

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

CHILLED ELOTES DIP - \$11

corn | poblano | crema | jalapeño | cotija | epazote | garlic

QUESO FUNDIDO - \$11

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

SALSA ROJA - \$7

BRUNCH

AVOCADO TOAST - \$12

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

BREAKFAST QUESADILLA - \$13

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

ANCHO CINNAMON FRENCH TOAST - \$11

banana rum caramel | maple syrup | powder sugar

SPICED SHRIMP & CRAB OMELETTE - \$15

gruyere | sweet corn | pico de gallo | shallots
Choose: Fruit, Petite Salad or Potato Hash

GREEN MANGO QUINOA SALAD - \$12

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

FRIED CALAMARI - \$12

tomato jam | pickled fresno pepper mojo

CHORIZO BREAKFAST BURRITO - \$15

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

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 | queso fundido | cotija cheese | pico de gallo | cilantro

TACO SALAD - \$12

shredded lettuce | pickled onions | guacamole | crema | jalapeño | cheddar cheese | blue corn chips | chipotle ranch dressing.
Grilled Chicken + \$6 | Grilled Steak + \$8 | Grilled Shrimp + \$9

CAESAR SALAD - \$12

chopped romaine | brioche soldiers | cotija cheese | jalapeño Caesar dressing
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

BLACKENED ROCKFISH - \$16

shredded lettuce | cilantro | chives | pineapple salsa

COCONUT CURRY SHRIMP - \$16

coconut | green curry | cilantro | cumin | chili peppers | ginger | garlic | cabbage slaw | radish | pineapple salsa

CUBAN PORK - \$15

pulled pork | mojo de ajo | jalapeno escabeche | dijon cream

PERUVIAN CHICKEN - \$14

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

SURF & TURF - \$17

dry rubbed flank steak | grilled romaine | queso fresco | scallion | radish | chilled shrimp salad

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 - \$7

ancho maple butter

SPRING 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

SWEET

HOUSE MARGARITA - \$11

Avion Tequila | Cointreau | Tres Agaves Agave Nectar | house made sour mix | lime

CUCUMBER CRUSH - \$11

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

BLACK EYED RYE - \$12

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

HIBISCUS MARGARITA - \$12

Patron Silver Tequila | Patron Citronge | lime | hibiscus puree | house-made sour mix

JULIO SMASH - \$13

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

TASTES LIKE SUMMER - \$12

Absolut Lime Vodka | thai basil & pepper puree | Cointreau | house made sour mix | Tres Agaves Agave Nectar | basil

WHITE SANGRIA - \$12

Ketel One Peach & Orange Blossom | Domaine Canton | sauvignon blanc | pineapple juice | ginger | sour mix | orange juice

BLACKBERRY SANGRIA - \$12

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

SMOKY

TEQUILA OLD FASHIONED - \$15

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

MEZCAL BLACKBERRY SMASH - \$11

Union Uno Mezcal | bitters | blackberry | lime | basil

SMOKY MARGARITA - \$11

Illegal Mezcal | Cointreau | Tres Agaves Agave Nectar | house made sour mix | lime

SPICY

FLOR PICANTE - \$12

Lunazul Blanco Tequila | St. Germain | blood orange | orange juice | house made sour mix | jalapeno

THAT SPICY CUCUMBER DRINK - \$12

Avion Blanco Tequila | mint | Thatcher's Cucumber | house made sour mix | jalapeno

MARGARITA EN FUEGO - \$12

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

VINO

[Glass | Bottle]

White Wine

Sauvignon Blanc - Nobilo, New Zealand - \$11 | \$44
Pinot Grigio - Ruffino Lumina, Italy - \$11 | \$44
Chardonnay - Proverb, CA - \$11 | \$44
Albarino - Bodegas La Cana, 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 Palm by Whispering Angel, France - \$11 | \$44

Red Wine

Pinot Noir - Imagery, CA - \$11 | \$44
Cabernet - Robert Hall, CA - \$11 | \$44 BD
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, CA - \$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
Dogfish Head Seaquench Ale - \$6
Tecate Lager - \$4
Tecate Light Lager - \$4
Pacifico Lager - \$6
High Noon, Pineapple - \$6
White Claw, Black Cherry - \$6
Corona - \$6
Corona Light - \$6
Corona Premier - \$6
Stella Artios - \$6
Stella Artois NON ALCOHOLIC - \$5
Guinness Draught - \$6
Guinness Blonde - \$6
Red Stripe - \$6
Bud Light - \$5
Michelob Ultra - \$6
Yuengling - \$5
Angry Orchard - \$5
Hoop Tea White Mango - \$6

Draft

Golden Road Mango Cart - \$6
Dos Equis Amber - \$6
Dos Equis Lager - \$6
Modelo Especial - \$6
Flying Dog Vicious Hook Sour - \$6
Stone Hazy IPA - \$6
Evolution Lot 3 IPA - \$6
Kona Big Wave - \$6
Blue Moon - \$6
Sam Adams Seasonal - \$6

Non Alcoholic Beverages

Red Bull - Original, Sugar Free, Tropical, Coconut Berry - \$4
Saratoga Bottled Water 1 L - Still or Sparkling - \$6
Pepsi, Diet Pepsi, Dr Pepper, Lemonade, Ginger Ale, Lemon Lime Soda, Sweet Tea, Unsweet Tea - \$3