

not tacos

salsa verde 3.60 290 cal	✂ plantains 4.95 650 cal
salsa roja 🍂 3.60 290 cal	chicken tortilla soup 🍂 7.55 560 cal
✂ guac + verde + roja 🍂 sm 11.75 / lg 14 580 cal / 700 cal	ceviche * 🍂 9.50 390 cal
guac + chips sm 6.65 / lg 10.65 390 cal / 650 cal	✂ tuna poke * 9.65 530 cal
duck birria 8.15 330 cal	chopped salad 7.25 add chicken +4 520-620 cal
roasted half chicken 11.50 790 cal	kale caesar * sm 3 / lg 7.25 add chicken +4 190-380 cal
pork posole 6.65 310 cal	taco teaser 15 guac + chips + esquites + plantains + cucumber salad 1,410 cal

👉 retro pork tamale 5 \$1 from each tamale sold during september will be donated to giving kitchen to help foodservice workers in crisis. learn more: bartaco.com 180 cal

tacos

👉 tips: tacos are about 3 bites each, we recommend 3-5 per person you can swap tortilla for bibb lettuce +.25

mojo pork carnitas 2.95 140 cal	seared chorizo 2.95 140 cal
chicken verde 3.50 160 cal	mushroom 3.50 120 cal
chile-lime shrimp 🍂 3.95 90 cal	✂ baja fish 3.95 190 cal
✂ pork belly 3.95 230 cal	cauliflower .. 3.50 140 cal
sesame ribeye 🍂 3.95 140 cal	falafel 🍂 2.95 200 cal
ahi tuna tatako * 4.30 (bibb lettuce taco) 120 cal	crispy oyster 5.95 150 cal
roasted duck 3.95 160 cal	

✂ bartaco favorites are marked with a dragonfly
🍂 these items may be spicy, for more details please ask a team member
GL contains gluten 2,000 calories a day is used for general nutrition
.. contains pistachios advice, but calorie needs vary. additional nutrition information available upon request.

rice bowls

pork belly + crispy rice 13.50 sesame bean sprout salad + pickled red onions 750 cal	chicken verde 10.50 roasted corn + tortilla chips 520 cal
✂ mediterranean cauliflower .. 12.55 hummus + chimichurri + honey-harissa carrots + pomegranate 680 cal	korean bbq ribeye 🍂 13.95 sesame-soy sauce + kimchi + spinach + shallots 440 cal
	✂ ahi tuna + crispy rice * 12.25 asian slaw + sesame seeds + thai basil vinaigrette 490 cal

sides

✂ street corn 3.85 230 cal	cucumber salad 🍂 sm 3.55 / lg 6.90 80 cal / 160 cal
esquites 5.55 street corn off cob 290 cal	kimchi 🍂 sm 3.50 / lg 6.80 35 cal / 70 cal
brown rice 3.55 230 cal	seasonal fruit + tatin sm 3.55 / lg 6.90 100 cal / 200 cal
seasonal rustic beans w/ queso fresco 3.55 350 cal	

desserts

✂ churros GL 7.25 510 cal	gelato cup or cone GL 3.95 vanilla 160-210 cal chocolate 180-230 cal coconut 180-230 cal mint chip 220-270 cal
key lime pie GL 7 400 cal	
tres leches GL 7 450 cal	pineapple soft serve cup or cone GL 3

please let us know if there are any allergies we should be aware of when preparing your meal. ask your server about potential cross-contamination with allergens.
* CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

kids menu

👉 kids tray 7.75 1 quesadilla GL + corn wheels + fruit bowl + 1 taco (taco choices: chicken, steak, fish) 760-870 cal	
chicken taco 2.10 w/ cheese 160 cal	steak taco 2.10 w/ cheese 180 cal
guac + chips 6 (not spicy) 340 cal	crispy fish taco 2.10 110 cal
roasted chicken 3.95 140 cal	quesadilla GL cheese 3.10 500 cal
corn wheels 2.25 with or w/out cheese 150 cal / 140 cal	beans 4.10 560 cal
steamed broccoli 2.50 130 cal	chicken 4.10 550 cal
cucumbers 2.50 50 cal	steak 4.10 590 cal
fruit bowl 2.50 100 cal	oaxaca cheese snack 2.95 270 cal

drinks

sodas + sparkling drinks >

mexican sodas 3.75 coca cola 150 cal sprite 160 cal fanta orange 160 cal diet coke 2.85 0 cal	izze sparkling juice 2.50 blackberry 130 cal clementine 160 cal grapefruit 120 cal
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iced tea carafe >

sweet tea 4.15 510 cal	topo chico 3.75 0 cal
unsweetened 4.15 10 cal	open water 3 0 cal
arnie palmer 4.15 430 cal	
ginger mint 4.15 240 cal	

👉 flip for aguas frescas, cocktails, wine + beer >>