



= 1/2 OFF

DURING HAPPY HOUR

BARCOCINA

vegetarian

gluten free

AVAILABLE SATURDAY & SUNDAY 11AM-3PM

BOTTOMLESS

\$60pp (2 HOURS**)

DRINKS

MODELO + SKINNY PUNCH + HOUSE MARG + MIMOSA +
HIGH NOON + BLOODY MARY + MICHELADA

FOOD

CHIPS & SALSA, ONE BRUNCH DISH OR ONE ORDER OF TACOS FROM BELOW
& ACCESS TO OUR BOTTOMLESS BREAKFAST BUFFET

WITH CHIPS

BARCOCINA GUACAMOLE 16
cotija cheese + pasilla balsamic reduction

TRUFFLE STREET CORN GUACAMOLE 18
black truffle shavings + cotija cheese + árbol chile

ELOTES CORN SALSA 10
crema + cotija cheese + árbol chile

QUESO FUNDIDO 13
chorizo + poblano rojas + egg

SALSA 11
roja + verde + fresh cheese

A LA CARTE

CHURRO WAFFLE 11
nutella + chocolate & strawberry syrup +
seasonal fruits

CHILAQUILES 17
pork carnitas + morita salsa + queso fresco + lime +
onion + crema

S'MORES FRENCH TOAST 14
nutella + torched marshmallows + whipped
cream + crumbled graham crackers

THE BREAKFAST BURRITO 16
egg + bacon + breakfast sausage + red pepper +
onion + diablo cheese sauce

SUNNY-SIDE-UP AVOCADO TOAST 14
egg + avocado + capers + scallions + tomatillo

WAKE UP TACO 15
scrambled eggs + bacon + breakfast sausage +
jalapeño syrup

CORNBREAD BENEDICT 17
poached egg + smoked short rib + spinach
hollandaise

BREAKFAST QUESADILLA 15
egg + potato + bacon + chihuahua cheese +
calabrian peppers + pico de gallo

LOADED SKILLET 17
steak + chorizo + bacon + pepper jack cheese
+ served over hash potatoes + sunny side eggs

BLACKBERRY GRILLED CHEESE 15
sourdough + blackberry-balsamic jam + pepper jack +
jalapeño + crispy bacon

BIRRIA TOSTADA 17
deep fried tortilla + braised short rib +
chihuahua cheese + sunny-side-up egg +
avocado sauce + au jus

CHORIZO SAMMIE 17
english muffin + beans + pepper jack cheese +
chorizo + sunny-side-up egg + guacamole

TACOS

CHICKEN TINGA 17
jalapeño lime slaw + pickled onions

BANG BANG SHRIMP 19
BANG BANG CAULIFLOWER 16
tempura battered + togarashi + sweet
chili sauce

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

AL PASTOR TOFU (VEGAN) 16
baby arugula + escabeche manzano pepper

CHEESEBURGER TACO 17
ground beef + smoked cheddar + spicy
pickles + mango ketchup + lettuce + tomato

GREEK CHICKEN 17
herb marinade + feta cheese + cucumbers

*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.



= 1/2 OFF

DURING HAPPY HOUR

pitchers not included

BARCOCINA

COCKTAILS

SINGLE / PITCHER

CLASSIC

HOUSE PARTY 14/50 ☺
gran centenario plata tequila, orange liqueur, house sour

SKINNY PUNCH 14/50 ☺
new amsterdam vodka, house fizzy hibiscus strawberry soda

BLOODY PALOMA 14/50
milagro blanco tequila, blood orange, grapefruit

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

WHEN I MET YOU IN THE SUMMER 14 ☺
milagro reposado tequila, muddled berries, lemon, basil

CUCUMBER ELIXIR 14
new amsterdam vodka, st-germain liqueur, lemon, lime, mint, cucumber, fresh cracked black pepper

SWEET

VINO

GLASS / BOTTLE

WHITE

DRYLANDS SAUVIGNON BLANC 11|40
Marlborough, New Zealand

BENZIGER CHARDONNAY 11/40
Sonoma County, California

J VINEYARDS PINOT GRIS 10/38
Russian River Valley, California

CAMPO VIEJO CAVA 10/38
Catalonia, Spain

LA MARCA PROSECCO SPLIT 15
Treviso, Italy

ROSÉ

HAMPTON WATER 10/40
Provence, France

LA MARCA SPARKLING ROSÉ 12/44
Treviso, Italy

RED

IMAGERY PINOT NOIR 12/44
Sonoma Valley, California

UNSHACKLED CABERNET 13/48
Napa Valley, California

FRANCISCAN CABERNET 11/40
Napa Valley, California

RODNEY STRONG RED BLEND 11/40
Sonoma County, California

SMOKY

SMOKE HOUSE 14/50 ☺
400 conejos mezcal, orange liqueur, agave nectar, house sour

HOT GIRL WINTER 14
convite mezcal, strawberry, basil, lemon, agave

SMOKY PALOMA SPRITZ 14
amarás mezcal, grapefruit, honey, agave, sparkling apple cider

FATE OF OPHELIA 14
fiero jalapeño infused tequila, mango, lime, agave, chile-lime salt rim

HOUSE FIRE 14/50 ☺
gran centenario serrano infused tequila, orange liqueur, agave nectar, house sour, tajin rim

KIWI ME SOFTLY 14
milagro jalapeño infused tequila, kiwi, cilantro, lime

PINEAPPLE FIRE 14
jalapeño tequila, mezcal, pineapple, honey, lime, Hellfire Habanero Shrub

SPIGY

BEER

ON TAP

HALF ACRE DAISY CUTTER 8

ALLAGASH WHITE 8

LAGUNITAS LITTLE SUMPIN' 8

MODELO 7 ☺

BEERS / SELTZERS

TECATE 7 ☺

MILLER LITE 6

CORONA EXTRA 7 ☺

MILLER HIGH LIFE 6

NEGRA MODELO 7 ☺

VANDER MILL 8

PACIFICO 7 ☺

hard apple cider

DOS EQUIS 7 ☺

HIGH NOON 8

REVOLUTION

watermelon

ANTI HERO 7

pineapple

COORS LIGHT 6

peach

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
regular or sugarfree

CORONA NON-ALCOHOLIC 7

TEQUILA

SCAN FOR FULL
AGAVE WALL LIST

