

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

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

CHORIZO BREAKFAST BURRITO - \$15

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

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

BRUNCH ENCHILADAS - \$14

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

CARNE ASADA Y HUEVOS - \$19

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

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

CAESAR SALAD - \$13

chopped romaine | brioche croutons | 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

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 HABENERO 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"

BRAISED LAMB - \$16

braised lamb, marinated onions, lime, cumin, cilantro, radish, with a warm 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

COCKTAILS

Rim anything with Salt, Sugar or Tajin

HOUSE MARGARITA - \$12

Avion Tequila | Patrón Citrónge | Tres Agaves Agave Nectar | house-made sour mix | lime

CUCUMBER CRUSH - \$11

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

BLACK EYED RYE - \$13

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

MAPLE CHIPOTLE MARGARITA - \$12

Patrón Silver Tequila | Patrón Citrónge | lime | maple syrup | chipotle | house-made sour mix

JULIO SMASH - \$14

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

PEACH PALMER - \$11

Grey Goose White Peach & Rosemary | lemon | agave | lemonade | tea

STRAWBERRY MOJITO - \$12

Bacardi Dragonberry Rum | Bacardi Limon Rum | Tres Agaves Agave Nectar | mint | lime | strawberry | soda

LEVANTA TE - \$12

Avion tequila | Mr. Black Coffee Liqueur | Baileys | Kahlua | Tres Agaves Agave Nectar

GRAPEFRUIT & ROSE SANGRIA - \$12

Ketel One Grapefruit Rose Vodka | Ruby Red Monin | pinot grigio | Tres Agaves Agave Nectar | house-made sour mix

BLACKBERRY SANGRIA - \$12

blackberry syrup | malbec | Ketel One Vodka | Licor 43 | cranberry

TEQUILA OLD FASHIONED - \$15

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

BESO DEL DIABLO - \$11

Del Maguey Vida Mezcal | St. Germain | blood orange | house-made sour mix | orange juice

SMOKY MARGARITA - \$12

Illegal Mezcal | Patrón Citrónge | Tres Agaves Agave Nectar | house-made sour mix | lime

PICANTE FLACO - \$12

Don Julio Blanco Tequila | Tres Agaves Agave Nectar | lime | jalapeño simple syrup

SPICY PALOMA - \$12

Lunazul Blanco Tequila | lime | Tres Agaves Agave Nectar | grapefruit juice | jalapeño simple syrup

MARGARITA EN FUEGO - \$12

Tanteo Jalapeño Tequila | jalapeño simple syrup | Patrón Citrónge | 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 - Don Olegrio, 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
Still - The Beach by Whispering Angel, France - \$11 | \$44

Red Wine

Pinot Noir - Imagery, CA - \$11 | \$44
Cabernet - Robert Hall, CA - \$11 | \$44
Red Blend - Z. Alexander Brown, CA - \$12 | \$48
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
GH Mumm Brut, France - \$65
Veuve Clicquot Brut Yellow Label, France - \$100
Riunart Brut Blanc De Blancs, France - \$125

CERVEZAS

Cans and Bottles

Stone Buenaveza Salt & Lime Lager - \$5
Heavy Seas Double Cannon IPA - \$8
Negra Modelo - \$6
Tecate Lager - \$4
Tecate Light Lager - \$4
Pacífico Lager - \$6
High Noon, Pineapple - \$6
High Noon, Black Cherry - \$6
Corona - \$6
Corona Light - \$6
Corona Premier - \$6
Stella Artios - \$6
Stella Artois NON ALCOHOLIC - \$5
Guinness Draught - \$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
Stone Hazy IPA - \$6
Evolution Lot 3 IPA - \$6
Guinness Blonde - \$6
Union Duckpin Pale Ale - \$6
Sam Adams Seasonal - \$6
Sierra Nevada Sunny Little Thing - \$6
Key Brewing Speed Wobbles - \$6
Guilford Hall Lager - \$6

Non Alcoholic Beverages

Red Bull - Original, Sugar Free, Tropical, Coconut Berry - \$5
Saratoga Bottled Water 1 L - Still or Sparkling - \$5
Pepsi, Diet Pepsi, Dr Pepper, Lemonade, Ginger Ale, Lemon Lime Soda, Sweet Tea, Unsweet Tea - \$3

SWEET

SMOKY

SPICY