

# BARCOCINA

Our menu is designed to be experienced best by sharing | 20% gratuity is added to all checks

## DIPS

### SALSA DE MOMENTO - \$7

this salsa will change daily and most likely be spicier than the salsa roja. please ask your server for details.

### PICO DE GALLO - \$7

cilantro | jalapeño | onion | tomato | lime | garlic

### SALSA BORRACHA - \$8

cilantro | jalapeño | onion | tomato | lime | garlic | tomatillo | Modelo

### OAXACA GUACAMOLE - \$11

avocado | cilantro | jalapeño | shallot | lemon | lime

### BARCOCINA GUACAMOLE - \$12

avocado | basil | roasted garlic | shallot | Oaxaca cheese | pasilla-lime-balsamic sauce

### WARM ELOTES DIP - \$12

corn | cream cheese | chipotle | mustard | lemon | cilantro | garlic | jalapeño | Oaxaca cheese

### QUESO FUNDIDO - \$11

smoked gouda | heavy cream | chipotle pepper | onion | garlic | paprika | cayenne | oregano

- Add Chorizo +\$1, Add Black Beans + \$1, Add Ground Beef + \$1

## BRUNCH

### FRENCH TOAST - \$11

cinnamon pullman bread | egg | cream | cardamom | cream cheese | apple pie stuffing

### BRUNCH ENCHILADAS - \$14

spicy chicken and cheddar filling | fried egg | grilled lettuce | chipotle hollandaise | pico de gallo | cotija queso | cilantro

### CARNE ASADA Y HUEVOS - \$19

grilled steak | two eggs any style | potato hash | spiced smoked gouda fundido

### HASH BROWN "TACOS" - \$13

cheddar | scrambled eggs | hollandaise | crema | pico de gallo  
Add Chopped Bacon - \$1

### SHRIMP & CRAB OMELETTE - \$15

ancho spiced shrimp | Chihuahua cheese | sweet corn | pico de gallo | shallots  
choice of: Fruit, Petite Salad or Potato Hash

### BREAKFAST QUESADILLA - \$13

cheddar scrambled eggs | bacon | black beans | pico de gallo | guacamole | crema

### PULLED PORK HASH - \$14

sunny side up egg | peppers & onions | crema | truffle chili aioli | cilantro & radish

### BREAKFAST BURRITO - \$15

chorizo | scrambled eggs | seasoned potatoes | Chihuahua queso | black bean | flour tortilla | crema | chipotle hollandaise | pico de gallo

### VERDE CHORIZO FLATBREAD - \$14

sunny side up egg | cotija | mornay sauce | cilantro & radish

### AVOCADO TOAST - \$12

multigrain bread | Qaxaca guacamole | two eggs sunny side up | jalapeno | cotija cheese | crema | truffle chili aioli | radish | cilantro

### BREAKFAST TORTA - \$13

sunny side up egg | bolilo | lettuce | tomato | Oaxaca guacamole | candied bacon | ancho fries

### HUEVOS EN EL PURGATORIO - \$13

hot skillet | grilled bolillo | salsa roja | requesón | cilantro

### FRIED CALAMARI - \$13

tomato jam | pickled fresno pepper mojo

### CEVICHE DE CAMARON - \$15

cooked & chilled shrimp | tomato | red onion | jalapeño | cilantro | lime | oregano | plaintain | chipotle mayo

### GREEN GODDESS SALAD - \$12

spring mix | cucumber | cherry tomato | cotija cheese | sunflower seeds | house-made avocado based green goddess dressing

### ROOT SALAD - \$13

arugula | fried garbanzo beans | carrots | beets | radish | pumpkin seeds | carrot, ginger, chipotle & lime dressing

### MANGO QUINOA SALAD - \$12

baby greens | jicama | parsley | cilantro | tomato | jalapeño | shallot | olive oil | citrus | pomegranate vinaigrette

### Salad Add-Ons

- Grilled Chicken + \$6, Grilled Steak + \$8, Grilled Shrimp + \$9, Grilled Salmon + \$8

## TACOS

### ROCKFISH - \$16

blackening seasoning | shredded lettuce | cilantro | garlic | onion | cayenne | salsa borracha

### PORK CARNITAS - \$15

pulled pork confit | pickled cabbage, carrots & red onion | radish | cilantro | pineapple salsa | chicharrón

### STEAK FRITES - \$17

flank steak | shoestring potatoes | red vein sorrel | shredded lettuce | house made steak sauce

### BANG BANG CAULIFLOWER - \$14

sweet & spicy chili sauce | buttermilk | pickled slaw | sesame | scallions

### SMOKED MUSHROOM - \$14

smoked cremini, oyster & beech mushrooms | chipotle tomato sauce | lettuce | tomato | corn truffle sauce | sesame seeds | cilantro | salsa verde

### ROPA VIEJA - \$15

spice braised short rib | tomato | onion | garlic | poblano pepper | cumin | cilantro | black beans & white rice

### FIRECRACKER SHRIMP - \$16

buttermilk | rice flour | garlic | onion | ginger | honey | house-made sweet & sour | cabbage & carrot slaw | sesame

### GRILLED CHICKEN TACOS - \$14

3 tacos - Mix & Match not available

- BUFFALO - shredded lettuce | tomato | queso fresco | cucumber | micro celery | chipotle ranch
- PERI-PERI - shredded lettuce | cucumber | red onion | garlic | cayenne | Peri-Peri sauce

### CHEESEBURGER - \$14

seasoned ground steak | lettuce | smoked cheddar | tomato | pickled shallots | chipotle mayo | mango "catsup"

### BRUSSELS SPROUTS - \$8

spicy honey-citrus dressing | sesame

### VEGGIE RICE PILAF - \$7

asparagus | onion | carrot | bell pepper | roasted tomato chili aioli

### YUCCA FRITES - \$8

pickled red onion | queso fresco | cilantro jalapeño mayo

### ANCHO FRIES - \$7

served with chipotle mayo

### JALAPEÑO SKILLET CORNBREAD - \$8

ancho maple butter

### Bacon - \$4

### Two Eggs Any Style - \$4

### Skillet Potatoes - \$4



Vegan



Vegetarian

## BRUNCH COCKTAILS

### BOTTOMLESS MIMOSAS - \$22

Available from open to 3:00pm Every Day.

### BLOODY MARY - \$10

Smirnoff Vodka | tomato juice | cholula | horseradish | salt | pepper | celery seed

### ESPRESSO MARTINI - \$14

Ketel One Vodka | Smirnoff Vanilla Vodka | Kahlua | Mr. Black Coffee Liqueur | espresso

### CAMPFIRE MARTINI - \$14

Union Uno Mezcal | Kahlua | espresso | spiced pumpkin seed syrup | cinnamon

## COCKTAILS

### BLACKBERRY SANGRIA - \$12

Ketel One Vodka | Licor 43 | cranberry | blackberry syrup | malbec

### SEASONAL WHITE SANGRIA - \$12

Captain Morgan Spiced Rum | apple cider | triple sec | house-made sour mix | sauvignon blanc | Ancho Reyes Chili Liqueur

### STRAWBERRY MOJITO - \$12

Bacardi Dragonberry Rum | Bacardi Limón Rum | Tres Agaves Agave Nectar | mint | lime | strawberry | soda

### BATANGA - \$12

El Mayor Blanco Tequila | Mexican Coca-Cola bottle | lime | salt

### JULIO SMASH - \$14

charred pineapple infused Don Julio Blanco | mint | Gran Gala | Tres Agaves Agave Nectar | lemon

### TEQUILA OLD FASHIONED - \$15

Barrel Aged Don Julio Añejo Tequila | Ancho Reyes Chile Liqueur | Tres Agaves Agave Nectar | orange peel | Luxardo Cherry

### BARREL AGED HOUSE OLD FASHIONED - \$15

Elijah Craig Bourbon | Angostura Bitters | Cointreau | Luxardo Cherry | orange peel

## VINO

[Glass | Bottle]

### White Wine

Sauvignon Blanc - Kim Crawford, New Zealand - \$12 | \$48

Pinot Grigio - Ruffino Lumina, Italy - \$11 | \$44

Chardonnay - Proverb, CA - \$11 | \$44

Albarino - Martin Codax, Spain - \$12 | \$48

Vinho Verde - Aveleda, Portugal - \$11 | \$44

Reisling - Kung Fu Girl, WA - \$12 | \$48

### Sparkling

Domaine Chandon, CA - \$12 | \$54

GH Mumm Brut, France - \$70

Veuve Clicquot Brut Yellow Label, France - \$100

Riunart Brut Blanc De Blancs, France - \$125

## MARGARITAS

Rim with - Salt, Sugar, Tajin, Mint Crystals or Habanero Sugar  
All Margaritas use our House-Made All Natural Sour Mix

### HOUSE - \$12

Olmecca Altos Plata Tequila | Gran Gala

### HIBISCUS - \$13

Lunazul Blanco Tequila | Gran Gala | hibiscus purée

### SMOKY - \$13

Illegal Joven Mezcal | Gran Gala | lime

### EN FUEGO - \$13

Tanteo Jalapeño Tequila | jalapeño simple syrup | Gran Gala | lime | jalapeño foam

### SUPERIOR - \$16

Patrón Cristalino Tequila | Cointreau | Grand Marnier

### PEACH PALMER - \$12

Grey Goose White Peach & Rosemary Vodka | lemon | Tres Agave Agave Nectar | lemonade | tea

### BLACKBERRY MULE - \$13

Sagamore Rye Whiskey | blackberries | lemon | mint | Goslings Ginger Beer

### BUENOS NOCHES - \$13

Avion Reposado Tequila | triple sec | blueberry syrup | St. Germain Elderflower Liqueur | Irish cream | cranberry

### MEZCAL NEGRONI - \$13

Codigo Mezcal | Campari | Cointreau | orange juice

### PASSION PROJECT - \$15

Tanteo Habanero Tequila | Chinola Passionfruit Liqueur | lime | coriander syrup | Tres Agaves Agave Nectar

### NOT A TRADITIONAL PALOMA - \$14

Codigo Blanco Tequila | Cointreau | house-made sour mix | grapefruit juice | Jarritos Grapefruit | black sea salt

### SPICED BLUEBERRY MULE - \$13

Patron Silver Tequila | blueberry syrup | jalapeño | lime | Goslings Ginger Beer | Tajin

### Red Wine

Pinot Noir - Tassajara Estate Grown, CA - \$12 | \$48

Cabernet - Daou, CA - \$13 | \$52

Red Blend - Silk & Spice, Portugal - \$11 | \$44

Malbec - Zolo, Argentina - \$12 | \$48

Tempranillo - Protocolo, Spain - \$11 | \$44

Garnacha - Breca, Spain - \$48

Cabernet - 2021 Sequoia Grove, CA - \$65

Pinot Noir - 2021 Willamette Valley Whole Cluster, OR - \$60

### Rosé

Sparkling - Coppola Sofia, CA - \$12 | \$54

Still - Bieler Pere et Fili, France - \$11 | \$44

## CERVEZAS

Ask your server about seasonal beer selections

### Cans

Down East Unfiltered Cider - \$6

Guinness Draught - \$7

High Noon Pineapple - \$8

High Noon Watermelon - \$8

Stone Buenaveza Salt & Lime Lager - \$7

Tecate Light or Lager - \$5

Burley Oak Sorry Chicky Sour - \$7

Hoop Tea Light Spiked Tea - \$7

Surfside Peach Iced Tea - \$7

Cigar City Maduro Brown Ale - \$7

### Bottles

Corona Extra, Light, Premier or NA - \$7

Founders Porter - \$7

Michelob Ultra - \$6

Miller Lite - \$6

Negra Modelo - \$7

Pacifico Lager - \$7

Stella Artois - \$7

Yuengling Lager - \$6

Heavy Seas Loose Cannon IPA - \$7

Evolution Lot 6 Double IPA - \$8

### Draft

Dos Equis Amber - \$7

Dos Equis Lager - \$7

Golden Road Mango Cart - \$7

Modelo Especial - \$7

Union The Goat IPA - \$8

Evolution Lot 3 IPA - \$8

Manor Hill Pilsner - \$7

Big Truck Blood Orange Hazy IPA - \$8

Sam Adams Seasonal - \$7

RAR Country Ride Pale Ale - \$7

Blue Moon - \$7

Kona Big Wave - \$7