

not tacos

salsa verde 290 cal	pork tamale 180 cal
salsa roja 🐉 290 cal	*plantains 650 cal
guac + chips sm / lg 390 cal / 650 cal	duck birria 330 cal
*guac + verde + roja 🐉 sm / lg 580 cal / 700 cal	ceviche * 🐉 390 cal
chopped salad add chicken 520-620 cal	*tuna poke * 530 cal
kale caesar * sm / lg add chicken 190-380 cal	roasted half chicken 790 cal
chicken tortilla soup 🐉 560 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	mojo pork carnitas 140 cal
carne asada 150 cal	seared chorizo 140 cal
*chicken verde 160 cal	mushroom 120 cal
yucatán shrimp 🐉 120 cal	*baja fish 190 cal
*pork belly 230 cal	cauliflower ** 140 cal
sesame ribeye 🐉 140 cal	crispy oyster 150 cal
ahi tuna tatako * (bibb lettuce taco) 120 cal	falafel 🐉 210 cal
roasted duck 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
** 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.

rice bowls

* mediterranean cauliflower ** hummus + chimichurri + honey-harissa carrots + pomegranate 610 cal	chicken verde roasted corn + tortilla chips 520 cal
pork belly + crispy rice sesame bean sprout salad + pickled red onions 750 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	cucumber salad 🐉 sm / lg 80 cal / 160 cal
esquites street corn off cob 290 cal	kimchi 🐉 sm / lg 35 cal / 70 cal
brown rice 230 cal	seasonal fruit + tajin sm / lg 100 cal / 200 cal
black beans 360 cal	

desserts

gelato cup or cone ^{GL} vanilla 160-210 cal chocolate 180-230 cal coconut 180-230 cal mint chip 220-270 cal	*churros ^{GL} 510 cal
	key lime pie ^{GL} 400 cal
	tres leches ^{GL} 450 cal

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.

kids menu

kids trays

^{GL} 2 quesadillas + corn wheels + fruit bowl 1,250-1,430 cal	chicken taco w/ cheese 160 cal
^{GL} 1 quesadilla + 1 taco + corn wheels + fruit bowl (taco choices: chicken, steak, fish) 860-1,020 cal	steak taco w/ cheese 180 cal
2 tacos + corn wheels + fruit bowl (taco choices: chicken, steak, fish) 470-610 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

guac + chips
(not spicy) 340 cal

roasted chicken
140 cal

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