



= 1/2 OFF

DURING HAPPY HOUR

BARCOCINA

v vegetarian

gf gluten free

## WITH CHIPS

**BARCOCINA GUACAMOLE 16** v gf 😊  
cotija cheese + pasilla balsamic reduction

**ELOTES CORN SALSA 10** v gf 😊  
crema + cotija cheese + árbol chile

**SALSA 11** v gf 😊  
roja + verde + fresh cheese

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

**QUESO FUNDIDO 13** gf  
chorizo + poblano rojas + egg

## SALADS

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

**STREET CORN TACO SALAD 10** v gf  
grilled & chilled corn + kale + bell pepper + cherry tomatoes + avocado + cotija cheese + chili powder + Santa Fe dressing + tortilla bowl

**SPROUT SALAD 10** v  
shredded brussels sprouts tossed in tomatillo dressing + cotija cheese + pickled onions + pico de mango

## SHARED PLATES

**\*SEARED AHI TUNA 18** gf  
avocado + soy + togarashi

**PASSIONFRUIT CEVICHE 18**  
shrimp + jalapeño + red pepper + served on a malanga shell

**SHORT RIB BIRRIA 19**  
braised short rib + melted cheese + lime pickled onions + served with spicy au jus + cilantro

**CHARCOAL-FIRE SHRIMP 19** gf  
charcoal-fired shrimp + apple slaw + cilantro-lime sauce + served with tortillas

**YUCCA CROQUETTES 11** 😊 v  
adobo sauce + melted white cheddar + crema + cilantro

**CHARRED KRAKEN 19** gf  
black bean & chorizo spread + fingerling potatoes + sherry vinaigrette + calabrian peppers

**BLACKENED SHRIMP QUESADILLA 19**  
oaxaca cheese + blackening spice + salsa verde

**MAMA'S CHICKEN PARM QUESADILLA 17**  
breaded chicken + smoked provolone + served with spicy marinara

**HANGER STEAK 22**  
chimichurri + fingerling potatoes + watercress

**BARBACOA DUMPLINGS 16**  
slow-braised barbacoa + sautéed kale + árbol chile garlic sauce

**BRUSSELS SPROUTS 15** 😊  
cotija cheese + basil + pickled red onion

## TACOS

**TACO TOWER 80**

15 tacos | mix & match | minimum 3 per flavor

**GREEK CHICKEN 17**  
herb marinade + feta cheese + cucumbers

**CHICKEN TINGA 17** gf  
jalapeño lime slaw + pickled onions

**THE GARDEN 15** v gf  
sauteed carrot + cabbage + lettuce + goat cheese + diced tomatoes + salsa verde

**MAHI MAHI 19**  
chipotle aioli + cabbage slaw + red onion

**JAMAICAN JERK CHICKEN 17** gf  
mango salsa + scotch pepper aioli + micro cilantro

**PINEAPPLE PORK 17** gf  
braised pork shoulder + crema + charred pineapple salsa

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

**BRAISED BRISKET 17** gf  
guajillo marinade + avocado salsa + cilantro

**ADOBO STEAK 19** gf  
grilled scallions + chihuahua cheese + salsa verde

**\*TUNA POKE 19**  
chilies + soy + avocado + wonton shell

**BANG BANG SHRIMP 19** gf

**BANG BANG CAULIFLOWER 16** v gf  
tempura battered + togarashi + sweet chili sauce

**SPICY FRIED CHICKEN 17**  
crispy fried chicken + sweet slaw + housemade buffalo

## DESSERT

**DULCE DE LECHE CAKE ROLL 10** v  
served with homemade tres leches ice cream

**CHURRO BITES 10** v  
homemade churros tossed with sugar + served with caramel + nutella + strawberry sauce

\*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.