

not tacos

salsa verde
290 cal

salsa roja 🐉
290 cal

guac + chips
sm / lg
390 cal / 650 cal

🐉 guac + verde + roja 🐉
sm / lg
580 cal / 700 cal

chopped salad
add chicken
520-620 cal

kale caesar *
sm / lg
add chicken
190-380 cal

chicken tortilla
soup 🐉
560 cal

pork tamale
180 cal

🐉 plantains
650 cal

duck birria
330 cal

ceviche * 🐉
390 cal

🐉 tuna poke *
530 cal

roasted half chicken
790 cal

taco teaser
guac + chips + esquites +
plantains + cucumber salad
1,410 cal

tacos

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

chicken tinga
110 cal

carne asada
150 cal

🐉 chicken verde
160 cal

yucatán shrimp 🐉
120 cal

🐉 pork belly
230 cal

sesame ribeye 🐉 140 cal

ahi tuna tatako *
(bibb lettuce taco) 120 cal

roasted duck 160 cal

mojo pork carnitas
140 cal

seared chorizo
140 cal

mushroom
120 cal

🐉 baja fish
190 cal

cauliflower .. 140 cal

crispy oyster 150 cal

falafel 🐉
210 cal

rice bowls

🐉 mediterranean
cauliflower ..
hummus + chimichurri +
honey-harissa carrots +
pomegranate 610 cal

pork belly +
crispy rice
sesame bean sprout salad +
pickled red onions
750 cal

chicken verde
roasted corn + tortilla
chips 520 cal

korean bbq ribeye 🐉
sesame-soy sauce + kimchi
+ spinach + shallots
420 cal

🐉 ahi tuna +
crispy rice *
asian slaw + sesame seeds
+ thai basil vinaigrette
490 cal

sides

🐉 street corn
230 cal

esquites
street corn off cob
290 cal

brown rice
230 cal

black beans
360 cal

cucumber salad 🐉
sm / lg
80 cal / 160 cal

kimchi 🐉
sm / lg
35 cal / 70 cal

seasonal fruit + tajin
sm / lg
100 cal / 200 cal

desserts

gelato cup or cone ^{GL}
vanilla 160-210 cal
chocolate 180-230 cal
coconut 180-230 cal
mint chip 220-270 cal

pineapple soft serve
cup or cone ^{GL}

🐉 churros ^{GL}
510 cal

key lime pie ^{GL}
400 cal

tres leches ^{GL}
450 cal

kids menu

🐉 kids trays

^{GL} 2 quesadillas
+ corn wheels + fruit bowl
1,250-1,430 cal

^{GL} 1 quesadilla + 1 taco +
corn wheels + fruit bowl
(taco choices: chicken,
steak, fish) 860-1,020 cal

2 tacos + corn wheels +
fruit bowl
(taco choices: chicken,
steak, fish) 470-610 cal

guac + chips
(not spicy) 340 cal

roasted chicken
140 cal

corn wheels
with or w/out cheese
150 cal / 140 cal

chicken taco
w/ cheese 160 cal

steak taco
w/ cheese 180 cal

crispy fish taco
110 cal

quesadilla ^{GL}
cheese
500 cal

beans
560 cal

chicken
550 cal

steak
590 cal

steamed broccoli
130 cal

cucumbers
50 cal

fruit bowl
100 cal

oaxaca cheese snack
270 cal

drinks

sodas + sparkling drinks >

mexican sodas
coca cola
150 cal

sprite
160 cal

fanta orange
160 cal

diet coke
0 cal

bartaco sparkling
water
pineapple passionfruit
80 cal

toasted coconut
80 cal

watermelon mint
80 cal

boylan ginger ale
140 cal

iced tea carafe >

sweet tea
510 cal

unsweetened
10 cal

arnie palmer
430 cal

ginger mint
240 cal

water >

topo chico
0 cal

open water
0 cal

🐉 bartaco favorites are marked with a dragonfly

🐉 these items may be spicy, for more details please ask a team member

^{GL} contains gluten

^{..} contains pistachios

* These items may be served raw or undercooked.

Consuming raw or undercooked meats, poultry, seafood,
shellfish, or eggs may increase your risk of foodborne illness,
especially if you have certain medical conditions.

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.

2,000 calories a day is used for general nutrition
advice, but calorie needs vary. additional nutrition
information available upon request.