



Welcome to Barcocina, a Mexican inspired sharing concept. Unlike a traditional style of dining, items will be
coursed out for you and served to the center of the table as they are prepared by the chef.

BRUNCH

- Ancho Cinnamon French Toast 10**
banana rum caramel
- Apple Pie Pancakes 10**
warm brown sugar & cinnamon apple compote | crunch oat streusel
- Ricotta Waffles 10**
blackberries | grilled pineapple & vanilla creme
- Breakfast Tostadas 12**
*spiced bean puree | bacon | lettuce | guacamole | cheddar |
poached eggs | salsa roja*
- Hash Brown “Tacos” 12**
cheddar scrambled eggs | hollandaise | pico de gallo
- Green Chorizo Flatbread 12**
*tomato | smoked gouda & sharp cheddar |
béchamel | salsa verde | sunny egg*

- Maple Sausage Pancake Sliders 11**
cheddar scrambled eggs | maple hollandaise
- Carne Asada Y Huevos 14**
*grilled flank steak | 2 eggs any style | potato hash |
spiced smoked gouda fundido*
- Huevos Rancheros 12**
*sunny side up eggs | stewed tomato salsa |
spiced black beans | grilled corn tortilla | queso fresco |
guacamole | citrus crema*
- Spiced Pork Hash 13**
crispy potatoes | bell peppers | queso fresco | sunny egg | crema
- Chicken Verde Enchiladas 13**
queso fresco | sunny egg | lettuce | crema

OMELETS

all omelets are served with a choice of salad, fruit, or skillet potatoes

- Roasted Corn & Crab 12**
sweet peppers | Oaxaca | petite greens
- Grilled Veggie 10**
*peppers | onion | squash | cheddar |
pico de gallo | guacamole | crema*
- Ham & Cheese 10**
roasted peppers | jack cheese | pico de gallo

GUACAMOLE & DIPS

- Oaxaca Style Guacamole 8**
avocado | shallot | lemon | lime | jalapeño | cilantro
- Barcocina Guacamole 9**
*fresh basil | roasted garlic | shallot | shredded queso Oaxaca |
pasilla-lime-balsamic sauce*
- Spicy Crab Guacamole 14**
guajillo lime chili sauce | cucumber & tomato | scallions | cilantro
- Queso Black Bean Dip 8**
Chihuahua queso | chorizo | jalapeño
- Barcocina Fundido 8**
chile queso fundido | pepper bacon | manchego | poached egg

SALSA & DIPS

- Warm Elotes Verde 9**
poblano | jalapeño | crema | cotija | epazote
- Habanero Salsa 7**
charred tomato | sweet onion | chili habanero | orange | mango

TACOS (3 per order)

- Chicken Tikka Masala 12**
*shredded red cabbage & iceberg lettuce | lime yogurt crema |
cilantro | tomato cucumber & red onion salsa*

- Cheeseburger 12**
*seasoned ground steak | lettuce | smoked cheddar | tomato |
pickled shallots | chipotle mayo | mango “catsup”*

- Korean Beef 14**
*spice braised shortrib | shredded carrot & red cabbage |
green mango & papaya “kimchi”*

- Grilled Mahi Mahi 13**
*lime guajillo marinade | shredded mango & green papaya lime citron slaw |
radish | cilantro | pico de gallo*

- Pineapple Pork 12**
*citrus braised | queso fresco | cilantro | crema |
pickled red onion | fresh pineapple salsa*

- Mushroom Tinga 12**
*corn tortilla | beech & oyster mushroom | chipotle tomato sauce |
queso cotija | truffle crema | salsa verde*

- Grilled Lemon Herb Chicken 12**
*shredded butternut squash & broccoli | queso fresco |
chopped parsley | chipotle ranch*

ALL TACOS ARE AVAILABLE ON CORN TORTILLAS

SOPA & ENSALADAS

- Sopa del Momento MP**
seasonal and ever changing, ask your server for details

- Red Chili 9**
crema | flour tortillas | queso fresco | chives

- Barcocina Caesar Salad 11**
*chopped romaine hearts | crisp brioche “soldiers” |
toasted pumpkin seeds | queso cotija*

- Barcocina Taco Salad 14**
*taco spiced grilled chicken | guacamole | pico de gallo |
chopped lettuce | crema | shredded cheddar*

- Green Mango Quinoa Salad 12**
*baby greens | jicama | parsley | cilantro | tomato | jalapeño |
shallot | xvo | citrus*

- Add to Any Salad**
grilled chicken 6 | grilled steak 8 | grilled shrimp 11

SIDES

- Skillet Potatoes 5**
- Maple Pepper Bacon 4**
- Jalapeño Skillet Cornbread 5**
- Saffron Rice & Sunflower Pilaf 6**
- Crispy Yucca Tots 6**
- Ancho Fries 6**

BRUNCH DRINKS

- \$5** **Aperol Spritz**
champagne, Aperol, splash club soda
- \$6** **Bacardi Rum Mojito**
- \$7** **Blackberry Margarita**
- \$7** **Mango Margarita**
- \$15** **Bottomless Mimosas**
- \$15** **Bottomless Bloody Marias or Bloody Marys**

Please note that due to the amount of ingredients in each dish we are unable to list them all.
Please inform your server of any allergy or dietary discretion you may have. 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.

PARTIES OF 11 OR MORE ARE SUBJECT TO AN AUTOMATIC 20% GRATUITY
Tables can be reserved for a maximum of 3 hours
Checks may be split a maximum of 4 ways

EAT • DRINK • SOCIALIZE

EXECUTIVE CHEF MARC DIXON