

BARCOCINA

20% Gratuity is added to all checks.

Our menu is designed to be experienced best by sharing

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 - \$7

cilantro | jalapeño | onion | tomato | lime | garlic

SALSA BORRACHA - \$8

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

OAXACA GUACAMOLE - \$11

avocado | cilantro | jalapeño | shallot | lemon | lime

BARCOCINA GUACAMOLE - \$12

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

WARM ELOTES DIP - \$12

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
Add Chorizo +\$1, Add Black Beans - \$1, Add Ground Beef - \$1

TACOS

3 Per Order

Can Always do More, Cannot do Less

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 | salsa borracha

PORK CARNITAS - \$15

pulled pork confit | pickled cabbage, carrots & red onion | radish | cilantro | pineapple salsa | chicharrón

ROPA VIEJA - \$15

spice braised short rib | tomato | onion | garlic | poblano pepper | cumin | cilantro | black beans & white rice

STEAK FRITES - \$17

flank steak | shoestring potatoes | red vein sorrel | shredded lettuce | house made steak sauce

BANG BANG CAULIFLOWER - \$14

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

GRILLED CHICKEN TACOS - \$14

3 tacos - Mix & Match not available

- BUFFALO - shredded lettuce | tomato | queso fresco | cucumber | micro celery | chipotle ranch
- PERI-PERI - shredded lettuce | cucumber | red onion | garlic | cayenne | Peri-Peri sauce

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
Grilled Chicken - \$6 | Grilled Shrimp - \$9

MANGO QUINOA - \$12

baby greens | jicama | parsley | cilantro | tomato | jalapeño | shallot | olive oil | citrus | pomegranate vinaigrette

ROOT SALAD - \$13

arugula | fried garbanzo beans | carrots | beets | radish | pumpkin seeds | carrot, ginger, chipotle & lime dressing

GREEN GODDESS - \$12

spring mix | cucumber | cherry tomato | cotija cheese | sunflower seeds | avocado based 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 | plantains | chipotle mayo

TUNA TARTARE - \$15

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

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

ANCHO SHRIMP QUESADILLA - \$15

Oaxaca cheese | sweet corn | corn creme | salsa verde

PLATOS

SHRIMP PASTA - \$19

lemon pepper shrimp | cotija cheese | chipotle alfredo sauce | pickled red onion

CHARRED STEAK - \$20

flank steak | baked potato | burnt onion chimichurri | house-made steak sauce | rosemary butter | 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 chicharrón | cayenne

14oz BONE-IN PORK CHOP - \$27

black bean chili | bacon | tomato | garlic | onion | jalapeño | red & yellow peppers

SIDES

BRUSSELS SPROUTS - \$8

spicy honey-citrus dressing | sesame

ANCHO FRIES - \$7

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

GRILLED BROCCOLINI - \$7

chili aioli | salsa macha

 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 Agave Agave Nectar | lemonade | tea

STRAWBERRY MOJITO - \$12

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

BATANGA - \$12

El Mayor Blanco Tequila | Mexican Coca Cola | lime | salted 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

SPICED BLUEBERRY MULE - \$13

Patron Silver Tequila | blueberry syrup | jalapeño | lime | Goslings Ginger Beer

BUENOS NOCHES - \$13

Avion Reposado Tequila | triple sec | blueberry syrup | St. Germain Elderflower Liqueur | Irish cream | cranberry

MEZCAL NEGRONI - \$13

Codigo Mezcal | Campari | Cointreau | orange juice

PASSION PROJECT - \$15

Tanteo Habanero Tequila | Chinola Passionfruit Liqueur | lime | coriander syrup | Tres Agaves Agave Nectar

NOT A TRADITIONAL PALOMA - \$14

Codigo Blanco Tequila | Cointreau | house-made sour mix | grapefruit juice | Jarritos Grapefruit | black sea salt

BARREL AGED HOUSE OLD FASHIONED - \$15

Elijah Craig Bourbon | Angostura Bitters | Cointreau | Luxardo Cherry | orange peel

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

Domaine Chandon, CA - \$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 or Lager - \$5
Burley Oak Sorry Chicky Sour - \$7
Hoop Tea Light Spiked Tea - \$7
Surfside Peach Iced Tea - \$7
Cigar City Maduro Brown Ale - \$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 Artois - \$7
Yuengling Lager - \$6
Heavy Seas Loose Cannon IPA - \$7
Evolution Lot 6 Double IPA - \$8

Draft

Dos Equis Amber - \$7
Dos Equis Lager - \$7
Golden Road Mango Cart - \$7
Modelo Especial - \$7
Union The Goat IPA - \$8
Evolution Lot 3 IPA - \$8
Manor Hill Pilsner - \$7
Big Truck Blood Orange Hazy IPA - \$8
Sam Adams Seasonal - \$7
RAR Country Ride Pale Ale - \$7
Blue Moon - \$7
Kona Big Wave - \$7

MARGARITAS

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

HOUSE - \$12

Olmecca Altos Plata Tequila | Gran Gala | house-made sour mix

HIBISCUS - \$13

Lunazul Blanco Tequila | Gran Gala | hibiscus purée | house-made sour mix | edible flower

SMOKY - \$13

Illegal Joven Mezcal | Gran Gala | house-made sour mix | lime

EN FUEGO - \$13

Tanteo Jalapeño Tequila | jalapeño simple syrup | Gran Gala | lime | house-made sour mix | jalapeño foam

SUPERIOR - \$16

Patrón Cristalino Tequila | Cointreau | house-made sour mix | Grand Marnier

VINO COCKTAILS

SEASONAL WHITE SANGRIA - \$12

Captain Morgan Spiced Rum | apple cider | triple sec | house-made sour mix | sauvignon blanc | Ancho Reyes Chili Liqueur

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

CAMPFIRE MARTINI - \$14

Union Uno Mezcal | Kahlua | espresso | spiced pumpkin seed syrup | cinnamon