

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

CEVICHE DE CAMARON - \$15

cooked & chilled shrimp | tomato | red onion | jalapeño | cilantro | lime | oregano | plaintains | 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 - \$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

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 | ilegal 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