

BARCOCINA

20% Gratuity is added to all checks.

Our menu is designed to be experienced best by sharing

DIPS

Served with corn tortilla chips

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 | tomato | 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
Add Chorizo +\$2, Add Black Beans - \$1, Add Ground Beef - \$2

PARA LA FAMILIA

designed to be shared

TUNA TARTARE - \$15

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

FRIED CALAMARI - \$18

peppers | tomato jam | pickled fresno pepper mojo

CHIPOTLE PEACH PORK RIBS - \$15

house made chipotle peach bbq | carrot, jicama & peach slaw

CHEESESTEAK EMPANADAS - \$15

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

ANCHO SHRIMP QUESADILLA - \$16

Oaxaca cheese | sweet corn | corn creme | salsa verde

CHEF'S SELECTION CEVICHE

This could include something from land or sea and it may be raw or cooked. Pricing will be based on the market

PLATOS

SHRIMP PASTA - \$19

lemon pepper shrimp | cotija cheese | poblano cream sauce | pickled red onion

CHARRED STEAK - \$22

flank steak | layered potato pave | burnt onion chimichurri | house-made steak sauce | rosemary butter | watercress

GRILLED SALMON - \$20

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

MILANESA DE POLLO - \$20

panko encrusted airline chicken | citrus herb salad | flour tortillas | salsa verde

TACOS

3 Per Order
Can Always do More, Cannot do Less

CHEESEBURGER TACOS- \$15

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

ROCKFISH - \$16

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

SEARED TUNA - \$17

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

MEZCAL BBQ PORK - \$15

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

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"

GRILLED STEAK - \$17

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

BANG BANG CAULIFLOWER - \$15

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

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

SMOKED MUSHROOM - \$14

smoked cremini, oyster & beech mushrooms | sesame | cilantro | chipotle tomato sauce | lettuce | tomato | corn truffle | salsa verde

DUCK BIRRIA - \$17

braised shredded duck | onion | garlic | Oaxaca cheese | cilantro | radish | consomé

FIRECRACKER SHRIMP - \$16

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

ENSALADAS

Grilled Salmon - \$9 | Grilled Steak - \$9
Seared Tuna - \$9 | Grilled Shrimp - \$9
Grilled Chicken - \$7

STREET CORN SALAD - \$13

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

GREEN GODDESS - \$12

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

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

CUCUMBER CRUSH

cucumber puree | lime juice | Tres Agaves Agave Nectar
Suggested Spirits: Patron Silver - \$13, Titos Vodka - \$13

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

TEQUILA 75 - \$13

Lemon infused Mi Campo Tequila | Tres Agaves Agave Nectar | Domaine Chandon Library Dosage Brut

MANGO MEZCAL - \$13

El Buho Mezcal | mango puree | lemon | jalapeno | mint |

SUMMER SALAD - \$13

Milagro Silver | basil | strawberry puree | lemon juice

PASSION PROJECT MARTINI - \$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

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
Vinho Verde - Aveleda, Portugal - \$11/\$44
Reisling - Kung Fu Girl, WA - \$12 | \$48
Sauv Blanc - 2021 Tres Raices, Mexico - \$50
Chardonnay - 2022 Bruma, Mexico - \$50
White Blend - Chateau Domecq, Mexico - \$50

Sparkling

Domaine Chandon, CA - \$12 | \$54
GH Mumm Brut, France - \$70
Veuve Clicquot Brut Yellow Label, France - \$100
Ruinart 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
Surfside Peach Iced Tea - \$8
Surfside Iced Tea & Lemonade - \$8

Bottles

Corona Extra, Light, Premier or NA - \$7
Founders Porter - \$7
Michelob Ultra - \$6
Miller Lite - \$6
Negra Modelo - \$7
Pacifico 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 Steady Eddy 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

Ilegal 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

MOCKARITA - \$12

Ritual Tequila Alternative NA | NA Triple Sec | house-made sour mix | lime juice

VINO COCKTAILS

SEASONAL WHITE SANGRIA - \$12

Malibu Peach Rum | Aperol | orange juice | house-made sour mix | pinot grigio

BLACKBERRY SANGRIA - \$12

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

After Dinner Drinks

VODKA ESPRESSO MARTINI - \$14

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

TEQUILA ESPRESSO MARTINI - \$14

Patron Reposado Tequila | Liqour 43 | Tia Maria | Mr. Black Coffee Liqueur | espresso