

BARCOCINA

Our menu is designed to be experienced best by sharing | 20% gratuity is added to all checks

DIPS

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 - \$8

cilantro | jalapeño | onion | tomato | lime | garlic

VERDE BORRACHA - \$9

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

OAXACA GUACAMOLE - \$12

avocado | cilantro | jalapeño | shallot | lemon | lime

BARCOCINA GUACAMOLE - \$13

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

WARM ELOTES DIP - \$13

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 +\$2, Black Beans + \$1, Ground Beef + \$2

BRUNCH

FRENCH TOAST - \$12

cinnamon pullman bread | egg | sweet cream cheese filling | blackberry | blueberry | berry compote | lemon

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" - \$14

cheddar | scrambled eggs | hollandaise | crema | pico de gallo | bacon

SHRIMP & CRAB OMELETTE - \$15

ancho spiced shrimp | Chihuahua cheese | sweet corn | pico de gallo | shallots
choice of: Fruit, Petite Salad or Potato Hash

BREAKFAST QUESADILLA - \$14

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

PULLED PORK HASH - \$15

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

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 | jalapeño | cotija cheese | crema | truffle chili aioli | radish | cilantro

BREAKFAST TORTA - \$14

sunny side egg | ciabatta | lettuce | tomato | Oaxaca guacamole | candied bacon | ancho fries

CHORIZO FLATBREAD - \$14

sunny side egg | cotija | mornay sauce | cilantro | radish

FRIED CALAMARI - \$18

peppers | tomato jam | pickled fresno pepper mojo

CEVICHE DE CAMARON - \$15

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

GREEN GODDESS SALAD - \$12

spring mix | cucumber | cherry tomato | cotija cheese | sunflower seeds | Tajin tortilla strips | house-made avocado based green goddess dressing

STREET CORN SALAD - \$13

lettuce | cabbage | carrots | scallion | fire roasted corn | pepitas | ancho crouton | chipotle ranch dressing

Salad Add-Ons

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

TACOS

ROCKFISH - \$16

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

MEZCAL BBQ PORK - \$15

pulled pork | pickled cabbage, carrots & red onion | radish | cilantro | pineapple salsa | ilegal BBQ sauce

GRILLED STEAK - \$17

flank steak | avocado cream | sautéed shallots | shredded lettuce | radish | chimichurri

BANG BANG CAULIFLOWER - \$15

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

FIRECRACKER SHRIMP - \$16

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

SEARED TUNA - \$17

sriracha | cabbage slaw | poke sauce | scallion | onion | garlic | cayenne | paprika | sesame

GRILLED CHICKEN TACOS - \$15

3 tacos - Mix & Match not available

- BUFFALO - shredded lettuce | tomato | queso fresco | cucumber | micro celery | chipotle ranch
- PERUVIAN - aji amarillo marinated chicken | shredded lettuce | Oaxaca | red onion | salsa verde

CHEESEBURGER - \$15

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

KOREAN BEEF SKILLET - \$16

braised short rib | kiwi | asian pear | pineapple juice | soy sauce | garlic | onion | tortillas on the side | green mango and papaya "kimchi"

BRUSSELS SPROUTS - \$8

spicy honey-citrus dressing | sesame

VEGGIE RICE PILAF - \$7

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

YUCCA FRITES - \$8

pickled red onion | queso fresco | cilantro jalapeño mayo

ANCHO FRIES - \$7

served with chipotle mayo

JALAPEÑO SKILLET CORNBREAD - \$8

ancho maple butter

Bacon - \$5

Two Eggs Any Style - \$5

Skillet Potatoes - \$7



Vegan



Vegetarian