

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

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

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

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 purée | 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 purée | lemon | jalapeno | mint |

SUMMER SALAD - \$13

Milagro Silver | basil | strawberry purée | 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
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 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

Brunch Cocktails

BOTTOMLESS MIMOSAS - \$22

Available from open to 3:00pm Every Day.

BLOODY MARY - \$10

Smirnoff Vodka | tomato juice | cholula | horseradish | salt | pepper | celery seed

VODKA ESPRESSO MARTINI - \$14

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

TEQUILA ESPRESSO MARTINI - \$14

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

Red Wine

Pinot Noir - Vint, CA - \$12 | \$48
Cabernet - Daou, CA - \$13 | \$52
Red Blend - Silk & Spice, Portugal - \$11 | \$44
Malbec - Zolo, Argentina - \$12 | \$48
Tempranillo - Protocolo, Spain - \$11 | \$44
Garnacha - Breca, Spain - \$48
Cabernet - 2021 Sequoia Grove, CA - \$65
Pinot Noir - 2022 Willamette Valley Whole Cluster, OR - \$60
Red Blend - 2020 Tres Raices, Mexico - \$50
Malbec - 2023 Bodega Noemia 'A Lisa', Argentina - \$55
Rioja - 2021 Bodegas Lan Limitada, Spain - \$65

Rosé

Sparkling - Coppola Sofia, CA - \$12 | \$54
Still - Bieler Pere et Fils, France - \$11 | \$44