



**tally your order**

write your order quantity on the line next to each menu item



name: \_\_\_\_\_

table number: \_\_\_\_\_

**tacos** mark "L" to swap tortilla for bibb lettuce +.25¢

- 2.75 each
  - **baja fish** 150 cal.
  - **spiced chicken verde** 100 cal.
  - **mojo pork carnitas** 180 cal.
  - **portobello w/ queso fresco** 110 cal.
  - **cauliflower\*\*** 140 cal.
  - **falafel** 200 cal.
- 3.75 each
  - **tuna tatako\*** (lettuce taco) 140 cal.
  - **crispy oyster** 130 cal.
  - **grilled corvina** 100 cal.
  - **glazed pork belly** 300 cal.
  - **sesame ribeye** 150 cal.
  - **roasted duck** 130 cal.

**rice bowls** 8.5 each

- **spiced chicken verde** 370 cal.
- **mojo pork carnitas** 540 cal.
- **glazed pork belly** 690 cal.
- **portobello** 410 cal.
- **cauliflower\*\*** 430 cal.
- **ahi tuna\*** 510 cal.
- **sesame ribeye** 480 cal.
- **roasted duck** 460 cal.

**sides** 2.5 each

- **fresh pineapple w/ lime** 110 cal.
- **asian slaw** 50 cal.
- **spicy cucumber salad** 70 cal.
- **black beans w/ sofrito** 240 cal.
- **kimchi** 40 cal.
- **street corn on the cob w/ lime, cayenne, cotija** 240 cal.

**not tacos**

- **guac + roja + verde** 11 520 cal.
- **guac sm.** 6 lg. 9 340 cal., 570 cal.
- **salsa roja** 3 260 cal.
- **salsa verde** 3 260 cal.
- **chicken soup** 5 280 cal.
- **pork posole** 6 260 cal.
- **plantains** 4 680 cal.
- **chopped salad** 6.5 480 cal.
  - add chicken 140 cal. +4
- **ceviche\*** 8.5 390 cal.
- **tuna poke\*** 8.5 490 cal.
- **chicken empanadas** 7 300 cal.
- **duck quesadilla** 7 290 cal.
- **roasted half chicken 9.5 w/ aji verde** 440 cal.

**desserts**

- **churros^** 7 w/ chocolate sauce 630 cal.
- **key lime pie in a jar^** 6 680 cal.
- **tres leches^** 6 w/ toasted coconut + caramel 570 cal.
- **gelato cup or cone^** 3.5
  - vanilla 250-300 cal.
  - chocolate 270-320 cal.
  - coconut 250-300 cal.
  - mint chip 290-340 cal.
- **four cones^** 10 1,200-1,360 cal.

- **guacamole** 6 (not spicy) 300 cal.
- **chicken taco** 2 w/ cheese 160 cal.
- **steak taco** 2 w/ cheese 150 cal.
- **crispy fish taco** 2 110 cal.
- **roasted chicken** 3.5 160 cal.
- **oaxaca cheese snack** 1.5 270 cal.
- **corn wheels** 2 with or w/out cheese 140-150 cal.
- **cucumbers** 1.5 35 cal.
- **steamed broccoli** 2 110 cal.
- **fruit skewer** 2.5 20 cal.
- **quesadilla^**
  - cheese 300 cal. 3
  - beans 330 cal. 4
  - chicken 370 cal. 4
  - steak 370 cal. 4
- **kid's tray** 6.5 quesadilla ^, corn wheels, fruit skewer, choice of taco 630-710 cal.
  - chicken  steak  fish
- **sunset** 2.5 pineapple juice + fresh orange juice + housemade grenadine 180 cal.
- **nojito** 3 mint + lime juice + sugar + club soda 60 cal.
- **limeade** 3 lime juice + agave 160 cal.
- **clarico** 2.5 choice of nectar (peach/pear/mango/guava) + sprite + chopped fruit 140-150 cal.

**kids menu** 

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**tell us what you think!**

please share comments about your experience w/ a manager or email us at [comments@bartaco.com](mailto:comments@bartaco.com).

please let us know if there are any allergies we should be aware of when preparing your meal. 2,000 calories a day is used for general nutrition advice, but calorie needs vary.

\* consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. ^ contains gluten \*\* contains almonds

## cocktails

- **bartaco margarita** 11  
libélula joven tequila + combier liqueur d'orange + agave syrup + lime juice >>want a kick? make it spicy
- **paloma fresca** 9.5  
libélula joven + grapefruit + lime + peychaud's bitters + grapefruit bitters + sparkling water
- **oaxacan sunshine** 12.5  
libélula joven + suze liqueur + tangerine + mint + lime + passionfruit syrup + chia + montelobos mezcal mist
- **caipirinha sanguina** 9.5  
cachaça 51 + blood orange + limes + sugar
- **lilikoi daiquiri** 10.75  
flor de caña silver rum + fresh passionfruit + lime juice + sugar + nutmeg
- **hibiscus mezcalita** 12  
libélula joven tequila + banhez mezcal + blood orange + lime + hibiscus + ginger agave syrup
- **reviver** 11  
hayman's gin + cucumber + mint + mango nectar + lime juice
- **old thymier** 12.5  
four roses bourbon + cocchi torino vermouth + thyme + lemon + orange + angostura bitters

## sangria

- **acoustic blanca** circle one: 7.5 glass / 40 bottle, 1 liter  
begonia sangria wine + fresh fruit
- **acoustic tinta** circle one: 7.5 glass / 47 bottle, 1 liter  
la sueca sangria wine + fresh fruit
- **begonia sangria tinta** (330mL can) 8

## vinos

### espumosos

- **barcava cava**  
8.5 / 34

### rosados

- **casa berger 'sorbet' garnacha** 9.5 / 38

### tintos

- **jelu pinot noir**  
11 / 44
- **torremorón tempranillo** 10.5 / 42
- **monte quieto 'blend of terroirs' malbec**  
11 / 44

### blancos

- **casa julia sauvignon blanc** 9 / 36
- **rickshaw chardonnay** 11 / 44

### cans (250mL)

- **vinny new york bubbly wines, white or rosé** 11

## cervezas

### bottle

- **sol lager (mexico)** 6.5
- **st. pauli girl non-alc (germany)** 4
- **widmer omission pale ale (OR)** IPA (TN) 6

### can

- **black abbey the rose belgian pale ale (TN)** 6.5
- **blackberry farm classic saison (TN)** 7
- **founders all day IPA (MI)** 5.5
- **jackalope thunder ann APA (TN)** 6.25
- **modelo especial lager (mexico)** 5.5
- **tecate lager (mexico)** 4.5
- **tecate light lager, (mexico)** 4.5
- **trimtab margarita blood orange gose (AL)** 6.5
- **wisecre ananda IPA (TN)** 6.5
- **wisecre tiny bomb pilsner (TN)** 6.25
- **yazoo hefeweizen (TN)** 6.5

## non-alcoholic

### aguas frescas 3

- grapefruit ginger
- pomegranate limonada
- nojito

### iced tea carafe 3.5

- sweet tea
- unsweetened
- arnie palmer
- ginger mint

### mexican cane sodas 3

- coca cola
- sprite
- fanta orange

### diet coke 2.5

- **boylan ginger ale** 3.25

### izze sparkling juice 3.75

- blackberry
- clementine
- grapefruit

### topo chico 3

- **fiji water** 2.75
- **campfire coffee** 5

## drinks

## tequila + mezcal

ask us for our full list of 100% agave tequila + mezcals

### — **tahona wheel flight** 19

siete leguas blanco + olmeca altos reposado + fortaleza añejo

three .75oz shots, served w/ fresh oranges + tajin  
these tequilas are produced by crushing agave in a pit with a large stone wheel – one of the oldest, most labor-intensive ways to make tequila

