

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

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

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	bartaco sparkling water pineapple passionfruit 80 cal toasted coconut 80 cal watermelon mint 80 cal
diet coke 0 cal	cheerwine 150 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