

# BARCOCINA

20% Gratuity is added to all checks.

Our menu is designed to be experienced best by sharing


## WITH CHIPS

**SALSA ROJA - \$7** 

**OAXACA GUACAMOLE - \$11**   
avocado | cilantro | jalapeño | shallot | lemon | lime

**QUESO BLACK BEAN DIP - \$11**  
Chihuahua queso | chorizo | jalapeño

## BRUNCH

**FRENCH TOAST - \$11**   
cinnamon pullman bread | egg | cream | cardamon |  
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

## TACOS

three per order

**CHEESEBURGER - \$14**  
seasoned ground steak | lettuce | smoked cheddar | tomato |  
pickled shallots | chipotle mayo | mango "catsup"

**PERUVIAN CHICKEN - \$14**  
aji amarillo marinated chicken | shredded lettuce |  
Oaxaca cheese | red onion | salsa verde

**ROCKFISH - \$16**  
blackening seasoning | shredded lettuce | cilantro |  
garlic | onion | cayenne | pico de gallo

**BANG BANG CAULIFLOWER - \$14**   
spicy sweet chili sauce | buttermilk | pickled slaw |  
sesame | scallions

**CHAR-GRILLED STEAK - \$17**  
flank steak | fried shoestring onions | cabbage & carrot slaw |  
horseradish aioli


## SIDES


**JALAPEÑO SKILLET CORNBREAD - \$8**  
ancho maple butter 

**Bacon - \$4**


**Two Eggs Any Style - \$4**


**Skillet Potatoes - \$4** 

**YUCCA FRITES - \$8**   
pickled red onion sauce | queso fresco |  
cilantro jalapeño mayo


**VEGGIE RICE PILAF - \$7**   
asparagus | onion | carrot | bell pepper |  
roasted tomato chili aioli

**BARCOCINA GUACAMOLE - \$12**   
avocado | basil | roasted garlic | shallot | Oaxaca cheese |  
pasilla-lime-balsamic sauce

**WARM ELOTES - \$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

**CHORIZO BREAKFAST BURRITO - \$15**  
chorizo | scrambled eggs | seasoned potatoes | Chiuaua queso |  
black beans | flour tortilla | crema | chipotle hollandaise |  
pico de gallo

**AVOCADO TOAST - \$12**   
multigrain bread | Qaxaca guacamole | two eggs sunny side  
up | jalapeno | cotija cheese | crema | truffle chili aioli |  
radish | cilantro


**COCTEL DE CAMARON - \$15**  
5 U12 shrimp chilled | orange peel | horseradish | cholula |  
whole grain mustard | lime | pico de gallo | ketchup


**FRIED CALAMARI - \$13**  
tomato jam | pickled fresno pepper mojo


## ENSALADAS

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

**GREEN GODDESS AVOCADO SALAD - \$12**   
spring mix | cucumber | cherry tomato | cotija cheese |  
sunflower seeds | house-made green goddess dressing

**POACHED PEAR SALAD - \$13**   
spring mix | bleu cheese | cranberries | pecans |  
strawberry & wine spiced dressing

**GREEN MANGO QUINOA SALAD - \$12**   
baby greens | jicama | parsley | cilantro | tomato |  
jalapeño | shallot | olive oil | citrus

**SMOKED MUSHROOM - \$14**   
smoked cremini, oyster & beech mushrooms |  
chipotle tomato sauce | lettuce | tomato | corn truffle sauce |  
sesame seeds | cilantro | salsa verde

**LAMB GYRO - \$15**  
lettuce | cucumber | tomato | cotija cheese | chipotle tzatziki

**SEARED TUNA - \$17**  
siracha | cabbage slaw | poke sauce | scallion | garlic | onion |  
cayenne | paprika | sesame

**FIRECRACKER SHRIMP - \$16**  
buttermilk | rice flour | garlic | onion | ginger | honey |  
house-made sweet & sour | cabbage & carrot slaw | sesame

**KOREAN BEEF - \$15**  
spice braised short rib | shredded carrot & red cabbage |  
green mango & papaya "kimchi"

**ADOBO PORK - \$15**  
adobo braised pulled pork | crema | queso fresco |  
pickled red onions | pineapple salsa

**ANCHO FRIES - \$7**   
served with chipotle mayo

**BRUSSELS SPROUTS - \$8**   
spicy honey-citrus dressing | sesame

 Vegan  Vegetarian