

BARCOCINA

WITH CHIPS

BARCOCINA GUACAMOLE - \$12

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

OAXACA GUACAMOLE - \$11

avocado | cilantro | jalapeño | shallot | lemon | lime

QUESO BLACK BEAN DIP - \$11

Chihuahua queso | chorizo | jalapeño

SALSA ROJA - \$7

WARM ELOTES SKILLET - \$11

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

BRUNCH

ANCHO CINNAMON FRENCH TOAST - \$11

banana rum caramel

AVOCADO TOAST - \$12

Quaxaca guacamole | two eggs sunny side up | jalapeno | cotija cheese | crema | truffle chili aioli | radish | cilantro

CARNE ASADA Y HUEVOS - \$19

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

HASH BROWN "TACOS" - \$13

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

SPICED SHRIMP & CRAB OMELETTE - \$15

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

PULLED PORK HASH - \$14

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

HAM & CHEESE OMELETTE - \$13

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

BRUNCH ENCHILADAS - \$14

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

CHORIZO BREAKFAST BURRITO - \$15

chorizo | scrambled eggs | seasoned potatoes | chiuaua queso | black beans | flour tortilla | crema | chipotle hollandaise | pico de gallo

TUNA TARTARE TOSTADOS - \$15

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

BEET SALAD - \$12

spring mix | roasted red & yellow beets | candied peanuts | cotija cheese | ancho powder | warm brown butter vinaigrette

CAESAR SALAD - \$13

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

GREEN MANGO QUINOA SALAD - \$12

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

Add Protien To Any Salad

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

TACOS

three per order

CHEESEBURGER - \$14

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

SMOKED MUSHROOM - \$14

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

LIME & PEPPER ROCKFISH - \$16

shredded lettuce | cilantro | peanut romesco salsa

MANGO HABANERO SHRIMP - \$16

garlic | onion | habanero | fresno pepper | chili peppers | vinegar | cabbage slaw | sesame seeds | zucchini salsa

ADOBO PORK - \$15

adobo braised pulled pork | crema | queso fresca | pickled red onions | pineapple salsa

CHURRASCO - \$17

marinated flank steak | shredded lettuce | chimichurri

BUFFALO CHICKEN - \$14

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

BANG BANG CAULIFLOWER - \$14

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

KOREAN BEEF - \$15

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

DUCK BIRRIA - \$17

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

SIDES

JALAPEÑO SKILLET CORNBREAD - \$8

ancho maple butter

VEGGIE RICE PILAF- \$7

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

ANCHO FRIES - \$6

served with chipotle mayo dipping sauce

BRUSSELS SPROUTS - \$8

spicy honey-citrus dressing | roasted peanuts

YUCCA FRITES - \$7

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

Maple Pecan Bacon - \$4

Two Eggs Any Style - \$4

Skillet Potatoes - \$4