

☺ = 1/2 OFF DURING HAPPY HOUR

BARCO
AGAVE • & • TACOS

☺ vegetarian
☺ gluten free

TACOS

TACO TOWER 80

15 tacos | mix & match | minimum 3 per flavor

GREEK CHICKEN 17

herb marinade + feta cheese + cucumbers

CHICKEN TINGA 17 ☺

jalapeño lime slaw + pickled onions

MAHI MAHI 19

chipotle aioli + cabbage slaw + red onion

JAMAICAN JERK CHICKEN 17 ☺

mango salsa + scotch pepper aioli + micro cilantro

PINEAPPLE PORK 17 ☺

braised pork shoulder + crema + charred pineapple salsa

BRAISED BRISKET 17 ☺

guajillo marinade + avocado salsa + cilantro

ADOBO STEAK 19 ☺

grilled scallions + chihuahua cheese + salsa verde

BANG BANG SHRIMP 19 ☺

tempura battered + togarashi + sweet chili sauce

BIRRIA TACO 19

slow braised beef + melted cheese + onion + cilantro served with spicy consommé

EVERYTHING ELSE

BARCOCINA GUACAMOLE 16 ☺ ☺ ☺

cotija cheese + pasilla balsamic reduction

SALSA 11 ☺ ☺ ☺

roja + verde + fresh cheese

ELOTES CORN SALSA 10 ☺ ☺ ☺

crema + cotija cheese + árbol chile

TRUFFLE STREET CORN GUACAMOLE 18 ☺ ☺

black truffle shavings + cotija cheese + árbol chile

STREET CORN TACO SALAD 10 ☺ ☺

grilled & chilled corn + kale + bell pepper + cherry tomatoes + avocado + cotija cheese + chili powder + Santa Fe dressing + tortilla bowl

(ADD PROTEIN: CHICKEN +6 | STEAK +7 | SHRIMP +9)

FIRECRACKER SHRIMP 19 ☺

charcoal-fired shrimp + apple slaw + cilantro-lime sauce served with tortillas

YUCCA TOTS 11 ☺ ☺

adobo sauce + creamy cheese center + crema + cilantro

BRUSSELS SPROUTS 15 ☺

cotija cheese + basil + pickled red onion

CHICKEN PARM QUESADILLA 17

breaded chicken + smoked provolone + served with spicy marinara

HANGER STEAK 22

chimichurri + fingerling potatoes + watercress

CHURRO BITES 10 ☺

homemade churros tossed with sugar + served with caramel + nutella + strawberry sauce

KIDS CHEESE QUESADILLA 10

served with chips + nacho cheese

KIDS CHICKEN TENDERS 12

served with fries

AGAVE

HOUSE PARTY 14/50 ☺

gran centenario plata tequila, orange liqueur, house sour

HOUSE FIRE 14/50 ☺

gran centenario serrano infused tequila, orange liqueur, agave nectar, house sour, tajin rim

SMOKE HOUSE 14/50 ☺

400 conejos mezcal, orange liqueur, agave nectar, house sour

SUMMER MARGARITA 14 ☺

milagro reposado tequila, muddled berries, lemon, basil

BLOODY PALOMA 14/50

milagro blanco tequila, blood orange, grapefruit

SINGLE / PITCHER

COCKTAILS

SKINNY PUNCH 14/50 ☺

new amsterdam vodka, house fizzy hibiscus strawberry soda

COLD BREW TINI 14

tito's vodka, kahlúa liqueur, colectivo cold brew, agave nectar, cocoa bitters

BLACKBERRY SANGRIA 14/50

red wine blend, blackberry moonshine, orange liqueur, blackberries

SINGLE / PITCHER

VINO

DRYLANDS SAUVIGNON BLANC 11/40

Marlborough, New Zealand

CAMPO VIEJO CAVA 10/38

Catalonia, Spain

HAMPTON WATER ROSÉ 10/40

Provence, France

IMAGERY PINOT NOIR 12/44

Sonoma Valley, California

GLASS / BOTTLE

BEERS

CORONA EXTRA 7

PACIFICO 7

MILLER LITE 6

ON TAP

HALF ACRE DAISY CUTTER 8

MODELO 7 ☺

SELTZERS

HIGH NOON 8

watermelon
pineapple

MOCKTAILS

RITUAL ZERO-PROOF TEQUILA 14 ☺

substitute for a non-alcoholic twist on any of our cocktails!

SUMMER MIX 8

muddled berries, lemon, basil

RED BULL 5

CORONA NON-ALCOHOLIC 7

*These items are cooked-to-order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Please alert your server if you have special dietary restrictions due to a food allergy or intolerance. A 3% customer service charge is added to all credit card transactions. Posted prices are in cash. Parties of 6 or more are subject to a 20% service charge.