

# BARCOCINA

20% Gratuity is added to all checks.

Our menu is designed to be experienced best by sharing

## DIPS

served with corn tortilla chips

### SALSA DE MOMENTO - \$7

this salsa will change daily and most likely be spicier than the salsa roja. please ask your server for details.

### PICO DE GALLO - \$7

cilantro | jalapeño | onion | tomato | lime | garlic

### SALSA BORRACHA - \$8

cilantro | jalapeño | onion | tomato | lime | garlic | tomatillo | Modelo

### 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 DIP - \$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  
Add Chorizo +\$1, Add Black Beans - \$1, Add Ground Beef - \$1

## ENSALADAS

Grilled Chicken - \$6, Grilled Steak - \$8, Grilled Shrimp + \$9, Grilled Salmon + \$8

### GREEN GODDESS AVOCADO SALAD - \$12

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

### ROOT SALAD - \$13

arugula | fried garbanzo beans | carrots | beets | radish | pumpkin seeds | carrot, ginger, chipotle & lime dressing

### GREEN MANGO QUINOA SALAD - \$12

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

## TACOS

3 per order

### ROCKFISH - \$16

blackening seasoning | shredded lettuce | cilantro | garlic | onion | cayenne | salsa borracha

### PORK CARNITAS - \$15

pulled pork confit | pickled cabbage, carrots & red onion | radish | cilantro | pineapple salsa | chicharrón

### STEAK FRITES - \$17

flank steak | shoestring potatoes | red vein sorrel | shredded lettuce | house made steak sauce

### FIRECRACKER SHRIMP - \$16

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

### SMOKED MUSHROOM - \$14

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

### Bacon - \$4

### Two Eggs Any Style - \$4

### Skillet Potatoes - \$4

### BRUSSELS SPROUTS - \$8

spicy honey-citrus dressing | sesame

### JALAPEÑO SKILLET CORNBREAD - \$8

ancho maple butter

### VEGGIE RICE PILAF - \$7

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

## SIDES

### ANCHO FRIES - \$7

served with chipotle mayo

### YUCCA FRITES - \$8

pickled red onion sauce | queso fresco | cilantro jalapeño mayo

## BRUNCH

### FRENCH TOAST - \$11

cinnamon pullman bread | egg | cream | cardamom | vanilla whipped cream | peach compote

### 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

### 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  
choice of: Fruit, Petite Salad or Potato Hash

### HAM & CHEESE OMELETTE - \$13

cheddar | roasted peppers | pico de gallo | whipped avocado  
choice of: Fruit, Petite Salad or Potato Hash

### BREAKFAST QUESADILLA - \$13

cheddar scrambled eggs | bacon | black beans | pico de gallo | guacamole | crema

### PULLED PORK HASH - \$14

sunny side up egg | peppers & onions | crema | truffle chili aioli | cilantro & radish

### CHORIZO BREAKFAST BURRITO - \$15

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

### AVOCADO TOAST - \$12

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

### CEVICHE DE CAMARON - \$15

cooked & chilled shrimp | tomato | red onion | jalapeño | cilantro | lime | oregano | plaintain cups | chipotle mayo

### FRIED CALAMARI - \$13

tomato jam | pickled fresno pepper mojo

### CHEESEBURGER - \$14

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

### ROPA VIEJA - \$15

spice braised short rib | tomato | onion | garlic | poblano pepper | cumin | cilantro | black beans & white rice

### BANG BANG CAULIFLOWER - \$14

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

### GRILLED CHICKEN TACOS - \$14

3 tacos - Mix & Match not available

- BUFFALO - shredded lettuce | tomato | queso fresco | cucumber | micro celery | chipotle ranch
- PERI-PERI - shredded lettuce | cucumber | red onion | garlic | cayenne | Peri-Peri sauce



Vegan



Vegetarian

# COCKTAILS

## JULIO SMASH - \$14

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

## PEACH PALMER - \$12

Grey Goose White Peach & Rosemary Vodka | lemon | Tres Agave Agave Nectar | lemonade | tea

## STRAWBERRY MOJITO - \$12

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

## BATANGA - \$12

El Mayor Blanco Tequila | Mexican Coca Cola | lime | salted rim

## BLACKBERRY MULE - \$13

Sagamore Rye Whiskey | blackberries | lemon | mint | Goslings Ginger Beer

## TEQUILA OLD FASHIONED - \$15

Barrel Aged Don Julio Añejo Tequila | Ancho Reyes Chile Liqueur | Tres Agaves Agave Nectar | orange peel | Luxardo Cherry

## SPICED BLUEBERRY MULE - \$13

Patron Silver Tequila | blueberry syrup | jalapeño | lime | Goslings Ginger Beer | Tajin

## BUENOS NOCHES - \$13

Avion Reposado Tequila | triple sec | blueberry syrup | St. Germain Elderflower Liqueur | Irish cream | cranberry

## MEZCAL NEGRONI - \$13

Codigo Mezcal | Campari | Cointreau | orange juice

## PASSION PROJECT - \$15

Tanteo Habanero Tequila | Chinola Passionfruit Liqueur | lime | coriander syrup | Tres Agaves Agave Nectar

## NOT A TRADITIONAL PALOMA - \$14

Codigo Blanco Tequila | Cointreau | house-made sour mix | grapefruit juice | Jarritos Grapefruit | black sea salt

## BARREL AGED HOUSE OLD FASHIONED - \$15

Elijah Craig Bourbon | Angostura Bitters | Cointreau | Luxardo Cherry | orange peel

# VINO

[Glass | Bottle]

## White Wine

Sauvignon Blanc - Kim Crawford, New Zealand - \$12 | \$48  
Pinot Grigio - Ruffino Lumina, Italy - \$11 | \$44  
Chardonnay - Proverb, CA - \$11 | \$44  
Albarino - Martin Codax, Spain - \$12 | \$48  
Vino Verde - Aveleda, Portugal - \$11/\$44  
Reisling - Kung Fu Girl, WA - \$12 | \$48

## Sparkling

Domaine Chandon, CA - \$12 | \$54  
GH Mumm Brut, France - \$70  
Veuve Clicquot Brut Yellow Label, France - \$100  
Riunart Brut Blanc De Blancs, France - \$125

# CERVEZAS

Ask your server about seasonal beer selections

## Cans

Down East Unfiltered Cider - \$6  
Guinness Draught - \$7  
High Noon Pineapple - \$8  
High Noon Watermelon - \$8  
Stone Buenaveza Salt & Lime Lager - \$7  
Tecate Light or Lager - \$5  
Burley Oak Sorry Chicky Sour - \$7  
Hoop Tea Light Spiked Tea - \$7  
Surfside Peach Iced Tea - \$7  
Cigar City Maduro Brown Ale - \$7

## Bottles

Corona Extra, Light, Premier or NA - \$7  
Founders Porter - \$7  
Michelob Ultra - \$6  
Miller Lite - \$6  
Negra Modelo - \$7  
Pacífico Lager - \$7  
Stella Artois - \$7  
Yuengling Lager - \$6  
Heavy Seas Loose Cannon IPA - \$7  
Evolution Lot 6 Double IPA - \$8

## Draft

Dos Equis Amber - \$7  
Dos Equis Lager - \$7  
Golden Road Mango Cart - \$7  
Modelo Especial - \$7  
Union The Goat IPA - \$8  
Evolution Lot 3 IPA - \$8  
Manor Hill Pilsner - \$7  
Big Truck Blood Orange Hazy IPA - \$8  
Sam Adams Seasonal - \$7  
RAR Country Ride Pale Ale - \$7  
Blue Moon - \$7  
Kona Big Wave - \$7

# MARGARITAS

Rim anything with Salt, Sugar, Tajin, Mint Crystals or Habanero Sugar

## HOUSE - \$12

Olmecca Altos Plata Tequila | Gran Gala | house-made sour mix

## HIBISCUS - \$13

Lunazul Blanco Tequila | Gran Gala | hibiscus purée | house-made sour mix | edible flower

## SMOKY - \$13

Illegal Joven Mezcal | Gran Gala | house-made sour mix | lime

## EN FUEGO - \$13

Tanteo Jalapeño Tequila | jalapeño simple syrup | Gran Gala | lime | house-made sour mix | jalapeño foam

## SUPERIOR - \$16

Patrón Cristalino Tequila | Cointreau | house-made sour mix | Grand Marnier

# VINO COCKTAILS

## SEASONAL WHITE SANGRIA - \$12

Captain Morgan Spiced Rum | apple cider | triple sec | house-made sour mix | sauvignon blanc | Ancho Reyes Chili Liqueur

## BLACKBERRY SANGRIA - \$12

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

## After Dinner Drinks

### ESPRESSO MARTINI - \$14

Ketel One Vodka | Smirnoff Vanilla Vodka | Kahlua | Mr. Black Coffee Liqueur | espresso

### CAMPFIRE MARTINI - \$14

Union Uno Mezcal | Kahlua | espresso | spiced pumkin seed syrup | cinnamon