

BARCOCINA

DIPS

SALSA ROJA - \$7

OAXACA GUACAMOLE - \$11

avocado | cilantro | jalapeño | shallot | lemon | lime

BARCOCINA GUACAMOLE - \$12

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

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

QUESO BLACK BEAN DIP - \$11

Chihuahua queso | chorizo | jalapeño

PLATOS

ANCHO SHRIMP QUESADILLA - \$14

Oaxaca queso | sweet corn | corn creme | salsa verde

FRIED CALAMARI - \$12

tomato jam | pickled fresno pepper mojo

SHRIMP PASTA - \$18

lemon pepper shrimp | herb cotija cheese | jalapeño cream sauce

CHARRED STEAK - \$19

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

GRILLED SALMON - \$18

chicken & chorizo dirty rice | saffron | truffle chili aioli

TUNA TARTARE TOSTADAS - \$15

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

MANGO QUINOA SALAD - \$12

baby greens | jicama | parsley | cilantro | tomato | jalapeño | shallot | xvo | citrus
Grilled Chicken + \$6 | Grilled Steak + \$8 |
Grilled Shrimp + \$9

CAESAR SALAD - \$13

chopped romaine | brioche croutons | cotija cheese | pumpkin seeds | jalapeño Caesar dressing
Grilled Chicken + \$6 | Grilled Steak + \$8 |
Grilled Shrimp + \$9

BEEF 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

TACOS

CHEESEBURGER - \$14

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

LIME & PEPPER ROCKFISH - \$16

shredded lettuce | cilantro | peanut romesco salsa

ADOBO PORK - \$15

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

KOREAN BEEF - \$15

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

CHURRASCO - \$17

marinated flank steak | shredded lettuce | chimichurri

BANG BANG CAULIFLOWER - \$14

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

BUFFALO CHICKEN - \$14

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

SMOKED MUSHROOM - \$14

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

DUCK BIRRIA - \$17

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

MANGO HABANERO SHRIMP - \$16

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

SIDES

BRUSSELS SPROUTS - \$8

spicy honey-citrus dressing | roasted peanuts

ANCHO FRIES - \$6

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

YUCCA FRITES - \$8

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

POSTRES

CHOCOLATE GANACHE - \$10

vanilla ice cream | chocolate crumble | blackberry coulis

TRES LECHES - \$8

vanilla cake | vanilla ice cream | raspberry sauce | macerated strawberries | edible flowers