fried egg | grilled lettuce | chipotle hollandaise | pico de gallo | cotija queso | cilantro

### HASH BROWN "TACOS" - \$13

cheddar | scrambled eggs | hollandaise | crema | pico de gallo. Add Chopped Bacon - \$1

### SPICED SHRIMP & CRAB OMELETTE - \$14

gruyere | sweet corn | pico de gallo | shallots  
Choose: Fruit, Petite Salad or Potato Hash

### PULLED PORK HASH - \$12

sunny eggs | peppers & onions | crema | truffle chili aioli | cilantro & radish

### HAM & CHEESE OMELETTE - \$12

cheddar | roasted peppers | pico de gallo | whipped avocado  
Choose: Fruit, Petite Salad or Potato Hash

### BREAKFAST QUESADILLA - \$13

Cheddar scrambled eggs | bacon | black beans | pico de gallo | guacamole | crema

### CARNE ASADA Y HUEVOS - \$19

grilled steak | two eggs any style | potato hash | spiced smoked gouda fundido

### TUNA TARTARE TOSTADOS - \$14

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

### 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

### CAESAR SALAD - \$13

chopped romaine | brioche soldiers | cotija cheese | jalapeño Caesar 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

## SIDES

### PURPLE RICE PILAF - \$7

roasted tomato chili aioli

### Maple Pecan Bacon - \$4

### Two Eggs Any Style - \$3

### Skillet Potatoes - \$4

### ANCHO FRIES - \$6

chipotle mayo dipping sauce

### BRUSSELS SPROUTS - \$7

spicy honey-citrus dressing | roasted peanuts

### JALAPEÑO SKILLET CORNBREAD - \$7

ancho maple butter

### YUCCA FRITES - \$6

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

# 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 - Nobile, 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  
Pacífico 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