

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

CHILLED ELOTES - \$11 

corn | cotija cheese | chipotle | mayonnaise | lime | crema | cilantro | parsley | jalapeño | apple cider vinegar | cayenne

QUESO FUNDIDO - \$11 

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

QUESO BLACK BEAN DIP - \$11

Chihuahua queso | chorizo | jalapeño

PARA LA FAMILIA

ANCHO SHRIMP QUESADILLA - \$14

Oaxaca queso | sweet corn | corn creme | salsa verde

FRIED CALAMARI - \$12

tomato jam | pickled fresno pepper mojo

TUNA TARTARE TOSTADAS - \$15

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

CHEESESTEAK EMPANADAS - \$15

three | thin sliced flank | smoked cheddar | mustard | hot pepper relish | queso fundido

PLATOS

SHRIMP PASTA - \$18

lemon pepper shrimp | herb cotija cheese | chipotle alfredo

CHARRED STEAK - \$19

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

GRILLED SALMON - \$18

chicken & chorizo dirty rice | saffron | truffle chili aioli

ENSALADAS

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

MANGO QUINOA SALAD - \$12 

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

CAESAR SALAD - \$13 

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

GREEN GODDESS AVOCADO SALAD - \$12 

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

TACOS

CHEESEBURGER - \$14

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

ROCKFISH VERACRUZ - \$16

shredded lettuce | cilantro | garlic | tomato-guajillo sauce | olive & caper pico de gallo

ADOBO PORK - \$15

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

KOREAN BEEF - \$15

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

MEXI-ASIAN STEAK - \$17

flank steak | mezcal-ginger-garlic sauce | cabbage & carrot slaw | cilantro lime rice

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

PERUVIAN CHICKEN - \$14

aji amarillo marinated chicken | shredded lettuce | Oaxaca | red onion | salsa verde

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 consommé

FIRECRACKER SHRIMP - \$16

buttermilk | rice flour | garlic | onion | house-made sweet & sour sauce | honey | ginger | cabbage & carrot slaw | sesame seeds

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 

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



MARGARITAS

Rim anything with Salt, Sugar or Tajin

HOUSE - \$12

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

HIBISCUS - \$13

Avion Silver Tequila | Gran Gala | Tres Agaves Agave Nectar | lime | hibiscus purée | house-made sour mix | edible flower

SMOKY - \$13

Illegal 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

SKINNY COCO - \$13

Patron Silver Tequila | coconut water | Patrón Citrónge | Lemon | lime

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 | lemon | Tres Agave Agave Nectar | lemonade | tea

STRAWBERRY MOJITO - \$12

Bacardi Dragonberry Rum | Bacardi Limon Rum | Tres Agaves agave nectar | mint | lime | strawberry | soda

HOUSE OLD FASHIONED - \$15

Elijah Craig bourbon | Cointreau | Angostura bitters | orange | luxardo cherry

BLACKBERRY MULE - \$13

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

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 - \$13

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

PINA CALIENTE - \$13

Patron Reposado Tequila | pineapple | lime | jalapeño syrup

JARRITOS PALOMA - \$12

Avion Silver Tequila | lime | Jarritos grapefruit soda

MANGO MINT- \$12

Malfy gin | Italicus | house-made sour mix | mango purée | mint crystals

CERVEZAS

Ask your server about seasonal beer selections

Cans

Down East Unfiltered Cider - \$6
Guinness Draught - \$6
High Noon Pineapple - \$7
High Noon Watermelon - \$7
Nutril Vodka Lemonade - \$7
Stone Buenaveza Salt & Lime Lager - \$6
Tecate Light - \$4
Tecate Lager - \$4
Dogfish Citrus Squall Double Golden - \$6
Hoop Tea White Mango (on ice) - \$6

Bottles

Bud Light - \$5
Corona Extra - \$6
Corona Light - \$6
Corona Premier - \$6
Corona NA - \$6
Michelob Ultra - \$5
Negra Modelo - \$6
Pacífico Lager - \$6
Stella Artios - \$6
Yuengling Lager - \$5
Heavy Seas Loose Cannon - \$7

Draft - \$7

Dos Equis Amber
Dos Equis Lager
Golden Road Mango Cart
Modelo Especial
Stone Hazy IPA
Evolution Lot 3 IPA
Guinness Blonde
Union Duckpin Pale Ale
Sam Adams Seasonal
Sierra Nevada Sunny Little Thing
Key Brewing Speed Wobbles
Kona Big Wave

VINO COCKTAILS

PASSIONFRUIT SANGRIA - \$12

Ketel One Grapefruit Rose Vodka | Passionfruit Monin | sauvignon blanc | Martini & Rossi Fiero | lemon juice

BLACKBERRY SANGRIA - \$12

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

STRAWBERRY FIELDS - \$13

Cantera Negra tequila | lemon | strawberry purée | Poema Cava Sparkling Rose

VINO

[Glass | Bottle]

White Wine

Sauvignon Blanc - The Crossings, 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

Rosé

Sparkling - Poema Cava Brut Rosada, Spain - \$11 | \$44
Still - The Beach by Whispering Angel, France - \$12 | \$48

Red Wine

Pinot Noir - Wairau River, New Zealand - \$11 | \$44
Cabernet - Josh, 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 - 2019 Sequoia Grove, CA - \$60
Pinot Noir - 2021 Willamette Valley Whole Cluster, 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

CRUSHES

CUCUMBER - \$11

Smirnoff Vodka | Tres Agaves Agave Nectar | lime | cucumber purée

BERRI-LY SPICY- \$11

Absolut Wild Berry Vodka | Gran Gala | house-made sour mix | jalapeno simple syrup

SUMMERTIME - \$11

21 Seeds Jalapeno Cucumber Tequila | Gran Gala | lime | blackberry purée

AFTER DINNER DRINKS

ESPRESSO MARTINI - \$14

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

IRISH COFFEE- \$12

Jameson Cold Brew | Coffee | Bailey's Irish Cream