

BARCOCINA

20% Gratuity is added to all checks.

Our menu is designed to be experienced best by sharing

DIPS

SALSA ROJA - \$7 

OAXACA GUACAMOLE - \$11 

avocado | cilantro | jalapeño | shallot | lemon | lime

BARCOCINA GUACAMOLE - \$12 

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

WARM ELOTES - \$12 

corn | cream cheese | chipotle | mustard | lemon | cilantro | garlic | jalapeño | Oaxaca cheese

QUESO FUNDIDO - \$11 

smoked gouda | heavy cream | chipotle pepper | onion | garlic | paprika | cayenne | oregano

QUESO BLACK BEAN DIP - \$11

Chihuahua queso | chorizo | jalapeño

TACOS

CHEESEBURGER - \$14

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

ROCKFISH - \$16

blackening seasoning | shredded lettuce | cilantro | garlic | onion | cayenne | pico de gallo

ADOBO PORK - \$15

braised pulled pork | crema | queso fresco | pickled red onion | pineapple salsa

KOREAN BEEF - \$15

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

CHAR-GRILLED STEAK - \$17

flank steak | fried shoestring onions | cabbage & carrot slaw | horseradish aioli

BANG BANG CAULIFLOWER - \$14 

spicy sweet chili sauce | buttermilk | pickled slaw | sesame | scallion

LAMB GYRO - \$17

lettuce | cucumber | tomato | cotija cheese | chipotle tzatziki

PERUVIAN CHICKEN - \$14

aji amarillo marinated chicken | shredded lettuce | Oaxaca cheese | red onion | salsa verde

SMOKED MUSHROOM - \$14 

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

DUCK BIRRIA - \$17

braised shredded duck | onion | garlic | oaxaca cheese | cilantro | radish | duck fat consomé

FIRECRACKER SHRIMP - \$16

buttermilk | rice flour | garlic | onion | house-made sweet & sour sauce | honey | ginger | cabbage & carrot slaw | sesame

SEARED TUNA - \$17

siracha | cabbage slaw | poke sauce | scallion | garlic | onion | cayenne | paprika | sesame

ENSALADAS

Grilled Salmon + \$8 | Grilled Steak + \$8 | Seared Tuna + \$9 | Grilled Chicken + \$6 | Grilled Shrimp + \$9

MANGO QUINOA SALAD - \$12 

baby greens | jicama | parsley | cilantro | tomato | jalapeño | shallot | olive oil | citrus

POACHED PEAR SALAD - \$13 

spring mix | bleu cheese | cranberries | pecans | strawberry & wine spiced dressing

GREEN GODDESS AVOCADO SALAD - \$12 

spring mix | cucumber | cherry tomato | cotija cheese | sunflower seeds | house-made green goddess dressing

PARA LA FAMILIA

COCTEL DE CAMARON - \$15

5 U12 shrimp chilled | orange peel | horseradish | cholula | whole grain mustard | lime | pico de gallo | ketchup

ANCHO SHRIMP QUESADILLA - \$15

Oaxaca queso | sweet corn | corn creme | salsa verde

FRIED CALAMARI - \$13

tomato jam | pickled fresno pepper mojo

GREEN APPLE CHIPOTLE PORK RIBS - \$15

green apple chipotle bbq | carrot, jicama & apple slaw

CHEESESTEAK EMPANADAS - \$15

three empanadas | thin sliced flank | smoked cheddar | mustard | hot pepper relish | queso fundido

CHICKEN TINGA TOSTADAS - \$15

black bean puree | jalapeño | cilantro crema | cotija cheese

PLATOS

SHRIMP PASTA - \$19

lemon pepper shrimp | herb cotija cheese | chipotle alfredo

CHARRED STEAK - \$20

flank steak | smoked smashed rosemary potatoes | corn chimichurri | house-made steak sauce

GRILLED SALMON - \$19

chicken & chorizo dirty rice | saffron | truffle chili aioli

CHICKEN CON MOLE - \$18

airline chicken | red beet mole | poached potato

SIDES

BRUSSELS SPROUTS - \$8 

spicy honey-citrus dressing | sesame

ANCHO FRIES - \$7 

served with chipotle mayo dipping sauce

JALAPEÑO SKILLET CORNBREAD - \$8 

ancho maple butter

VEGGIE RICE PILAF - \$7 

asparagus | onion | carrot | bell pepper | roasted tomato chili aioli

YUCA FRITES - \$8 

pickled red onion sauce | queso fresco | cilantro jalapeño mayo



Vegan



Vegetarian