

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.

SALSA ROJA - \$7

cilantro | jalapeño | onion | tomato | lime | garlic

OAXACA GUACAMOLE - \$11

avocado | cilantro | jalapeño | shallot | lemon | lime

BARCOCINA GUACAMOLE - \$12

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

CHILLED ELOTES - \$12

corn | cream cheese | mayonnaise | garlic | onion | cilantro | black pepper | chipotle | jalapeño

QUESO FUNDIDO - \$11

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

QUESO BLACK BEAN DIP - \$11

Chihuahua queso | chorizo | jalapeño

TACOS

3 per order

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

MEZCAL BBQ PORK - \$15

pulled pork | Illegal BBQ sauce | radish | cilantro | pineapple salsa

KOREAN BEEF - \$15

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

CARNITA ASADA - \$17

flank steak | marinated sauteed onions | radish | lettuce | jalapeño cream sauce

BANG BANG CAULIFLOWER - \$14

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

BUFFALO CHICKEN - \$14

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

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

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

RED ROMAINE CAESER - \$13

red romaine | Caesar dressing | fried plantain strips | brioche croutons | pumpkin seeds | cotija cheese

GREEN GODDESS AVOCADO SALAD - \$12

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

PARA LA FAMILIA

designed to be shared

CEVICHE DE CAMARON - \$15

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

TUNA TOSTADAS - \$15

fried wonton | sushi grade tuna | soy sauce | garlic | onion | ginger | jalapeño | cilantro | spicy mayo | avocado crema

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 QUESADILLA - \$15

black bean puree | jalapeño | cilantro crema | cotija cheese | tomato chipotle sauce

PLATOS

SHRIMP PASTA - \$19

lemon pepper shrimp | cotija cheese | jalapeño cilantro cream sauce | pickled red onion

CHARRED STEAK - \$20

flank steak | smashed marble potatoes | burnt onion chimichurri | house-made steak sauce | watercress

GRILLED SALMON - \$19

chicken & chorizo dirty rice | saffron | truffle chili aioli

GRILLED OCTOPUS - \$26

marinated octopus tentacles | potato puree | chili & sesame oil | sauteed garbanzo beans & baby heirloom tomatoes | pork chicharones | cayenne

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

YUCCA FRITES - \$8

pickled red onion sauce | queso fresco | cilantro jalapeño mayo



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 Agaves Agave Nectar | lemonade | tea

STRAWBERRY MOJITO - \$12

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

MANGO CHILL - \$13

El Mayor Reposado Tequila | mango | lime | Tres Agaves Agave Nectar | habanero sugar, salt & pepper 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

EL VERANO - \$13

Union Uno Mezcal | Aperol | lemon | pineapple | Tres Agaves Agave Nectar

CIELO DE COCO - \$13

Bacardi Superior Rum | Cointreau | pineapple | coconut puree | strawberry

LEMON RAZ - \$13

Cantera Negra Silver | lemon | raspberry | mint | lemonade | mint crystal rim

PASSION PROJECT - \$15

Casamigos Jalapeño | Chinola Passionfruit Liqueur | lime | cilantro | Tres Agaves Agave Nectar

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

Kila Cava Brut, Spain - \$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 - \$5
Tecate Lager - \$5
Dogfish Head Seaquench Sour - \$7
Hoop Tea Light Spiked Tea - \$7
Sierra Nevada Sunny Little Thing - \$6
Surfside Peach Iced Tea - \$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 Artios - \$7
Yuengling Lager - \$6
Heavy Seas Loose Cannon - \$7

Draft - \$7

Dos Equis Amber
Dos Equis Lager
Golden Road Mango Cart
Modelo Especial
Union Steady Eddie IPA
Evolution Lot 3 IPA
Guinness Blonde
Sierra Nevada Hazy IPA
Sam Adams Seasonal
RAR Country Ride Pale Ale
Blue Moon
Kona Big Wave

MARGARITAS

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

HOUSE - \$12

Olmecca Altos Plata Tequila | Gran Gala | Tres Agaves Agave Nectar | house-made sour mix

HIBISCUS - \$13

Lunazul Blanco Tequila | Gran Gala | Tres Agaves Agave Nectar | hibiscus purée | house-made sour mix | edible flower

SMOKY - \$13

Illegal Joven Mezcal | Gran Gala | Tres Agaves Agave Nectar | house-made sour mix | lime

EN FUEGO - \$13

Tanteo Jalapeño Tequila | jalapeño simple syrup | Gran Gala | Tres Agaves Agave Nectar | lime | house-made sour mix | topped with jalapeño foam

SUPERIOR - \$16

Patrón Silver Tequila | Cointreau | house-made sour mix | Tres Agaves Agave Nectar | Grand Marnier float

VINO COCKTAILS

PEACH PASSIONFRUIT SANGRIA - \$12

Malibu Peach Rum | Chinola Passionfruit Liqueur | triple sec | house-made sour mix | sauvignon blanc

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

IRISH COFFEE - \$12

Jameson | Malibu Coconut Rum | coffee | Bailey's Irish Cream | toasted coconut marshmallow